



The Playford Restaurant Christmas Lunch Tuesday 25th December 2018

To Begin

House sourdough
Amuse bouche

Entrée

Lobster and king prawn, bonito, radish *and*
Kohlrabi ravioli, hazelnut and caviar *and*
Duck, beetroot ketchup, parsnip

Main Course

Wagyu beef, BBQ asparagus, potato ribbons *and*
Mushroom ragout, gruyere espuma, rocket *and*
Turkey, cranberry and stuffing

Mains served with side of butternut pumpkin, pistachio, sour cherry and tahini yoghurt

Dessert

Christmas pudding, brandy custard ice cream *and*
Chocolate and chili explosion *and*
Summer berries, Thai basil, elderflower syrup

To Finish

Espresso coffee and tea with coconut, lime and mango palvova petit fours

Inclusive of selected beer, wine and non-alcoholic beverages

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, 2018.

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 Traveller Wine List of the Year Awards 2017

"Best Restaurant in a Hotel" SA Restaurant & Catering Awards 2017

"Best Restaurant - Accommodation Division" AHA Awards 2016