



SEATED FUNCTION

At T42 Hobart we have the kitchen, the team, and the venue to provide sensational events for groups of up to 90 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 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.

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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\$69pp

choice of entrees

white fish ceviche, yuzu, coconut, pickled ginger, mandarin, rice cracker *df / gf*

crispy fried chicken, spicy Korean bbq sauce, thai basil mayo, zucchini pickle *df / gfo*

warm cauliflower salad, pistachios, currants, yellow pepper dressing *ve / df / gf / contains nuts*

choice of main

sticky pulled pork, savoury pancake, fried wontons, rocket, nori, garlic aioli *df / contains seafood*

miso caramel glazed salmon, confit saffron potato, onion pickle, crisp noodles *df / gf*

braised pepper berry beef cheek, pumpkin gnocchi, cauliflower leaf chimichurri, mushroom *df / gf*

pumpkin gnocchi, cauliflower leaf chimichurri, pumpkin seeds, mushroom *df / gf / ve*

choice of dessert

rosewater panna cotta, seasonal berries, strawberry sauce, pistachio, petals
ve / df / gf / contains nuts

chocolate pecan brownie, miso caramel, saffron pineapple, coconut sorbet, blood orange
sherbet *ve / gf*

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

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