



SEATED FUNCTION

At T42 Hobart we have the kitchen, the team, and the venue to provide sensational events for groups of up to 110 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,

Menu subject to seasonal changes

*Confirmed booking numbers 48 hours prior to events are the basis for billing as we must cover staffing and preparation and lock out others from booking. Extras may be added where room allows.



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gfo – gluten free optional, contains nuts

Please discuss your individual needs with our staff

\$65pp

canape starters (subject to change – examples below)

burnt pumpkin puree tart, pickled shaved fennel, cabernet dressing v

Peking Duck spring rolls, Japanese dressing

fried chicken, Korean bbq sauce

salmon sashimi, rice cracker, miso caramel

choice of main

smoked duck salad, pomegranate molasses dressing, watermelon, noodles, pickled ginger

df | gf

sticky pulled pork, savoury pancake, crunchy house noodles, rocket, nori, garlic aioli

df | contains seafood

tempura eggplant, tomato kasundi, thai basil mayo, smoked almonds

ve

miso caramel glazed salmon, carrot puree, crisp potato, organic leaf salad, lemon poppy seed dressing *gf*

choice of dessert

rosewater panna cotta, seasonal berries, strawberry sauce, pistachio, petals

ve | df | gf | contains nuts

chocolate mud cake, raspberry sorbet *ve | df*

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