



4 course set menu \$85 pp

11am, 12pm seating

2pm , 3pm seating

House bread, Pulkara Estate aged balsamic viegar, olive oil.....\$8.5

Organic Garlic Turkish bread.....\$8

Aperative

Ham and Turkey Potato Croquette

Cranberry aioli

Entrees

Seafood Plate

House salmon gravlax, Sydney rock oysters topped with cucumbers, chives and red wine vinaigrette, coconut prawns and salt and pepper calamari

2 way Zucchini

Tempura zucchini flowers, topped with local honey , zucchini and parmesan terrine, crispy bread.

Mains

Chicken Involtini

Stuffed with pesto and camembert, served with chickpeas, Dutch carrots, roast potatoes potatoes and Napolitano sauce

Panko Crumbed Pork Cutlet

Murray Valley Pork Cutlet, prosciutto, apple sauce , asparagus and jus

Australian Barramundi

Grilled, vongole, Dutch carrots, brocolini, basil cream sauce.

Desserts

Trio of Citrus

Orange blooms panna cotta, orange jelly, blood orange sorbet, flourless orange cake

Canoli

filled with Custard and Chantilly cream, passion fruit curd, raspberry sorbet

Dark Callebaut Chocolate and Raspberry Parfait

Chocolate soil and coconut sorbet

All payment is due by the 1st of December

Table 426

426 Princes Hwy Corrimal - table426.com.au - 42 831 964