MENU

LAGGAN PANTRY

FIRST

Hibachi asparagus, hollandaise, smoked ricotta, crispy jamón, fresh herbs, flakey pastry

SECOND

Little pot of soup

THIRD

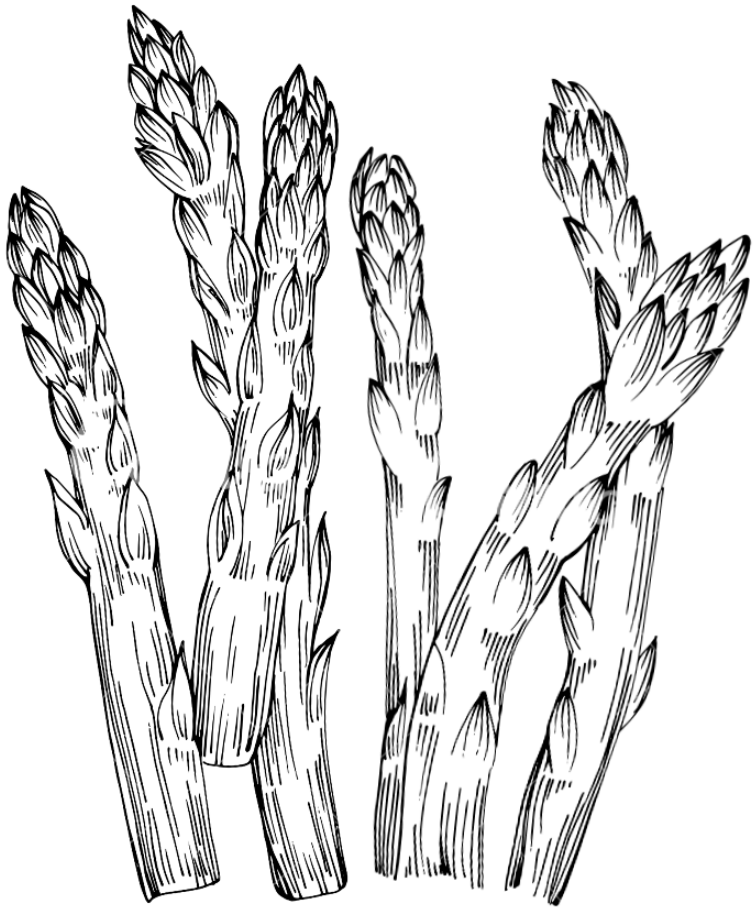
Lobster raviolo, cauliflower mornay espuma, tomato butter, pangrattato (a)

FOURTH

Spring lamb saddle & shoulder, onion, beetroot, minted rhubarb compote, rosemary lamb bone reduction

FINAL

Salted caramel panna cotta, wattleseed gingerbread, tuile



ADDITIONAL SIDES

House baked sourdough bread with smoked butter $15

Warmed local Alto olives $11

Seasonal vegetables $13

Roasted chat potatoes with sea salt & rosemary $13

Garden leaves with parmesan and balsamic reduction $12

~ Menu subject to change at anytime without notice ~