



# The Playford Restaurant

## Group Menus

November – December 2018

### Bread

House made wholemeal and sunflower sourdough with Murray River salted cultured butter

### Entrée plate

Wagyu beef, fermented beetroot, macadamia *and*  
Mushroom parfait, burnt pumpkin *and*  
Lobster and prawni, apple vinegar caramel, fresh apple

### Main course

Pre-select 3 main courses

Free range chicken breast, charred leek puree, salt baked celeriac and granola

*or*

Fish of the day, confit baby fennel, romesco and prawn oil

*or*

Burrata and marjoram ravioli, black tomato and burnt leek

*or*

Pork scotch, red wine apple, caramelised parsnip and hazelnut

*or*

Beef rib, charcoal cauliflower, puffed buckwheat and nasturtium

*Main course served with salad of Echunga leaf, green apple, fennel, pepitas, mustard and Kangaroo Island honey dressing and mash potato, Section 28 Monte Forte and native thyme*

### Dessert trilogy

White chocolate, dulce de leche, chocolate crack *and*  
Christmas pudding, brandy custard ice cream *and*  
Native currant parfait, grilled peach

### Food pricing

|          | Sun-Fri | Sat |
|----------|---------|-----|
| 2 course | 55      | 60  |
| 3 course | 67.5    | 75  |

### Tasting Menu

Amuse bouche

*and*

Atlantic salmon terrine, horseradish cream

*and*

Wagyu beef brisket, smoked mayonnaise, gherkin, sour onion

*and*

Crispy Loukoui pork belly, Davidson plum, curd, heirloom carrot

*and*

Handmade potato gnocchi, gorgonzola piccante, rocket, pecan

*and*

Free range chicken breast, charred leek puree, salt baked celeriac, granola

*and*

Coffee and Kahlua sandwich, vanilla cream, white and dark chocolate

### Food pricing

|               |    |
|---------------|----|
| Sunday-Friday | 60 |
| Saturday      | 70 |

*Or for something really special request our signature 7 course 'Artisan Food and Wine' tasting menu which draws on quality seasonal South Australian produce sourced from local suppliers and Adelaide's surrounding gourmet regions.*

*Food 95, with matched wines 160*

SAMPLE MENU



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### Beverage packages

Option 1 Ceravolo 33

3 hr. Beverage package featuring:-  
Sparkling Chardonnay Pinot Noir,  
Cortese, Petit Verdot  
Tooheys Extra Dry,  
Coopers Light beer,  
Soft drink and juice

Option 2 Regional 45.5

3 hr. Beverage package featuring:-  
Blanc Jansz Premium Cuvee Blanc,  
The Lane Block 1A Chardonnay,  
Bent Creek Black Dog Shiraz,  
Tooheys Extra Dry,  
Coopers Light beer,  
Soft drink and juice

Option 3

A tailor-made beverage package from our  
wine list to be charged on consumption

Minimum beverage spend of 25 per person

Complimentary parking \*

### Conditions

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Number of courses applies to all in your group.

A non-refundable deposit of 20 per person is required  
within 7 days to secure a booking.

Price and content is subject to review.

Groups of 12 or more may be required to choose a  
food and beverage package.

We have a responsible drinking policy.

One account per table.

Amex and Diners attract a 3% surcharge.

\* First 3 hours of parking complimentary when dining  
on a Group Menu. Maximum of one park per two  
persons. Parking in Victoria Street car park only.  
Present ticket upon arrival to Restaurant reception.



"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 2017

"Best Restaurant - Accommodation Division" AHA SA Awards 2016