



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 patience's.

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

La Boqueria Jamon Serrano

Cherry tomatoes, figs, goats curd, olive soil crispy bread.....	\$22
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Pan seared scallops(gf)

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

Avocado and capsicum relish, chives and crème fraiche, chardonnay vinaigrette.	\$24
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Yellow Fin Tuna Carpaccio

Cucumber, Tasmanian salmon roe, house pickles, caper berry.....	\$24
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Duck and Ricotta Tortellini

Duck broth, Parmesan	\$20
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Chicken spring rolls

Homemade, lightly fried, with house blood plum sweet and sour dipping sauce.....	\$20
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Zucchini 2 Ways

Tempura zucchini topped with honey, zucchini terrine, crispy bread.....	\$20
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<u>Sides</u>	\$6.50
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Rosemary Roasted Potatoes (gf)

Sweet Potato Crisps, house sweet chilli dipping sauce

Rocket Olive Oil & Parmesan Salad(gf)

Broccolini, balsamic glaze, toasted almonds(gf)

Honey Glazed Dutch Carrots (gf)

Mains

Chicken Supreme

Chicken breast filled with bacon and bocconcini cheese, fresh vegetables, roast potatoes, cream sauce.....\$30

Lamb 3 Ways

Lamb Fillet wrapped with prosciutto, slow braised lamb croquette, panko crumbed lamb cutlet, Dutch carrots, mash potato, red wine jus.....\$44

Fillet Mushroom (gf)

Grass fed Eye Fillet, butternut pumpkin puree, Spinach, Bredbo black garlic, Dutch carrots, button and oyster mushrooms red wine jus.....\$44

Beetroot Gnocchi (v)

Walnuts, nutmeg, beetroot, goats curd, and pecorino cheese.....\$30

Atlantic Salmon

Vongole, king prawns, Balmain bug, fresh vegetables, roast potatoes, chilli, ginger and garlic Brandy cream sauce.....\$48

Squid ink Linguini

Homemade squid ink linguini, Harvey Bay scallops, Qld prawns, Pepe Saya butter & parmigiano reggiano cheese\$34

Table 426 Paella for two (gf)

A variety of Australian seafood, cooked in a saffron rice.....\$78

Fig, Hazelnut and Goats Curd Salad

Radicchio, rocket, figs, hazelnut, cherry tomatoes, goats curd and balsamic vinaigrette (gf)(v).....\$24

Desserts

Vanilla Bean Crème Brûlée(gf).....\$16

Brulee bananas, nut praline sand

Goats Milk and Vanilla Bean Panna Cotta (gf)\$16

Poach pear and mascato jelly, strawberry Chantilly cream, rosewater marshmallows, rose petals

Pear and Meringue (gf).....\$16

House fig jam, mascarpone Chantilly cream, meringue and fresh pears

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

Brie, Vintage blue, Manchego cheese

