



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

Crab and Ricotta Tortellini

Seared scallops, charred leek, wild mushroom duxelles and creamy tomato-parmesan fondue.....	\$22
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Seafood Chowder

A light seafood chowder, barramundi, calamari, vongole, prawn, crispy sour dough	\$21
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Golden Kataifi Wrapped Qld King Prawns

House sweet chili.....	\$20
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Duck Spring Rolls

Slow braised duck homemade spring rolls, lightly fried, with house soy dipping sauce.....	\$17
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Silken Tofu (Vegan) (GF)

Mushroom stock, crispy shallots, mushrooms, peanuts.....	\$16
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Beef Carpaccio (GF)

Fillet of beef seared with pepper and salt, rocket, shaved parmesan, truffle oil.....	\$19
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<u>Sides</u>	\$6.50
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Rosemary Roasted Potatoes (gf)

Rocket Olive Oil & Parmesan Salad(gf)

Broccolini, balsamic glaze, toasted almonds(gf)

Honey Glazed Dutch Carrots (gf)

Mains

Chicken Mushroom Deluxe (GF)

Chicken breast filled with a portabella mushroom deluxe, sweet potato, carrot ribbons, chard onions and cream sauce, crispy kale.....\$30

Fillet Diane (GF*)

Fillet of beef, potato stack, spinach, cauliflower, baby beets, Diane sauce.....\$39

Squid ink Linguini

Homemade squid ink linguini, Harvey Bay scallops, Qld prawns, Pepe Saya butter & parmigiano reggiano cheese\$33

Butternut Pumpkin Gnocchi (V) (Vegan*)

Homemade gnocchi, blue cheese, toasted pinenuts, spinach and cauliflower.....\$28

Australian Barramundi (GF*)

Vongole, Dutch carrots, broccolini, pangrattato, basil sauce, scallops.....\$40

Table 426 Paella for Two (GF)

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

Desserts

Vanilla Bean Crème Brûlée (gf).....\$15
Mixed nut praline sand, brulee bananas

Chocolate Textures\$15
70.5% Callebaut frozen chocolate cream, choc chip sand, strawberry jelly, poached rhubarb , Callebaut ruby chocolate sauce

Citrus 3 Ways (GF).....\$15
Flourless orange blooms cake, blood orange sorbet, vanilla bean panna cotta, orange jelly

Tasting Plate (GF).....\$20
A mixture of our desserts on a plate so you can taste them all.

