

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 leek, wild mushroom duxelles and creamy tomato-parmesan fondue.....\$23

La Hoguera Jamon Serrano

Rockmelon, rocket, cherry tomatoes, Vannella buffalo feta, crostini bread\$19

Tempura Zucchini Flowers (v)

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

Duck Spring Rolls

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

Saganaki Prawns (GF*)

Prawns cooked in a cast iron pot with chili and garlic, topped with a tomato bruschetta,

Vannella Buffalo Feta and olives. Served with sour dough.....\$23

Caprese Salad (V) (Vegan*) (GF*)

House basil pesto, cherry tomatoes, Vannella baby mozzarella, crostini bread.....\$19

Golden Kataifi Wrapped Qld King Prawns

Prawns coated with a salt and pepper mix, wrapped in a string pastry

Served house sweet chili & rocket.....\$22

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

Thirlmere Duck Breast (GF*)

Spinach, croquettes, honey carrots, cherries, asparagus, almonds, port jus.....\$42

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, broad beans, asparagus, cherry tomatoes, spinach & parmigiano reggiano cheese\$35

Beetroot and Ricotta Ravioli (V)

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

Australian Barramundi (GF*)

Vongole, Dutch carrots, broccolini, pangrattato, basil sauce, scallops.....\$43

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

Strawberries and Cream.....\$15.5

Strawberry and moscato jelly, mascarpone cream, strawberry curd short bread, vanilla bean gelato, dried wild blue berries, Persian fairy floss

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

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

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

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