



Marisa, Nataly and their team would like to welcome you to Table 426.
Here at Table 426 we believe that food is a companion to smiles, laughter and good conversation. This is our goal. To share with you what we love and enjoy the most about life.
Highlighting great Australian produce and cuisine.

Everything on our menu is made to order with love and care.
During busy periods, we appreciate your patience,

Please advise your waiter if you have any food allergies.

We Hope you enjoy your Table 426 dinning experience

Breads

Sour Dough, Pulkara Estate aged balsamic vinegar, olive oil, house dukkha.....	\$8.5
Garlic bread, on organic Turkish bread.....	\$6.5

Entrees

Beetroot and Ricotta Ravioli (v)

Pecorino cheese and poppy seeds.....	\$18
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Pan Seared Scallops(gf)

Butternut pumpkin, pancetta, orange crisp.....	\$24
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Ora King Salmon Vodka Gravlax (gf)

Avocado and capsicum relish, chives and cream fraiche, chardonnay vinaigrette	\$21
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Garlic Prawns(gf) *

Qld prawns, garlic, chili, sour dough.....	\$24
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Goat Tortellini

Slow Braised goat, ricotta, broth, parmesan cheese.....	\$20
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Duck spring rolls

Home made, lightly fried, with soy dipping sauce.....	\$18
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Seafood chowder

Seafood soup with vongole, Australian barramundi, QLD prawns, calamari served with sour dough.....	\$20
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Sides

.....	\$5.50
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Rosemary Roasted Potatoes (gf)

Sweet Potato Crisps, house sweet chili dipping sauce(gf)

Rocket Olive Oil & Parmesan Salad(gf)

Broccolini, balsamic glaze, toasted almonds(gf)

Honey Glazed Dutch Carrots (gf)

Mains

Chicken supreme (gf)

Chicken breast filled with bacon, Vanella Bocconcini cheese, vegetables, potatoes, creamy white wine sauce.....,\$30

Murray Valley Pork Belly

Twice cooked pork belly, apple sauce, fennel, prosciutto, asparagus, seeded mustard sweet & sour jus.....\$36

Fillet Mushroom (gf)

Grass fed Eye Fillet, pumpkin puree, spinach, Thredbo black garlic, Dutch carrots\$44

Spiniach Fettucini (v)

Berlotti beans, mushrooms, pistachios, percorino.....\$27

Australian barramundi (gf) *

North Queensland Barramundi, vongole, Harvey Bay scallops, Pepe Saya butter, Dutch carrots, broccolini, basil sauce, parmesan pangrattato.....\$41

Squid ink Linguini

Homemade squid ink linguini, Harvey Bay scallops, Qld prawns, pepe saya butter & parmigiano reggiano\$32

Table 426 Paella for two (gf)

A variety of Australian seafood, cooked in a saffron rice.....\$75
Cooking time of around 30 minutes

Fennel and Citrus Salad

Radicchio, rocket, Fennel, citrus fruit, orange vinaigrette (gf)(v).....\$20

Desserts

Vanilla Bean Crème Brûlée, banana, macadamia praline sand (gf).....\$16

Chocolate Textures.....\$16

Dark Chocolate mousse, chocolate liquor jelly, white chocolate sand, chocolate soil, house chocolate malt ice cream, strawberries

Orange Blooms Panna Cotta, flourless tangelo pudding, house mandarin sorbet.....\$16

Cannoli.....\$16

Vanilla custard Chantilly, house whole passion fruit sorbet, pinenuts, passion fruit curd, kataifi

Cheese Plate: fresh fruit, paste, house bread.....\$26

Flinders Estate Ash Brie, Vintage blue, Manchego cheese