# Playfair Terrace Restaurant

# Set Menu

2 course \$52pp

Select one item from each course

### Main

#### **Sweet Potato**

topped with dhal & herbed maple yoghurt (vg,gf)

#### Market Fish Pan Seared

with slaw, dressed in jalapeno & coriander (af)

#### Angus Rump 250gm Riverina NSW MBS2+ Grain Fed

frites, smoked butter, red wine jus

#### Roast Chicken Thigh Cutlet

with frites & bush tomato ketchup (gf)

### To Finish

### Golden Fruits

with lime & brown sugar syrup (gf,vg)

#### Mango & Coconut Bread

with fromage blanc (v)

# Peanut Butter & Chocolate Brownie

with chocolate malt gelato

Menu is subject to change. Whilst we endeavor to meet all dietary requirements we cannot guarantee that our dishes are free from traces of any allergens.

Please advise our friendly staff of any specific dietary requirements.

v = vegetarian

vg = vegan

df = dairy free

gf = gluten free

# Playfair Terrace Restaurant

# Set Menu

3 course \$59pp

Select one item from each course

## Entreé

#### Chicken Liver Parfait

red wine jus gelle with toast

#### Red Earth Tart Confit

Jerusalem artichokes, lemon myrtle infused stracciatella (v)

## Murray River Pink Salt Szechuan Pepper Squid

with avocado aioli & lime (gf,df)

### Main

### Angus Rump 250gm Riverina NSW MBS2+ Grain Fed

frites, smoked butter, red wine jus

#### **Sweet Potato**

topped with dhal & herbed maple yoghurt (vg,gf)

#### Sourdough and Herb Crusted Chicken Breast with frites & gravy (df)

## To Finish

#### **Golden Fruits**

with lime & brown sugar syrup (gf,vg)

#### Mango & Coconut Bread

with fromage blanc (v)

# Peanut Butter & Chocolate Brownie with chocolate malt gelato

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