

HOT DRINKS

BABY CHINO	\$2
Served with chocolate powder, sprinkles & 1 marshmallow. Extra marshmallow - Add \$0.5	
ESPRESSO / SHORT MACCHIATO / PICCOLO	\$4
LONG BLACK / LONG MACCHIATO / FLAT WHITE / CAPPUCCINO / LATTE	\$5 / \$5.8
HOT CHOCOLATE / CHAI LATTE	\$5 / \$5.6
DIRTY CHAI / MOCHA	\$6 / \$6.6
EXTRA SHOT / DECAF	\$0.6
ADD SYRUP	\$0.8
Hazelnut / Vanilla / Caramel	
LOOSE LEAF TEA FOR ONE	\$5.5
English Breakfast Tea / Earl Grey / Green Tea Jasmine Blossom / Moroccan Peppermint / Lemongrass & Ginger	
ALTERNATIVE MILK	\$0.9
Soy / Oat / Almond / Lactose-Free	
GOLDEN LATTE	\$7
Ayurvedic inspired turmeric latte with honey	
REAL MASALA CHAI	\$7
MATCHA GREEN TEA LATTE	\$7
ICED (Over Ice)	\$7
Latte / Long Black / Mocha / Chai / Matcha - Add \$1.2	
ICED (Ice Cream)	\$8
Coffee / Mocha / Chocolate / Chai *Make it a FRAPPE - Add \$1.5	
MILKSHAKE	\$7
Strawberry / Chocolate / Caramel / Vanilla *Make it a THICKSHAKE - Add \$2	
OTHERS	See Counter
Still or Sparkling Water / Soft Drinks / Pressed 100% Juices	

T26 SMOOTHIES

BANANA ALMOND (DF) \$8	ACAI (VG) \$11
Banana, cinnamon, honey & almond milk.	Acai, banana & coconut water.
TROPICAL GREEN (VG) \$9	SUPER MATCHA \$11
Spinach, banana, mango, mint & coconut water.	Matcha green tea, spinach, banana, honey & full cream milk.
CHIA MANGO (DFO) \$10	GYMMIE GYMMIE (DFO) \$12
Mango, chia, honey & full cream milk.	Banana, vanilla protein, peanut butter, oats & skim milk.

*Swap to alternative milk - Add \$1

Credit card surcharge applies
15% surcharge applies on public holidays

FOOD MENU

Where it all began...

My father and I opened our first cafe together in 2003. We always envisaged to open another, but unfortunately he passed away in 2009 so Table 26 is named in honour of him – his birthday was on the 26th.

We have a table permanently reserved for my father – 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.



table
26

Amit (owner)

CHEF'S CHOICE (ALL DAY)

POPS PARATHA (V)	\$25
Buttery paratha (grilled flat bread) filled with spiced scrambled eggs, coriander & green chilli, served with mum's roasted tomato masala chutney, mint yogurt avocado & pappadum.	
TRIO OF BENEDICT SLIDERS (GFO)	\$25
3 open sliders with poached eggs. Each one featuring: – Crispy bacon & hollandaise; – Confit mushrooms, spinach & hollandaise (V); – Spanish chorizo with hollandaise & pistachio gremolata.	
THE BAO BOARD	\$25
CHOOSE 3 VARIETIES Served with dried shallots, crunchy salad & pickled carrots: – Grilled chicken breast & chilli jam; – Grilled haloumi & avocado (V); – Crispy pork belly & sriracha mayo - Add \$1.5; – Korean smoked wagyu brisket & kewpie mayo - Add \$1.5; – Maple balsamic tofu & avocado (VG).	
VEGAN 26ER (V,VG)	\$26
Scrambled tofu, avocado, roasted tomato, spinach, house baked beans, hash brown, confit mushroom & one slice of toasted sourdough.	
BIG 26ER	\$28
Two poached eggs, crispy bacon, roasted tomato, hash brown, spinach, house baked beans, Spanish chorizo & one slice of toasted sourdough. *Eggs scrambled – Add \$2	



COFFEE & CAKE DEAL

ANY SMALL COFFEE + CAKE OF THE DAY

We are unable to guarantee 100% allergen-free menu items

BREAKFAST (ALL DAY)

SUPER SMASHED AVO (V,VGO,DFO,GFO) \$20

Served on two slices of toasted sourdough, topped with pistachio dukkah, one poached egg & pistachio gremolata. Served with a side of whipped feta & a grilled lemon wedge.

*Eggs scrambled - Add \$2

BANANA FRENCH TOAST (V) \$20

Toasted banana bread French toast, topped with berry compote, a crunchy macadamia crumble & finished with a drizzle of maple syrup. Served with a scoop of vanilla ice cream, dusted in cinnamon.

SIGNATURE OMELETTE (GFO) \$20

Served with tomato chutney, one slice of sourdough toast & the choice of:

- Grilled bacon, four cheese, tomatoes & onions;
- Confit mushrooms, spinach, tomatoes & onions (V);
- Spanish chorizo, grilled red peppers, parmesan & onions - Add \$2;
- Korean smoked wagyu brisket, four cheese & Napoli sauce - Add \$2.

