



Welcome to T42

Our menu has been designed to be shared and is inspired by the amazing produce that Tasmania has to offer. We source only local and Australian seafood.

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

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

80pp

Australian seafood platter (for 2)

Australian tiger prawns, half dozen mixed oysters, whitefish sashimi with wasabi mustard dressing, salmon tartare, anchovy and jalapeño dip, tom yum braised octopus, smoked trout, scallop ceviche, wakame salad, turkish bread, Japanese potato salad

125

charcuterie & cheese platter

local artisan cheeses, 24-month aged prosciutto, salami, chorizo, warm olives, pickled zucchini, white wine cured heirloom tomatoes, red wine glazed beetroot, apricot paste, hummus, lavosh, turkish bread *gfo*

60

warm Turkish bread, hummus *ve / gfo*

12

local pacific oysters 1 / 2 doz

- natural *df / gf*

30

- ponzu black garlic dressing, tobiko *df / gf*

33

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

43

fried squid, ginger soy glaze, crispy noodles, mandarin

25

scallops, chorizo, pineapple skewers, passionfruit glaze, shredded cabbage salad, citrus dressing

26

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

39

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

44

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| pork and chive gyoza, black garlic ponzu glaze, pickled fennel (6) <i>contains seafood</i> | 22 |
| Wagyu beef skewers, teriyaki glaze, Japanese chilli powder, Japanese potato salad | 32 |
| crispy fried chicken, spicy plum sauce, roasted sesame mayo, zucchini pickle <i>df / gfo</i> | 27 |
| sticky pulled pork, savoury pancake, fried wontons, rocket, nori, garlic aioli <i>df / contains seafood / gfo</i> | 38 |
| beef cheek, green basil pea puree, seaweed pepper berry glaze, carrots | 37 |
| warm soba noodle salad, shredded vegetables, roasted sesame dressing, mushroom <i>ve</i> -add smoked chicken + 10 | 28 |
| roast pumpkin, tahini yoghurt, ginger soy dressing, puffed quinoa, chives <i>v / gf</i> | 19 |
| roasted cauliflower, romesco sauce, fried red onion <i>ve / df / gf / contains nuts</i> | 18 |
| brussel sprouts, roasted sesame dressing, black sesame paste, sesame seeds, chives <i>ve / df / gf</i> | 18 |
| fries, spicy sriracha mayo, wakame salt <i>ve / df / gf</i> | 11 |
| something to finish | |
| brandy snaps, apple crème, apple sherbet, hazelnut crumble, dried apple (2) <i>gf</i> | 18 |
| whey caramel tart, nashi pear, cream | 19 |
| rosewater coconut panna cotta, rhubarb, raspberry puree, pistachio, rose petals <i>ve / df / gf / contains nuts</i> | 18 |