

grazing plates

warm Turkish bread, house garlic butter (4) <i>v / gfo</i>	10
local pacific oysters 1 /2 doz	
- natural <i>df / gf</i>	29
- ponzu black garlic dressing, finger lime <i>df / gf</i>	32
- bacon jam (served warm)	32
300g tiger prawn bucket, Turkish bread, spicy sriracha mayo <i>df / gfo</i>	36
seafood	
Australian tiger prawns, oysters natural, oysters ponzu and finger lime, anchovy jalapeño dip, salmon tartare, Eaglehawk Neck octopus, salmon sashimi with mustard miso, hot smoked Tasmanian Trout, warm Turkish bread <i>gfo</i>	95
cheese	
Coal River Farm ash brie, 9-12 month aged Pyengana Dairy cloth bound cheddar, La Cantara café de leche, dehydrated fruit, maraschino cherries, fruit paste, candied walnuts, seasonal fruit, lavosh, warm bread <i>gfo</i>	39
charcuterie	
Ziggys pork and pistachio terrine, port and chicken liver paté, prosciutto, salami, smoked chicken, warm olives, pickled vegetables, white wine cured heirloom tomatoes, bourbon beetroot, lavosh, warm bread <i>gfo / contains nuts</i>	37
share plates	
roasted fish head, locally line caught, sriracha butter sauce, furikake <i>spicy</i>	34
sesame prawn toast, confit garlic aioli, caviar (2) <i>gf</i>	22
salmon sashimi, mustard-miso dressing, wasabi, compressed apple <i>gf</i>	20
miso caramel glazed salmon, carrot puree, crisp potato, rocket, lemon poppy seed dressing <i>gf</i>	35
southern rock lobster "mac and cheese", yuzu crême, parmesan, crustacean oil <i>gf</i>	34
baked golden curry scallops, cauliflower, nori flakes	32



The T42 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 vino or three.

chef's choice feed me \$69 per person

chef's selection served share-style

- 6 share plates
- Dessert

minimum of 2 people, entirety of table, dietary needs accommodated where possible

little big bosses \$12

macaroni and cheese *gf*

crispy fried chicken, fries, ketchup

local crumbed fish and chips, ketchup

Book Now



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

tempura eggplant, tomato kasundi, thai basil mayo, smoked almonds <i>ve</i>	21
crispy brussel sprouts, black sesame paste, white sesame dressing <i>v / df</i>	14
heirloom tomatoes, white wine vinegar, cauliflower puree, chive oil, garlic bread <i>v / gfo</i>	16
warm sprouted cauliflower salad, pistachios, green raisins, romesco <i>ve / df / contains nuts</i>	14
double roasted potatoes, truffle mayo, hazelnut dukkah, chives <i>ve</i>	12
fries, spicy sriracha mayo, wakame salt <i>v</i>	11
pork and chive gyoza, black garlic ponzu glaze, pickled fennel (6) <i>contains seafood</i>	20
Cape Grim beef tartare, truffle mayo, shaved parmesan, Shima Tasmania wasabi leaf, cassava crisps <i>gf / df optional</i>	24
smoked duck salad, pomegranate molasses dressing, watermelon, noodles, pickled ginger <i>df / gf</i>	26
crispy fried chicken, spicy Korean bbq sauce, thai basil mayo, zucchini pickle	22
sticky pulled pork, savoury pancake, crunchy house noodles, rocket, nori, garlic aioli <i>df / contains seafood</i>	34
grass fed striploin (served pink), koji marinated, black pepper seaweed glaze, pickled cucumber, pumpkin puree <i>df / gf / contains seafood</i>	35
something to finish	
brandy snaps, caramel crême, peanuts, matcha tea soil (2) <i>gf</i>	14
chocolate mud cake, raspberry sorbert <i>ve</i>	15
Japanese cheesecake, mandarin, raspberry puree, passionfruit ice-cream, mint sherbert	16
rosewater panna cotta, seasonal berries, strawberry sauce, pistachio, petals <i>ve / df / gf / contains nuts</i>	15