

table426

four two six

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.

We also use herbs and edible flowers from our garden.

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 dining experience

Breads

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| Sour Dough, balsamic vinegar, olive oil, house dukkha..... | \$8.5 |
| Garlic parsley and butter on Turkish bread..... | \$6.5 |

Entrees

Vannella Fresh Buffalo Mozzarella (v)

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| Cherry tomatoes, basil, olive oil..... | \$18 |
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Pan seared scallops (gf)

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| Corn puree, polenta chips, Table 426 garden red sorrel..... | \$24 |
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Ora King Salmon Vodka Gravlax (gf)

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| Avocado and capsicum relish, beetroot and crème fraiche, chardonnay vinaigrette. | \$23 |
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Crab and Salmon Agnolotti

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| Seafood broth, tomatoes, Table 426 garden soft herbs..... | \$22 |
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Duck spring rolls

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| Homemade, lightly fried, with house soy dipping sauce..... | \$18 |
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Saffron Fettuccini (v)

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| Zucchini flowers, cherry tomato, and pecorino..... | \$18 |
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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

Dukkha crusted chicken breast, braised fennel, Dutch carrots, polenta chips,
Tempura zucchini flower and seeded mustard cream.....\$30

Fillet Mushroom (gf)

Grass fed Eye Fillet, corn puree, Spinach, Dutch carrots, button
and oyster mushrooms, fondant potatoes, red wine jus.....\$44

Spinach Gnocchi (v)

Oyster mushrooms, hazelnuts, zucchini flowers, pecorino cheese.....\$30

Atlantic Salmon

Australian Balmain bug, Qld king prawns, vongole 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

Vannella Buffalo Mozzarella Salad

Radicchio, rocket, cherry tomatoes, basil, croutons, Vannella Buffalo Mozzarella,
balsamic vinaigrette (v).....\$24

Desserts

Vanilla Bean Crème Brûlée (gf).....\$16
Mixed nut praline sand and brulee bananas

Liquor 43 Panna Cotta (gf).....\$16
Orange jelly, berry salad, house vanilla bean ice cream with mixed dried fruits and almonds

Strawberry Goats Frozen Yogurt (gf)\$16
Raspberry liquor Chantilly cream, rosewater marshmallows, meringue kisses, strawberry sauce,
Table 426 garden lemon balm

Cheese Plate: fresh fruit, fruit paste, house bread.....\$26
Brie, Vintage blue, Manchego cheese

