

small plates

Tasmanian beef tataki, sake, mirin, wakame, soft herbs <i>(df, gf)</i>	22
pork and chive dumplings, ponzu, pickled fennel	17
Tasmanian pepper-berry fried chicken spicy relish, ranch dressing, bread and butter pickles	18
cured hiramasa kingfish crudo, caramel miso, yuzu, chipotle dressing, crispy potato, micro herbs <i>(df)</i>	28
petuna ocean trout sashimi, tobiko, shiso, yuzu kosho, pear <i>(df, gf)</i>	27
heirloom tomatoes, amazu ponzu, cauliflower puree, chive oil, garlic bread <i>(v, ve, gfo)</i>	23
Tasmanian scallops, citrus crème fraiche, miso, Jerusalem artichoke, crispy guanciale	29

larger plates

sticky pulled pork, savoury pancake, crunchy house noodles, rocket, salsa, garlic aioli <i>(df)</i>	34
chilled smoked duck salad, orange, rice noodles, citrus vinaigrette,	32
flat iron steak (served pink), peppercorn seaweed glaze, burnt pumpkin puree, parsnip crisps <i>(df)</i>	41
gnocchi, portobello and enoki mushrooms, green currants, coconut milk <i>(df, ve, gfo)</i>	28
verde pesto risotto, tiger prawns, stracciatella, soft herbs	38
Tasmanian salmon, miso caramel, salsa, carrot puree, fried cauliflower, black sesame <i>(gfo)</i>	36
smoked paprika squid, orange beetroot salad, aioli <i>(df)</i>	22



The T42 menu has been designed to be shared or al a carte 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 5 dishes	
- 2 small plates, 2 larger plates, 1 side	60
- 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

share plates

local ciabatta bread with choice of one dip below <i>(gf optional)</i>	11
- spiced pumpkin <i>(ve, gf, df)</i>	
- anchovy, jalapeno	
- seaweed butter <i>(v)</i>	
local pacific oysters 1 /2 doz	
- natural <i>(df, gf)</i>	29
- ponzu dressing, finger lime <i>(df, gf)</i>	32
- seaweed butter, amarillo chilli paste (served warm)	32
300g tiger prawn bucket, southern comeback sauce <i>(df, gf)</i>	34
seafood platter - oysters natural, oysters ponzu finger lime, prawns, smoked paprika squid, ocean trout, fish tartare, anchovy jalapeño dip, ciabatta	95
cheese – Coal River Farm ash brie, Tasmanian cheddar, dehydrated fruit, maraschino cherries, seasonal fruit paste, candied walnuts, lavosh, ciabatta <i>(gfo, contains nuts)</i>	36
charcuterie – prosciutto, mild Hungarian salami, spiced pumpkin dip, ciabatta, warm olives, cornichons, pickled zucchini, balsamic tomatoes <i>(gfo, contains nuts)</i>	34
dukkha spiced cauliflower salad, crushed hazelnuts, currants, barbery, capsicum hummus <i>(ve, df, contains nuts)</i>	16
crispy brussel sprouts, black sesame paste, white sesame dressing <i>(ve, df)</i>	19
ruff cut potato fries, southern comeback sauce <i>(v, df)</i>	11
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 <i>(contains nuts)</i>	15
chocolate brownie, salted caramel, toasted coconut, raspberry sorbet <i>(gf, contains nuts)</i>	15