

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

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

Entrees

La boqueria Jamon Iberico , Pepe Saya butter braised asparagus, poached free range egg, sundried tomatoes, olive.....	\$18
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Pan seared scallops (gf)

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

Avocado and capsicum relish, beetroot and crème fraiche, chardonnay vinaigrette.	\$23
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Mushroom and Ricotta Tortellini (v)	\$18
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Truffle oil, crostini, pecorino cheese

Duck spring rolls

Homemade, lightly fried, with house soy dipping sauce.....	\$18
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Saganaki Prawns

Cooked in a cast iron pot with chilli & garlic. Topped with a tomato bruschetta, feta and Kalamata olives. Served with our dough.....	\$24
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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.....\$40

Spinach Gnocchi (v)

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

Australian Barramundi

Vongole, Dutch carrots, brocolini, pangrattato, basil sauce, scallops.....\$42

Squid Ink Linguini

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

Murray Valley Pork Cutlet

Parmesan and panko crumbed cutlet, Jamon Iberico, caramelised apples, seeded mustard.....\$34

Table 426 Paella for two (gf)

A variety of Australian seafood, cooked in a saffron rice.....\$73

Fresh Mozzarella Salad

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

Desserts

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

Chocolate Textures.....\$16
Frozen chocolate cream, warm chocolate sauce, chocolate sand, strawberry jelly

House Coconut Gelato (gf)\$16
Tropical fruits, coconut clouds,

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

