

something to start

local ciabatta bread with choice of one dip below	11
- spiced pumpkin <i>(ve, gf, df)</i>	
- anchovy, jalapeno <i>(gfo)</i>	
- seaweed butter <i>(v)</i>	

cheese – Coal River Farm ash brie, Coal River Farm blue, Pyengana cheddar, dehydrated fruit, seasonal fruit paste, candied walnuts, lavosh, ciabatta <i>(gfo, contains nuts)</i>	36
--	----

charcuterie – prosciutto, mild Hungarian salami, anchovy jalapeno dip, ciabatta, warm olives, cornichons, pickled pepperoncini peppers, balsamic tomatoes <i>(gfo, contains nuts)</i>	34
---	----

fish & shellfish

Boomer Bay oyster 1/2 doz	
- natural <i>(df, gf)</i>	28
- ponzu dressing, finger lime <i>(df)</i>	30
- seaweed butter, amarillo chilli paste (served warm)	30

300g tiger prawn bucket, southern comeback sauce <i>(gf)</i>	32
--	----

Seafood platter - oysters natural, oysters ponzu finger lime, prawns, smoked paprika squid, ocean trout, rock lobster salad, anchovy jalapeño dip, ciabatta	88
---	----

cured hiramasa kingfish crudo, caramel miso, yuzu, chipotle dressing, crispy potato, micro herbs <i>(df)</i>	27
--	----

petuna ocean trout sashimi, salmon caviar, shiso, yuzu kosho, pear <i>(df, gf)</i>	25
--	----

Tasmanian rock lobster, tiger prawn, open brioche sandwich <i>(df)</i>	26
--	----

Tasmanian salmon, miso caramel, salsa, carrot puree, fried cauliflower, black sesame <i>(gf)</i>	36
--	----

smoked paprika squid, orange beetroot salad, aioli	19
--	----

Tasmanian scallops, citrus crème fraiche, miso, Jerusalem artichoke crispy guanciale	30
--	----



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

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

little big bosses

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

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

meat & vegetables

Tasmanian beef tataki, sake, mirin, wakame, soft herbs <i>(df, gf)</i>	22
--	----

Nichols fried chicken, Korean triple S sauce, pickled daikon	20
--	----

red wine braised beef cheek, saffron parmesan risotto	36
---	----

sticky pulled pork, savoury pancake, rocket, salsa, garlic aioli, borttarga	34
---	----

confit duck leg, winter vegetable stew, cannellini beans, pancetta,	36
---	----

flat iron steak (served pink), peppercorn seaweed glaze, burnt pumpkin puree, parsnip crisps	39
--	----

gnocchi, portobello and enoki mushrooms, green currants, coconut milk <i>(df, ve, gfo)</i>	28
--	----

dukkha spiced cauliflower salad, crushed hazelnuts, currants, barbery, capsicum hummus <i>(ve, df, contains nuts)</i>	25
---	----

heirloom tomatoes, amazu ponzu, cauliflower puree, chive oil, garlic bread <i>(v, ve optional, gfo)</i>	26
---	----

crispy brussel sprouts, black sesame paste, white sesame dressing <i>(ve, df)</i>	24
---	----

ruff cut Tasmanian potato fries, southern comeback sauce <i>(v, df)</i>	10
---	----

something to finish

rose pistachio panna cotta, seasonal berries, raspberry sauce <i>(ve, df, gf, contains nuts)</i>	15
--	----

calamansi white chocolate tart, lavender ice-cream, seasonal fruit	15
--	----

chocolate brownie, salted caramel, toasted coconut, raspberry sorbet <i>(gf, contains nuts)</i>	15
---	----