



Welcome to T42, our 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.

If you are having trouble deciding, let us make it easier for you with our Chef's Choice Feed Me Menu

15% public holiday surcharge  
credit card surcharge may apply

## chef's choice feed me

chef's selection served share-style

- 6 share plates
- Dessert

69pp

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

## grazing plates

local pacific oysters 1/2 doz

- natural *df / gf* 29
- ponzu black garlic dressing, finger lime *df / gf* 32
- three cuts founders gin, lime, chilli, shallots 32

300g tiger prawn bucket, Turkish bread, spicy sriracha mayo *df / gf* 36

seafood

Australian tiger prawns, oysters natural, oysters ponzu and finger lime, anchovy jalapeno dip, Eaglehawk Neck octopus, salmon sashimi with mustard miso, salmon tartare, hot smoked Tasmanian Trout, warm Turkish bread *gfo* 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 *gfo* 39

charcuterie

Ziggys pork and pistachio terrine, port and chicken liver paté, prosciutto, salami, chorizo, warm olives, pickled vegetables, white wine cured heirloom tomatoes, beetroot, lavosh, warm bread *gfo / contains nuts* 37

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

warm Turkish bread, house garlic butter (4) <i>ve / gfo</i>	10
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
buffalo mozzarella, pickled tomatoes, basil, smoked soy, turkish bread <i>v / gfo</i>	20
warm cauliflower salad, pistachios, golden raisins, yellow pepper dressing <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 / dfo</i>	24
smoked duck salad, pomegranate molasses dressing, watermelon, crispy noodles, leaves, pickled ginger <i>df / gf</i>	28
crispy fried chicken, spicy Korean bbq sauce, thai basil mayo, zucchini pickle	22
sticky pulled pork, savoury pancake, fried wontons, rocket, nori, garlic aioli <i>df / contains seafood</i>	34
grass fed striploin (served pink), koji marinated, black pepper seaweed glaze, pickled mushrooms, pumpkin puree <i>df / gf / contains seafood</i>	35
San Daniele prosciutto, fried school prawns, melon, aioli	32
salmon sashimi, mustard-miso dressing, wasabi, compressed apple <i>gf</i>	20
miso caramel glazed salmon, celeriac remoulade, furikake, pickled cucumber <i>gf</i>	35
southern rock lobster "mac and cheese", yuzu crème, parmesan, crustacean oil <i>gf</i>	32
baked golden curry scallops, cauliflower, nori	32

## something to finish

brandy snaps, caramel crème, peanuts, matcha tea soil (2) <i>gf</i>	14
chocolate mud cake, raspberry sorbet <i>ve</i>	15
chocolate cardamon mousse, raspberries, chocolate pearls, mango gel <i>gfo</i>	16
rosewater panna cotta, seasonal berries, strawberry sauce, pistachio, petals <i>ve / df / gf / contains nuts</i>	15