

warm Turkish bread, house garlic butter <i>ve / 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
- hot tom yum sauce	32
300g tiger prawn bucket, Turkish bread, spicy sriracha mayo <i>df / gfo</i>	36
Thai fish cakes, watermelon rind pickles, lemongrass glaze <i>df / gf</i>	18
white fish ceviche, yuzu, coconut, pickled ginger, mandarin, rice cracker <i>df / gf</i>	22
miso caramel glazed salmon, confit saffron potato, onion pickle, crisp noodles <i>df / gf</i>	38
fried local squid, broccoli, pickled cucumber, spicy tomato jam <i>gf</i>	24
baked golden curry scallops, nori	32
seafood platter (<i>feeds 2</i>) - 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 <i>gfo / dfo</i>	95
cheese platter - 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 platter - Ziggys pork and pistachio terrine, port and chicken liver paté, prosciutto, salami, chorizo, warm olives, pickled vegetables, heirloom tomatoes, beetroot, lavosh, warm bread <i>gfo / contains nuts</i>	37



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

10% Sunday surcharge
15% public holiday surcharge

chef's choice feed me \$75 per person

chef's selection of 7 dishes served share-style over three courses

minimum of 2 people, entirety of table
dietary needs accommodated where possible
dishes are shared between two so works best with even numbers,
for odd numbers we will add a couple of extra dishes
to the approximate value of \$69

kids menu \$12

macaroni and cheese croquettes, fries, ketchup

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

pork and chive gyoza, black garlic ponzu glaze, pickled fennel (6) <i>contains seafood</i>	22
Cape Grim beef tartare, truffle mayo, shaved parmesan, Shima Tasmania wasabi leaf, cassava crisps <i>gf / dfo</i>	24
wagyu beef skewers, teriyaki glaze, black sesame, grilled watermelon (2) <i>df / gf</i>	19
crispy fried chicken, spicy Korean bbq sauce, thai basil mayo, zucchini pickle <i>df / gfo</i>	22
sticky pulled pork, savoury pancake, fried wontons, rocket, nori, garlic aioli <i>df / contains seafood / gfo</i>	34
braised pepper berry beef, pumpkin gnocchi, cauliflower leaf chimichurri, mushroom <i>df / gf</i>	32
pumpkin gnocchi, cauliflower leaf chimichurri, pumpkin seeds, mushroom <i>df / gf / ve</i>	22
brussel sprouts, black sesame paste, white sesame dressing <i>v / df / gf</i>	15
red wine glazed beetroot, quinoa, whipped goats cheese, smoked teriyaki dressing, chive oil <i>v</i>	18
warm cauliflower salad, pistachios, currants, yellow pepper dressing <i>ve / df / gf / contains nuts</i>	14
fried baby potatoes, truffle mayo, hazelnut dukkah, chives <i>ve / df / gf</i>	12
fries, spicy sriracha mayo, wakame salt <i>v / df / gf</i>	11
something to finish	
brandy snaps, caramel crème, peanuts, matcha tea soil (2) <i>gf</i>	15
chocolate pecan brownie, miso caramel, saffron pineapple, coconut sorbet, blood orange sherbet <i>ve / gf</i>	15
lemon myrtle brulee, ginger snaps, apple confit <i>gfo</i>	16
rosewater coconut panna cotta, mandarin, raspberry puree, pistachio, petals <i>ve / df / gf / contains nuts</i>	14