



The Playford Restaurant New Year's Eve Dinner Sunday 31st December 2017

To Start

House made loaf

Entrée Tasting Plate

Tuna, dashi, wasabi soy jelly, puffed pork *and*
Burrata, olive salsa, rye *and*
Duck, plum, bok chow

Choice of Main Course

Pork belly, salted baby beetroot and caramelised apple puree *or*
Chicken breast, witlof, soy and mushroom puree *or*
Lamb rack, burnt onion, capers, carrot and calva Nero *or*
Barramundi, heirloom tomato, oyster cream and smoked salmon roe *or*
Mushroom and taleggio pithivier with shaved asparagus

Mains served with grilled peach and rocket salad, pickled shallot and parmigiana

Pre Dessert

Buffalo curd with white wine strawberry and lemon balm

Trilogy Dessert

Raspberry cremeux, verjus sorbet, white chocolate rocks *and*
Ruby grapefruit, passionfruit sherbet, kaffir lime *and*
Baileys parfait, coffee

To Finish

Espresso coffee and tea with coconut after dinner selection

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, 2017.
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 2015 and 2016
"Best Restaurant in a Hotel" SA Restaurant & Catering Awards 2015 and 2017
"Best Restaurant" - Accommodation Division" AHA Awards 2011 - 2016
"Hall of Fame - Best Restaurant Accommodation Division" AHA Awards 2015