

MENU – Available weekdays from 4:30pm to 9:00pm

TABLE
FORTY
THREE

ENTREE

HOUSE MADE FOCACCIA (V) \$16.00
Mediterranean Vegetables, Feta Cheese & Anchovy

NAM JIM CHICKEN WINGS \$17.00
Green Onions, Fried Shallots & Cheese

GRILLED HALF SHELL SCALLOP (GF) \$20.00
Hokkaido Dressing, Fries Shallots & Shredded Cheese

SALT & SZECHUAN PEPPER LOCAL SQUID \$18.00
Sesame Dressing

WILD MUSHROOM ARANCINI (V) \$15.00
Ssamjang & Truffle Aioli

VEGETARIAN SAN CHOY BAO (V, GF) \$15.00
Sesame Sauce & Italian Cheese

SIDES

SEASONAL FRESH SALAD (V) \$13.00
*Celery, Green Apples, & Walnuts,
Almonds, & Smoked Ricotta, Citrus Dressing*

CREAMY MASH POTATO (V) \$10.00
Parmesan Shave

STEAK FRIES (V) \$14.00
Melted Cheese & Truffle Mayo

RANCH POTATO \$14.00
Bacon, Green Onions & Sour Cream

GRILLED SEASONAL VEGETABLES (V) \$15.00
Glazed Spice Barbecue Seasoning

FROM THE GRILL

(SERVED WITH PUMPKIN PUREE, GRILLED TOMATO AND CHIMICHURRI)

FULL BLOOD WAGYU RUMP (300 GRAMS) \$48.00

PREMIUM BEEF SIRLOIN (350 GRAMS) \$46.00

BLACK ONYX BEEF RIBS (500 GRAMS) \$45.00

PORK SCOTCH STEAKS (250) \$33.00

HUMPTY DOO BARRAMUNDI STEAK (250 GRAMS) \$40.00

MAINS

EVA VALLEY FARM BEEF MASSAMAN CURRY (GF) \$33.00
Steamed Ancient Grains

CHICKEN BREAST FILLED WITH BRIE (GF) \$32.00
Mushroom Risotto and Red Wine Jus

VEGETARIAN MUSHROOM RISOTTO (V) \$26.00
Finished with Butter and Fresh Parmesan

GRILLED AUBERGINE PARMIGIANA (V) \$30.00
Melted Mozzarella with House Salad

DESSERT

CHOCOLATE FONDANT (V) \$16.00
Cream & Seasonal Berry

CHURROS (V) \$15.00
Cinnamon Sugar & Chocolate Ganache

RASPBERRY SORBET (V, GF, DF) \$17.00
Seasonal Berries



@tablefortythree

All prices in Australian dollars & include G.S.T.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.