



Valentine's Day

14th February 2019

To Start

Amuse bouche

Entree

Goat's cheese and fig tart, parmesan pastry and mustard dressing

or

Black cod, chorizo, avocado and hung buttermilk

or

Crispy Loukoumi pork belly, caramelised yoghurt, pumpkin and seeds

Main Course

Fresh linguine, lobster, asparagus spears, prosciutto and tomato

or

Comte souffle, celery, apple and pecan crunch

or

Chermoula chicken, couscous salad and smoked paprika

or

Wagyu beef, leek gratin, horseradish and sugar snaps

Mains served with salad of heirloom tomatoes, strawberries, ricotta cream and Goolwa almonds

Dessert (shared)

Packham pear, macadamia, roasted pear ice cream *and*

Chocolate torte, cocoa nib *and*

Berry heart, raspberry, pink pepper

To Finish

Espresso coffee and tea with treat

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.
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 in a Hotel" SA Restaurant & Catering Awards 2017
"Best Restaurant - Accommodation Division" AHA National Awards for Excellence 2016
"Two Glass" Winner Gourmet Traveller Wine List of the Year Awards 2018
"Best Restaurant" - Accommodation Division" AHA SA Awards 2016