



The Playford Restaurant

To Begin

Overnight crusty loaf 9
House made cultured butter, black salt

Entrée

Section 28 twice baked soufflé 19
Caramelised pecan, rocket, truffle oil

Pan seared scallops 21
Cauliflower mousseline, caper and raisin sauce, morcilla

Slow cooked pork belly 22
Celeriac remoulade, mustard

Main Course

220g Angus pure beef sirloin 42
Paris mash, broccolini, saltbush

Ingham charcoal free range chicken breast 38
Wild mushroom ragout, parsnip, smoked pancetta

Handmade potato gnocchi 36
Gorgonzola picante, watercress, walnuts

Side to share 12.50

Mixed leaf salad, fennel, shallot vinaigrette

Dessert 17

Hazelnut Indulgence
Molten chocolate, soft and crunchy hazelnut

Warm rum and citrus baba
Cinnamon ice cream

Amaretto crème brulee
Pistachio ice cream