



SEATED FUNCTION

At T42 Hobart we have the kitchen, the team, and the venue to provide sensational events for groups of up to 120 people.

We have indoor, outdoor or a combination of both for seated dining and will work with you on table combinations to help bring the team, the family or work group together. Our venue has semi-private spaces to suit a variety of event types.

We have a fully integrated music system to our main restaurant; and if required we can offer our function space with AV equipment available upon request including 65" framed smart TV for presentations, microphone, lectern and stage.

Please speak to our function coordinator about how we can create the perfect space for your special event.

For groups of 16 or more we generally suggest one of our set-menu options below.

However, we are often able to accommodate orders from our A la Carte menu if required.



Option 1 - \$55pp

shared entrée

mac and cheese croquets, tomato relish

heirloom tomatoes, amazu ponzu, cauliflower puree, chive oil, garlic bread *(ve, nf, gfo)*

coal river farm ash brie, Pyengana cheddar, mild Hungarian salami, dehydrated fruit, seasonal fruit paste, spiced pumpkin dip, lavosh, ciabatta *(gfo)*

choice of main

Tasmanian salmon, miso caramel, salsa, carrot puree, cauliflower, black sesame *(gf)*

sticky pulled pork, savoury pancake, rocket, salsa, garlic aioli, borttarga

confit duck leg, cannellini beans, pancetta, winter vegetable stew

gnocchi, portobello and enoki mushrooms, green currants, coconut milk
(df, ve, gf optional)

all mains include shared sides of crispy brussel sprouts, black sesame paste, white sesame dressing and ruff cut Tasmanian potato fries, southern comeback sauce

dessert optional \$14 pp

rose pistachio panna cotta, seasonal berries, raspberry sauce *(ve, df, gf, contains nuts)*

chocolate brownie, salted caramel, toasted coconut, raspberry sorbet *(gf)*



Option 2 - \$65pp

shared starter

local ciabatta bread with choice of one dip below

- spiced pumpkin *(ve, gfo, df)*
- anchovy, jalapeno *(gfo)*
- seaweed butter *(v)*

choice of entrée

petuna ocean trout sashimi, salmon caviar, shiso, yuzu koshu, pear *(df, gf)*

Nichols fried chicken, Korean triple S sauce, pickled daikon

crispy brussel sprouts, black sesame paste, white sesame dressing *(ve, df)*

Tasmanian beef tataki, sake, mirin, wakame, soft herbs *(df, gf)*

choice of main

Tasmanian salmon, miso caramel, salsa, carrot puree, cauliflower, black sesame *(gf)*

sticky pulled pork, savoury pancake, rocket, salsa, garlic aioli, borttarga

confit duck leg, cannellini beans, pancetta, winter vegetable stew

gnocchi, portobello and enoki mushrooms, green currants, coconut milk *(df, ve, gfo)*

dukkha spiced cauliflower salad, crushed hazelnuts, currants, barbery, capsicum hummus
(ve, df, contains nuts)

all mains include shared sides ruff cut Tasmanian potato fries, southern comeback sauce

dessert optional \$14 pp

rose pistachio panna cotta, seasonal berries, raspberry sauce *(ve, df, gf, contains nuts)*

chocolate brownie, salted caramel, toasted coconut, raspberry sorbet *(gf)*



Option 3 - \$75pp

chef's choice

chef's choice of 7 dishes

- served family style to entirety of table
- dietary needs accommodated where possible
- kids may opt out and order from our A la Carte menu
- includes dessert

Option 4

We are happy to discuss a custom menu with you to suit your specific requirements.

Common add-ons are our wonderful selection of oysters and prawns

We can work with you to accommodate any dietary requirements or develop a theme for your event.

dietaries table

*v – vegetarian, ve – vegan, df – dairy free, gf – gluten free,
gfo – gluten free optional, contains nuts*

Please discuss your individual needs with our staff