EGGS ON TOAST (V,GFO) \$14

Two eggs (your style), served on two slices of sourdough. Add a selection of sides to make a bigger breakfast.

*Eggs scrambled - Add \$2

ORGANIC TOAST (V,GFO,VGO) \$9

Two slices of organic sourdough toast (white or rye) with a choice of house preserve (Vegemite, jam, honey or peanut butter).

ESSENTIAL SIDES

MUST ACCOMPANY A BREAKFAST MAIN. \$2 SURCHARGE ON IT'S OWN.

Egg / Toast - sourdough, rye, gluten-free (1 piece)	\$3 ea
Hash brown (1)	\$2.5 ea
Roasted tomatoes / Whipped feta / House baked beans	\$4 ea
Smashed avocado	\$6 ea
Crispy bacon / Spanish chorizo / Grilled haloumi / Confit mushrooms	\$7 ea
Scrambled Tofu	\$8 ea
Aioli / Tomato kasundi / Sriracha mayo / Smokey bbq	\$1.5 ea
Kewpie mayo / Hummus / Hollandaise	\$2.5 ea

ALLDAY BACON & EGG BURGER

WITH SMOKEY BBQ SAUCE

\$7.9

KIDS MENU (ALL DAY)

ADD KIDS MILKSHAKE OR JUICE FOR \$4.5

CHEESY HAM FLAT GRILL \$9.9

In crispy roti wrap. Side of Chips - Add \$5

FURRY FRIEND FRENCH TOAST (V) \$9.9

French toast, marshmallows, chocolate sauce & sprinkles.

FUNNY FACE PANCAKE (V) \$10.9

With marshmallows, jam, vanilla ice cream & sprinkles.

DINO CHICKEN NUGGETS WITH CHIPS (VGO) \$12

Served with tomato sauce. Swap to vegan nuggets - Add \$1.5

TOASTIES, WRAPS AND CHIPS (ALL DAY)

CHIPS (V,VGO) \$9

Seasoned with rosemary salt & served with aioli.

TOASTIES ADD CHIPS or TOASTED CORN CHIPS for \$5

SIMPLE:

- Ham, cheese & tomato. \$9.9
- Chicken & mayo. \$9.9

SIGNATURE:

- Confit Mushroom: with avocado, lettuce & mayo. (V) \$12.5
- BLT \$12.5
- Chicken & Avocado: with aioli. \$13.5
- Chicken & Bacon: with lettuce & aioli. \$15.5

ROTI WRAPS ADD CHIPS or TOASTED CORN CHIPS for \$5

CHOICE OF:

- Bacon & Egg: with smokey bbq sauce. \$13.9
- Spanish Chorizo & Egg: with smokey bbq sauce. \$13.9
- Thai Chicken: with Asian salad, ginger & lime dressing. \$14.9
- Falafel: with mixed salad, jalapeños, hummus & tzatziki. (V,VGO) \$14.9

BURGERS (AVAILABLE FROM 11AM)

ADD CHIPS or TOASTED CORN CHIPS for \$5

MAKE IT NAKED - SERVED IN A LETTUCE DOME

SMOKEY BBQ ANGUS \$17

Grass fed beef, lettuce, tomato, pickled onions, smokey bbq sauce & mayo.

CHARCOAL BEEF BRISKET \$18

Smoked pulled wagyu with creamy house-made slaw & smokey bbq sauce.

CHIMICHURRI CHICKEN \$20

Mexican spiced chicken breast, lettuce & tomato, red peppers, jalapeños & sriracha mayo.

TANDOORI HALOUMI (V) \$20

Tandoori spiced haloumi, lettuce, tomato, pickled onions, coriander, raita & kasundi.

TZ6 BOWLS (AVAILABLE FROM 11AM)

STEP 1: CHOOSE YOUR BOWL

TASTE OF THAILAND (VGO,GF) \$17

Your choice of protein, spinach, red cabbage, lettuce, toasted coconut flakes, beansprouts & crispy shallots dressed in T26 sweet chilli lime dressing.

MEXICAN FIESTA (VGO,GF) \$18

Your choice of protein, grilled red peppers, sweet potatoes, jalapeños, shredded four cheese, black beans, avocado & corn chips, on a bed of salad with T26 lime dressing & a side of sriracha mayo.

MIDDLE EASTERN DELIGHT (VGO, GF) \$19

Your choice of protein, grilled red peppers, sweet potatoes, roasted zucchini, creamy feta, chickpeas, pickled onion & pistachio dukkah, on a bed of salad with balsamic vinaigrette dressing & side of hummus.

STEP 2: CHOOSE 1 PROTEIN

- Spiced chickpeas (V,VG)
- Grilled haloumi (V) - Add \$3
- Pulled lemon & herb chicken breast - Add \$4
- Maple balsamic tofu (V,VG)
- Korean smoked wagyu brisket - Add \$3
- Caramelised pork belly - Add \$6
- Falafel (V,VG)