



The Playford Restaurant

2 course \$55

3 course \$65

To Begin

Overnight crusty loaf

House made cultured butter, black salt

Entrée

Section 28 twice baked soufflé

Caramelised pecan, rocket, truffle oil

Pan seared scallops

Cauliflower mousseline, caper and raisin sauce, morcilla

Slow cooked pork belly

Celeriac remoulade, mustard

Main Course

220g Angus pure beef sirloin

Paris mash, broccolini, salt bush

Ingham Charcoal free range chicken breast

Wild mushroom ragout, parsnip, smoked pancetta

Handmade potato gnocchi

Gorgonzola picante, watercress, walnuts

Side

Mixed leaf salad, fennel, shallot vinaigrette \$5

Dessert

Warm rum and citrus baba

Cinnamon ice cream

Hazelnut indulgence

Molten chocolate, soft and crunchy hazelnut

Amaretto crème brulee

Pistachio ice cream