



# The Playford Restaurant New Year's Eve Dinner Monday 31<sup>st</sup> December 2018

## To Start

House made loaf

## Entrée Tasting Plate

Cured kingfish, yuzu kosho, radish, avocado *and*  
Eggplant, sesame, funikake *and*  
Saltbush lamb, slow roasted onion, quinoa

## Choice of Main Course

Teriyaki King salmon, black barley and spiced kale *or*  
Spatchcock, sweetcorn, cavolo nero and preserved lemon *or*  
Mushroom and taleggio pithivier, tarragon and shaved asparagus *or*  
Wagyu beef, paysanne vegetables, parsnip and oat crumble  
*Mains served with charcoal peach, nectarine, burrata and rocket*

## Pre Dessert

Adelaide Hills' blackberry and cream

## Trilogy Dessert

Chocolate ganache, salt flakes, caramel *and*  
Basil, raspberry jelly, orange wafer *and*  
Coconut toast, Malibu sorbet, vanilla cream

## To Finish

Espresso coffee and tea with celebratory after dinner selection

Inclusive of selected beer, wine and non-alcoholic beverages

Wines in partnership with

# Y A L U M B A

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  
"Hall of Fame - Best Restaurant Accommodation Division" AHA Awards 2015