

# MENU



## Welcome to

In 2003, my father and I opened our first cafe together in West End.

We always envisaged to open another café together but unfortunately my father passed away a few years ago and so Table 26 is named in honour of him . . . his birthday was on the 26th.

We have a table permanently reserved for my dad - table number 26.

He loved customers and was always welcoming and friendly, and we'd like to continue on with his legacy and commitment to our customers.

"Eat, drink, love life", this was my father's philosophy, which we will endeavour to live up to.

Amit Maharaj  
Owner

## T26 EXPRESS LUNCH Available from 11am \$15.0

### THAI CHICKEN WRAP

Served with fat boy chips

### T26 CLUB SANDWICH

Tandoori chicken breast, crispy bacon, fried egg, salad & mayo on rye bread

### THAI CHICKEN SALAD

## TOASTIES Available all day \$9.5

With fat boy chips or salad - Add \$4

- BLT
- CHICKEN, AVOCADO & AIOLI
- CHICKEN, CAMEMBERT, SPINACH & MAYO
- CONFIT MUSHROOM, AVOCADO, LETTUCE & MAYO (V)

## SNACKS Available from 11am

### FAT CHIPS (V) \$8.0

Fat chips tossed in rosemary salt served with aioli sauce

### FALAFELS (V) \$15.0

Authentic Middle Eastern falafels with hummus, tzatziki, petite salad & flat bread

## KIDS MENU Available all day - for Kids under 12 \$13.0

All served with milkshake or pop-top

### FUNNY FACE PANCAKE

With marshmallows, jam, ice cream & sprinkles

### KIDS' FRIED EGG ON TOAST WITH BACON (GFO)

Scrambled Eggs - Add \$2

### KIDS' OMELETTE WRAP WITH HASH BROWN

Egg omelette wrapped in paratha with tomato sauce

### CHEESY HAM FLAT GRILL

In crispy paratha wrap

### CRISPY FISH & FAT CHIPS

### DINO CHICKEN NUGGETS WITH CHIPS

### KIDS PASTA

Beef Ragu & Papadelle Pasta with Red Sauce

## HOT DRINKS

BABY CHINO \$1.0

ESPRESSO / SHORT MACCHIATO / PICCOLO \$3.5

LONG BLACK / LONG MACCHIATO \$4.3

FLAT WHITE / CAPPUCCINO / LATTE \$4.3 / \$4.8

HOT CHOC / CHAI LATTE \$4.8 / \$5.3

DIRTY CHAI / MOCHA \$4.8 / \$5.3

EXTRA SHOT / DECAF \$0.5

ALTERNATIVE MILK \$0.8

LOOSE LEAF TEA \$5.0

English Breakfast Tea / Earl Grey / Green Jasmine Moroccan / Peppermint / Lemongrass & Ginger

GOLDEN LATTE \$6.8

Ayurvedic inspired turmeric latte with honey

REAL MASALA CHAI \$6.8

MATCHA GREEN TEA LATTE \$6.8

## COLD DRINKS

ICED (Over Ice) \$6.0

Latte / Long Black / Mocha / Chai

ICED (Ice Cream) \$7.5

Coffee / Mocha / Chocolate / Chai

Make it a FRAPPE - Add \$1.5

MILKSHAKE \$6.5

THICKSHAKE \$8.0

Strawberry / Chocolate / Caramel / Vanilla

OTHERS \$4.8

Soft Drinks / Orange, Pineapple or Apple Juice / Coconut Water

## SMOOTHIES \$9.9

(All Vegan)

ACAI Acai, banana & coconut water

COOKIES & CREAM Acai, oreo, banana & almond milk

BANANA ALMOND (VGO) Banana, cinnamon, almond milk & honey

TROPICAL GREEN Spinach, pineapple, mint, mango, banana & coconut water

## MORNING GLORY All day Everyday

- MAKE A TOAST (V, GFO, VGO) \$8.0**  
Toasted & buttered organic sourdough (2 pieces of white or rye) with a choice of house preserve (vegemite, jam or peanut butter)
- EGGS ON TOAST (V, GFO) \$13.0**  
Two eggs your style on sourdough (2 piece)  
Add from our sides to make a bigger breakfast.  
Eggs scrambled - Add \$2
- SUPER SMASHED AVO (V, GFO, DFO) \$19.0**  
On two slices of toasted sourdough with pistachio dukkah, avocado oil, one poached egg, whipped feta, pistachio gremolata & grilled lemon. Eggs scrambled - Add \$2
- SANDCRAB OMELETTE (GFO) \$23.0**  
Blue swimmer crab, camembert & pickled onion bound in a 3 egg omelette, served with avocado toast, tomato kasundi, dill & grilled lemon
- BENEDICT SLIDERS (GFO) \$23.0**  
3 open sliders with poached eggs differently topped with  
- Crispy bacon & hollandaise  
- Confit mushrooms, pak choy & hollandaise  
- Wagyu beef ragu with hollandaise & pistachio gremolata
- POP'S PARATHA (V) \$22.0**  
Buttery paratha (grilled flat bread) filled with spiced scrambled eggs, coriander & green chilli, served with avocado, mum's roasted tomato masala chutney, mint yoghurt, pappadums & side of tikka masala
- BIG 26er \$26.0**  
Poached eggs (2), crispy bacon, roasted cherry tomatoes, hash brown, spinach, house baked beans, spanish chorizo, sourdough toast (1 piece)  
Eggs scrambled - Add \$2
- BREAKFAST SUNDAE (V, GF, DF) \$17.0**  
Mango, banana & coconut chia pudding topped with Acai, berry compote, crunchy paleo granola, strawberry & toasted coconut chips
- BANANA FRENCH TOAST \$18.0**  
Crispy banana bread French toast style with bacon jam, caramelised bananas, berry compote, macadamia crumble, maple syrup drizzle & salted caramel ice-cream
- VEGE FRITTERS (V) \$20.0**  
Crispy corn fritters served with hoisin pak choy, grilled haloumi, whipped feta, pistachio gremolata, tomato masala chutney & two poached eggs
- GARDENER'S BREAKFAST BOWL (V, VGO) \$20.0**  
Confit mushrooms, hoisin pak choy, roasted sweet-potatoes, cherry tomatoes, beetroot kraut, freekah-edamame-kaleslaw, gremolata, whipped feta & two poached eggs.
- WAGYU RAGU + TOAST (GFO) \$21.0**  
Wagyu ragu cooked low & slow with poached eggs, whipped feta, freekah-edamame-kaleslaw, roasted cherry tomatoes & gremolata on toasted sourdough

