

## something to start

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local ciabatta bread with choice of one dip below	9
- edamame, truffle (nf, v, ve, gfo, df)	
- anchovy, jalapeno (nf, gfo)	
- seaweed butter (nf, v,)	
cheese – Coal River Farm ash brie, Coal River Farm blue, Pyengana cheddar, dehydrated fruit, seasonal fruit paste, charcuterie – prosciutto, mild Hungarian salami, anchovy jalapeno dip, ciabatta, warm olives, cornichons, pickled	36
	32
<b>fish &amp; shellfish</b>	
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Boomer Bay oyster 1/2 doz	
- natural (df, gf)	26
- ponzu dressing, finger lime (df)	29
- seaweed butter, amarillo chilli paste (served warm) (nf)	29
300g tiger prawn bucket, southern comeback sauce (gf, nf)	32
Seafood platter - oysters natural, oysters ponzu finger lime, prawns, smoked paprika squid, ocean trout, rock lobster salad, anchovy jalapeño dip, ciabatta	85
hiramasa kingfish crudo, caramel miso, yuzu, chipotle dressing, crispy potato, micro herbs (df)	27
petuna ocean trout sashimi, salmon caviar, shiso, soy, yuzu koshu, pear (df)	23
Tasmanian rock lobster, tiger prawn, open brioche sandwich (df, nf)	26
Tasmanian salmon, miso caramel, salsa, carrot puree, fried cauliflower, black sesame (gf, nf)	34
smoked paprika squid, orange beetroot salad, aioli	19
sauteed blue lip mussels, pancetta, onion, white wine, lobster broth, parsley, toasted ciabatta	32



Welcome to T42, our menu has been designed to be shared and is inspired by the amazing produce that Tasmania has to offer.

We recommend selecting a number of dishes to share family style with a sneaky cocktail or three.

If you are having trouble deciding, let us make it easier for you with our Chef's Choice Feed Me Menu

## feed me

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chef's choice of 7 dishes	
- (entirety of table, dietary needs accommodated where possible)	75

## little big bosses

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kids chicken tenders, salad, fries, ketchup	12
mac and cheese croquettes, ketchup	10
gnocchi, house-made tomato sauce, parmesan cheese (gfo)	12

## meat & vegetables

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Tasmanian beef tataki, sake, mirin, soy, wakame, soft herbs (df)	21
Nichols fried chicken, Korean triple S sauce, pickled daikon	18
saffron parmesan risotto, red wine braised ox cheek (nf)	32
Scottsdale pork belly, warm kim chi, spiced plum sauce (df, nf)	34
confit duck leg, cannellini beans, pancetta, winter vegetable stew (nf)	36
flat iron steak (served pink), peppercorn seaweed glaze, burnt pumpkin puree, parsnip crisps (nf)	38
dukkha spiced cauliflower salad, crushed hazelnuts, currants, barbery, capsicum hummus (ve, df, contains almonds)	25
gnocchi, Tunnel Hill portobello and enoki mushrooms, green currants, coconut milk (df, ve, gfo)	26
roasted spiced pumpkin salad, black rice, pomegranate, rocket, pomegranate molasse vinaigrette, feta, toasted pumpkin seeds (v, ve, gf, df)	24
crispy brussel sprouts, black sesame paste, white sesame dressing (ve, df)	24
ruff cut Tasmanian potato fries, southern comeback sauce (v, df, nf)	9
<b>something to finish</b>	
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rose pistachio panna cotta, seasonal berries, raspberry sauce (ve, df, gf)	15
calamansi white chocolate tart, seasonal fruit, lavender ice-cream (nf)	15
chocolate brownie, salted caramel, toasted coconut, raspberry sorbet (gf)	15