

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.

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**

Entrees

Garlic bread, on organic Turkish bread.....\$7

Organic Sour Dough, served with olive oil, balsamic and house Dukkah\$9.5

Saffron Arancini (GF*)

Balls of saffron arborio rice, with mozzarella and parmesan, served with a homemade tomato relish . \$16

Cheese croquettes (v)

Béchalmeel cheesy croquettes, crumbed and lightly fried. Served homemade

Saucey Sauces sweet chili sauce\$17

Meatball Hot Pot

Cooked in a cast iron pot with Napolitano sauce, topped with pesto and mozzarella cheese, served with sour dough,.....\$17

Duck Spring Rolls

Slow braised duck homemade spring rolls, lightly fried, with house soy dipping sauce.....\$17

Pork Dumplings Dumplings

Served with a house soy dipping sauce\$16

Garlic Prawns (GF*)

Cooked in a cast iron pot, with chili, garlic and parsley. Served with sour dough.....\$20

Pasta

Your choice of penne or spaghetti

Duck Ragu

Slow Braised duck cooked in a napolitana sauce. Topped with parmesan.....\$22

Chicken Pesto

Pan-fried chicken, cooked in a cream pesto sauce. Topped with parmesan.....\$18

Chicken, mushroom and tomato

Pan-fried chicken and mushrooms, cooked in a creamy tomato sauce.....\$18

Marinara

A selection of seafood cooked with chili and garlic in a napolitana sauce.....\$22

Vegetarian (vegan)

Tomato, basil, peas and brocolini. Cooked in a napolitana sauce.....\$17

(GF) = gluten free, (GF)* =can be made gluten free
(V)=Vegetarian, (Vegan)* = Can be made vegan

Pizza

All \$24, Gluten free bases available.

Earth n Sea

Capsicum, onion, bacon, Napolitano sauce, prawns, avocado and mozzarella

Bolognaise

Slow braised bolognaise ragu, mozzarella

Margherita (Vegan*)

Napolitano sauce, mozzarella, fresh tomatoes, pesto and olives

Mushroom and Truffle (Vegan*)

Truffle oil, vegan mozzarella, topped with spinach

Mains

Choose Chips and salad or vegetables

Chicken Schnitzel

Homemade chicken schnitzel breast.....\$24

Chicken Parmigiana

Homemade chicken schnitzel breast. Napolitana sauce and topped with mozzarella cheese.....\$26

Veal Schnitzel

Homemade veal schnitzel.....\$26

Veal Parmigiana

Homemade veal schnitzel. Topped with napolitana sauce and topped with mozzarella cheese.....\$28

John Dory- Herb

crusted or battered.....\$29

Zucchini Parmigiana (Vegan)

Thin slices of zucchini, crumbed. Topped with napolitana sauce and mozzarella cheese.....\$24

Chicken Escalopes (GF)*

Thin slices of chicken breast, pan fried. Cooked in a creamy mushroom sauce.....\$28

Veal Escalopes (GF)*

Thin slices of veal, pan fried. Cooked in a creamy mushroom sauce.....\$32

Chicken Table 426 (GF)

Chicken breast filled with bacon and mozzarella. Topped with a cream sauce.....\$30

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Desserts

All \$13

Vanilla Bean Crème Brûlée (GF)

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

Sticky Date and Walnut Pudding

Warmed. Served with vanilla bean gelato and a butterscotch sauce

Tiramisu

Layers of sponge soaked in coffee and kalua, mascarpone cream and chocolate

Meringue Mess

Chantilly cream, crushed meringues, lemon curd, passion fruit curd and strawberry sorbet

Liquor Coffees:

Affogato \$14

Espresso coffee, vanilla bean gelato and Frangelico

Whiskey coffee \$10

Espresso, Johnnie Walker Red, whipped cream

Jamaican coffee \$10

Espresso, Kahlúa, whipped cream

Bailey's coffee \$10

Espresso, Bailey's, whipped cream

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