

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.

Please Advise your waiter if you have any food allergies.

We hope you enjoy your dining experience



**Happiness is good food
& great company**

Breads

Sour Dough, Pulkara Estate aged balsamic vinegar, olive oil, house dukkha.....	\$9.5
Garlic bread, on organic Turkish bread.....	\$7.5
Tomato bruschetta, sour dough, local Vannella baby mozzarella, balsamic reduction.....	\$10

Entrees

Crab and Ricotta Tortellini

Seared scallop, charred shallot, mushroom and capsicum duxelles and creamy tomato-parmesan fondue.....	\$23
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Parmesan Farfalle

Homemade bow tie pasta, cooked with prosciutto, peas and mascarpone	\$19
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Tempura Zucchini Flowers (v)

Filled with spinach and ricotta, topped with local Pure Buzz Honey.....	\$20
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Duck Spring Rolls

Slow braised duck homemade spring rolls, lightly fried, with house soy dipping sauce.....	\$19
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Saganaki Prawns

Prawns, cooked in a cast iron pot with chili and ginger. Topped a tomato, olives and feta, Served with sour dough	\$24
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Mushroom Arancini (GF*)

Rocket and sweet chili sauce.....	\$18
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Sides\$7.50

Rosemary Roasted Potatoes (gf)

Rocket Olive Oil & Parmesan Salad(gf)

Broccolini, balsamic glaze, toasted almonds(gf)

Honey Glazed Dutch Carrots (gf)

(GF) = gluten free, (GF)* =can be made gluten free

(V)=Vegetarian, (Vegan)* = Can be made vegan

Mains

Veal Saltimbocca

Thin slices of veal, pan fried, cooked with prosciutto in a creamy jus.

Served with roast potatoes and vegetables.....\$39

Fillet Mushroom (GF)

Fillet of beef, potato stack, mushrooms, spinach, corn puree, leek, garlic, red wine jus.....\$42

Saffron Prawn Gnocchi

Homemade saffron gnocchi, Qld prawns, board beans, asparagus, cherry tomatoes, spinach

& parmigiano reggiano cheese\$35

Beetroot and Buffalo Ricotta Ravioli (V)

House beetroot and Vannella buffalo ricotta, poppy seeded, pecorino cheese.....\$30

John Dory Herb Crust (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

Approximate 30 minutes waiting time.....\$75

Desserts

Vanilla Bean Crème Brûlée (GF).....\$15.5

Marisa's famous vanilla bean Crème brûlée. Mixed nut praline sand, brulee bananas

Chocolate Textures\$15.5

70.5% Callebaut frozen chocolate cream, choc chip sand, strawberry jelly, poached rhubarb ,

Callebaut ruby chocolate sauce

Sticky Date and Walnut Pudding.....\$15.5

Warmed. Served with vanilla bean gelato and a butterscotch sauce

Tasting Plate (GF).....\$20.5

A mixture of our desserts on a plate so you can taste them all.

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