



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
credit card surcharge may apply

dietaries table



recommended wine varietal pairing
v – vegetarian, ve – vegan, df – dairy free, gf – gluten free,
gfo – gluten free optional, contains nuts
Please discuss your individual needs with our staff

chef's choice feed me

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

79pp

warm Turkish bread, hummus *ve / gfo*

12

local pacific oysters 1/2 doz

- natural *df / gf*

30

- ponzu black garlic dressing, finger lime *df / gf*

33

- Tasmanian wasabi dressing *gf*

33

300g tiger prawn bucket, paw paw salad, spicy sriracha mayo *df / gf*

43

tandoori kingfish wings, tahini yoghurt, smashed cucumber, furikake seasoning *gfo*

33

tuna sashimi, watermelon rind kimchi, aioli, ponzu, prawn crackers *gfo*

29

Stir-fry prawns, Japanese noodles, cauliflower leaf pesto, chilli oil, edamame, dashi butter

38

pan seared Tasmanian scallops, local basil pea puree, grapes, pancetta, wakame salt

36

miso caramel glazed salmon, lemon potato puree, edamame, daikon carrot pickle, sesame dressing *gf*

44

Australian seafood platter *(for 2)*

Australian tiger prawns, half dozen mixed oysters, tuna sashimi with watermelon kimchi,
 anchovy and jalapeño dip, tom yum braised octopus, smoked trout, scallop ceviche, wakame
 salad, tom yum braised octopus, turkish bread, paw paw salad

120

artisan cheese platter Coal River Farm ash brie (50grs), 9-month aged Pyengana Dairy cloth bound cheddar (50grs), Southern Sky smoked cheddar (50grs), apricot paste, fresh fruit, candied walnut, pistachio, almond nougat, crackers	44
local charcuterie platter Ziggys pork and pistachio terrine, port and chicken liver paté, prosciutto, salami, chorizo, warm olives, pickled vegetables, heirloom tomatoes, beetroot, lavosh, turkish bread	40
Cape grim beef tartare, aioli, parmesan, wasabi leaf, cassava crisps <i>gf / dfo</i>	26
pork and chive gyoza, black garlic ponzu glaze, pickled fennel (6) <i>contains seafood</i>	22
tempura eggplant, thai basil mayo, spicy tomato kasundi, smoked almonds, herbs <i>ve/gf</i>	22
crispy fried chicken, spicy Korean bbq sauce, thai basil mayo, zucchini pickle <i>df / gfo</i>	26
sticky pulled pork, savoury pancake, fried wontons, rocket, nori, garlic aioli <i>df / contains seafood / gfo</i>	38
beef cheek, green pea puree, seaweed pepper berry glaze, carrots	36
smashed cucumber and watermelon salad, pickled onion, tamarind dressing, sesame seeds <i>ve / df / gf</i>	18
roasted cauliflower, lemongrass coconut sauce, fried curry leaf, toasted pumpkin seeds <i>ve / df / gf</i>	18
fried baby potatoes, lemon myrtle mayo, chives, fried capers <i>ve / df / gf</i>	14
fries, spicy sriracha mayo, wakame salt <i>v / df / gf</i>	11

something to finish

brandy snaps, caramel creme, peanuts, matcha tea soil (2) <i>gf</i>	18
'Lamington' ice cream terrine, earl grey tea chocolate, cherry, coconut ice cream	19
rosewater coconut panna cotta, raspberries, raspberry puree, pistachio, rose petals <i>ve / df / gf</i> <i>/contains nuts</i>	18