



## COCKTAIL FUNCTIONS

At T42 Hobart we aim to personalize functions to suit you. We understand one size doesn't fit all, so while we provide a framework for your special event, we are always happy to work with you to make good events great. If you can't see a food offering below that suits; please let us know and we'll work with you on a solution.

Our managers will work with you in the lead up to your event to ensure that it meets your expectations. On the day of the event, we will assign a staff member who will be your main point of contact to ensure it all runs to plan.

Most dietary requirements can be catered for; please advise us of your needs.

### Food Packages

canapés	select choices from our hot and cold canapé and finger food menu  minimum 4 selections
light snacks	select choices from our hot and cold canapé and finger food menu AND substantial canapé  minimum 3 selections from the hot and cold canapes PLUS 1 selection from our substantial canapé menu.
standing meal	select choices from our hot and cold canapé and finger food menu AND substantial canapé menu  minimum 4 selections from the hot and cold canapes and finger food menu PLUS 2 selections from our substantial canapé menu.  we recommend 6 – 8 choices per person for a 2hour+ function  or perhaps consider our grazing table options
need something else	Help us help you achieve whatever you're after.



### **cold canapés and finger food**

Bruny Island oyster, ponzu, finger lime dressing *(df, gf)*

heirloom cherry tomato, fetta, red wine vinaigrette, tart *(v)*

ocean trout sashimi, yuzu kosho, ginger ponzu, fresh pear *(gf)*

beef tataki, sake, mirin, soy, wakame soft herb salad *(gf)*

tiger prawn, cucumber, southern comeback sauce, sesame, crostini *(df)*

burnt pumpkin puree, pickled shaved fennel, cabernet dressing, tart *(v)*

chilled blinis, jalapeno anchovy spread, salmon roe

crispy prosciutto devilled eggs, chive, cumin

### **hot canapés and finger food**

Bruny Island oyster, seaweed butter, amarillo chilli paste *(gf)*

mac and cheese croquets, tomato relish *(two items per serve)*

sweet potato croquets, tomato relish *(veg, df) (two items per serve)*

pork and chive dumplings, ponzu dressing

Tasmanian fried chicken

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

ruff cut Tasmanian potato fries or sweet potato fries

chicken skewers, jerk sauce, aioli *(hickory BBQ sauce for GF)*

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

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



### substantial canapés

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

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

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

fish and chip cone, citrus aioli

paprika spiced squid, orange beetroot salad, mustard seed aioli

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

### dessert canapés

chocolate brownie, salted caramel sauce *(gf, v)*

mini lemon meringue tart *(v)*

### grazing table options

Your grazing table will include an array of various cheeses, freshly baked bread (GF alternative available), a variety of nuts, seasonal fruits & vegetables, cured meats, hand selected artisan crackers, quality dips, chocolate and more! Dessert selections optional.

*Our grazing tables are recommended as light nibbles only, not a substantial meal.*

1-meter tiered style grazing table – suitable for 25 guests	\$650
2-meter tiered style grazing table - suitable for 50 guests	\$1,200
3-meter tiered style grazing table - suitable for 75 guests	\$1,750

### 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 change due to seasonal variations**