





Marisa, Nataly and our 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 most about life.

Highlighting Australian produce and cuisine.

Everything on our menu is made to order with love and care.

During busy periods, we appreciate your patients.

Please Advise your waiter if you have any food allergies.

We hope you enjoy your dining experience

## **Breads**

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

## **Entrees**

### **Local Burratta Cheese**

Heirloom Cherry Tomatoes, beetroot, crispy bread.....	\$18
---	------

### **Pan seared scallops(gf)**

Butternut pumpkin, orange, pancetta.....	\$24
--	------

### **Ora King Salmon Vodka Gravlax (gf)**

Avocado and capsicum relish, chives and cream fraiche, chardonnay vinaigrette .....	\$21
---	------

### **Octopus Carpaccio**

Fennel, radish, chili soy sauce, bronze fennel.....	\$20
---	------

### **Pork & Ricotta Agnolotti Pasta**

Apple, seeded mustard jus, parmesan .....	\$18
---	------

### **Duck spring rolls**

Homemade, lightly fried, with soy dipping sauce.....	\$18
--	------

### **Zucchini 2 Ways**

Tempura zucchini topped with honey, zucchini terrine, crispy bread.....	\$18
---	------

<u>Sides .....</u>	<u>\$5.50</u>
--------------------	---------------

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 Involtini**

Chicken breast filled with mozzarella, wrapped with prosciutto, fresh vegetables, roast potatoes, Napolitana sauce.....\$30

### **Pork Fillet,**

Wrapped in prosciutto, parsnip and apple puree, asparagus, Dutch carrots, seeded mustard jus.....\$36

### **Fillet Diane (gf)**

Grass fed Eye Fillet, roasted potatoes and beetroots, Dutch carrots, topped with a Diane sauce  
.....\$42

### **Beetroot Gnocchi (v)**

Walnuts, nutmeg, beetroot, goats curd, and pecorino cheese.....\$28

### **Atlantic Salmon**

Vongole, Balmain Bugs, fresh vegetables, roast potatoes, chili, ginger and garlic brandy cream sauce...\$45

### **Squid ink Linguini**

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

### **Table 426 Paella for two (gf)**

A variety of Australian seafood, cooked in a saffron rice.....\$70

### **Mango, Fennel & Citrus Salad**

Radicchio, rocket, Citrus fruit, mango, fennel, cherry tomato, onion, 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

**Citrus 3 Ways**.....\$16

Flourless orange cake, orange blooms panna cotta, blood orange sorbet

**Meringue Mess**.....\$16

Vanilla bean Chantilly, passion fruit, lemon curd, coconut crumble, raspberry sorbet

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

Brie, Vintage blue, Manchego cheese