



Valentine's Day

14th February 2019

To Start

Amuse bouche

Entree

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

or

Black cod, chorizo, olive salsa and avocado

or

Crispy Loukouri pork belly, caramelised yoghurt, pumpkin and seeds

Main Course

Fresh linguine, poached lobster, asparagus spears, prosciutto and citrus

or

Comte souffle, celery, apple and pecan crunch

or

Duck breast, charcoal sweet potato, pickled fennel and raspberry vinaigrette

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*

Bitter chocolate, malt and cocoa nib *and*

Berry heart, fig leaf, pink pepper

To Finish

Espresso coffee and tea with treats

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