

Playford Restaurant

MGallery by Sofitel



2 COURSE \$55

3 COURSE \$65

*Overnight crusty loaf
House made cultured butter*

ENTREE

*Section 28 Twice baked souffle
Caramelised pecan, rocket, truffle oil*

*Pan seared scallops
Cauliflower mousseline, caper and raisin sauce*

*Slow cooked pork belly
Celeriac remoulade, mustard, saltbush*

MAIN

*220g Angus pure beef sirloin
Paris mash, broccolini, jus*

*Ingham charcoal free range chicken breast
Warrigal green, wild mushroom ragout, smoked pancetta*

*Handmade potato gnocchi
Gorgonzola picante, watercress, walnuts*

SIDE

Mixed leaf salad, fennel, shallot vinaigrette \$5

DESSERT

*Dulce de leche and Callebaut chocolate fondant
Tonka bean ice cream*

*Warm rum and citrus baba
Cinnamon ice cream*

*Pistachio and amaretto crème brulee
Freshly baked madeleines*