



# The Playford Restaurant New Year's Eve Dinner Monday 31<sup>st</sup> December 2019

To Start  
Amuse bouche

Entree Tasting Plate  
Mediterranean smoky lamb loin, eggplant caviar, mint *and*  
Section 28 cheese croquette, pickled asparagus *and*  
Salmon confit, cucumber, daikon, wasabi cream

Choice of Main Course  
Free range chicken, charcoal sweetcorn, avocado and buttermilk  
*or*  
Portobello mushroom ravioli, pine nuts and sage butter  
*or*  
Barramundi, green peppercorn cream, golden beetroot and smoked rye  
*or*  
Thousand Guineas beef fillet, caramelised onion, lettuce hearts and crisp potato  
*Mains served with sweet potato, peach and rocket salad*

Pre Dessert  
Mont Rouge, parmesan wafer and toffee pear

Trilogy Dessert  
Coconut panna cotta with mango *and*  
Hazelnut and chocolate torte *and*  
Banana parfait, rum caramel sauce

To Finish  
Espresso coffee and tea with celebratory after dinner treat

**\$190 per person**  
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, 2019.  
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