



## 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.

### **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  
Menu subject to seasonal changes*



Option 1 - \$65pp

### **shared entrée**

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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**

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

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

chilled smoked duck salad, orange, rice noodles, citrus vinaigrette

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

### **shared dessert**

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

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



Option 2 - \$79pp

### **shared starter**

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local ciabatta bread with spiced pumpkin *(ve, gfo, df)*

### **choice of entrée**

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

twice cooked chicken, carrot puree, yuzo kosho, 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**

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

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

chilled smoked duck salad, orange, rice noodles, citrus vinaigrette

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)*

### **dessert**

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

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

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