## SIDES

- (Must accompany a breakfast mains, \$2 surcharge on its own)**
- Toast – sourdough/rye/gluten-free \$3.0 ea  
Egg \$3.0 ea  
Hash brown (1) \$2.5 ea  
Roasted tomato / whipped feta / hoisin pak choy / baked beans \$4.0 ea  
Confit mushrooms / smashed avo / crispy bacon / beetroot kraut \$5.0 ea  
Corn fritters (2) / haloumi / spanish chorizo \$6.0 ea  
Extra sauce - *tomato sauce, bbq sauce, aioli, tomato kasundi, kewpie mayo, hummus, sriracha mayo, sour cream* \$0.8 ea

## CLASSIC BURGERS Available from 11am

### MAKE IT NAKED

Replace burger bun for lettuce domes  
With fat boy chips or salad - Add \$4

- GRASS FED BEEF BURGER \$13.0**  
Grass fed beef, salad, pickled onions, bbq sauce & mayo
- CRISPY BACON & CHEESE BURGER \$15.5**  
Grass fed beef, cheese, bacon, salad & seeded mustard mayo
- CHICKEN & BACON BURGER \$16.0**  
Grilled chicken breast, crispy bacon, salad, pickled onions, tomato kasundi & mayo
- SPICY CHOOK BURGER \$14.0**  
Grilled chicken breast, jalapenos, roast peppers, salad, tomato & sour cream
- HALOUMI BURGER (V) \$15.5**  
Haloumi, avocado, confit mushrooms, salad, aioli & tomato kasundi
- LOADED STEAK BURGER \$17.5**  
Peppered grass-fed porterhouse steak, bacon jam, colby cheese, crispy lettuce, tomato, beetroot kraut, fried onion rings, kewpie mayo & bbq sauce on milk bun

Vegetarian (V) • Gluten Free Friendly (GF)  
Vegan Option Available (VGO)  
Gluten Free Friendly Option (GFO)  
Dairy Free (DF) • Dairy Free Option Available (DFO)

15% surcharge applies on public holidays

## LUNCH Available from 11am

### TZ6 BOWLS

\$19.0

Choose your protein

#### RISING SUN BOWL

Your choice of protein, shredded carrot, brown rice, shaved cucumber, wakame seaweed, edamame beans, boiled egg, cherry tomatoes, avocado, pickled ginger & wasabi peas, on a bed of salad with sesame dressing & drizzled with kewpie mayo

#### MIDDLE EAST BOWL

Your choice of protein, grilled red peppers, shredded carrot, shaved cucumber, roasted zucchini, baked sweet potato, creamy feta, chickpeas, cherry tomatoes, pickled onion & pistachio dukkah, on a bed of salad with balsamic vinaigrette dressing & side of hummus

#### TEX MEX BOWL

Your choice of protein, grilled red peppers, brown rice, shredded carrot, cherry tomatoes, baby corn spears, shredded 4 cheeses, baked sweet potato, black beans, avocado & corn chips, on a bed of salad with T26 lime dressing & drizzled with sriracha mayo

#### PROTEIN (Choose 1)

- Haloumi
- Falafel (V)
- Pulled lemon & herb chicken breast
- 24hr pulled BBQ beef brisket
- Caramel pork belly

EXTRA PROTEIN - \$5 ea

## MAINS Available from 11am

### THE BAO BOARD

\$17.9

#### CHOOSE 3 VARIETIES

- Sticky sweet soy beef, red cabbage & kewpie mayo
- Grilled chicken breast, chilli jam & coriander
- Hoisin mushrooms, pickled cucumber & mint (V)
- Haloumi, pickled red onion & avocado (V)
- Crispy pork belly, pickled carrot & sriracha mayo

#### WAGYU RAGU PASTA

\$21.5

Slow cooked Wagyu beef in a rich tomato sauce with thyme & oregano, served with pappardelle, gremolata & shaved parmesan

#### DRUNKEN NEMO

\$22.0

Battered fish with fat chips, house salad, freekah-edamame-kaleslaw & chunky tartare