



The Playford Restaurant New Year's Eve Dinner Saturday 31st December 2016

To Start

Selection of celebratory morsels

Entrée

Pepper leaf cold smoked ocean trout, dry ham, peas, herb and smoked oil or

Juniper roasted beetroot Edith goat's cheese with mulberry vinegar or

Ash seared lamb, celery, charred orange and cumin chilli oil

Main Course

Beef fillet, Macadamia cream, plum, saltbush or

Chicken breast, corn puree, bacon popcorn and emu bush onion jus or

Pork, horseradish yabbies, ruby grapefruit and fennel salad or

Red snapper and asparagus risotto, almond cream, pecorino and olive wafer

Mains served with mixed grain, broccolini, lemon and spiced yoghurt

Dessert

Forest berries, wattle seed cake and meringue or

Chocolate bubble bar and almond violet crumble or

Pink muscovado, white peach, basil syrup and honeycomb

To Finish

Espresso coffee and tea with stick treats

Inclusive of wine, beer and non-alcoholic beverage

Bookings essential

The Playford Restaurant, The Playford, MGallery by Sofitel
120 North Terrace T 8213 8844

A non-refundable deposit of \$25 per person is required at time of booking.

A full non-refundable payment is required by close of business on 1st December, 2016.

American Express and Diners cards are accepted, a 3% surcharge applies.

Cheques are accepted only with 7 working days prior to the specified dates for clearance.

As we use the freshest seasonal produce, menu is subject to change.

Standard terms and conditions apply.



"Best Restaurant - Accommodation Division" AHA National Awards for Excellence 2016
"Two Glass Winner" Gourmet Traveler Wine List of the Year Awards 2015 and 2016
"Best Restaurant in a Hotel" SA Restaurant & Catering Awards 2015
"Best Restaurant" - Accommodation Division" AHA Awards 2011 – 2016
"Hall of Fame - Best Restaurant Accommodation Division" AHA Awards 2015