



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 our set-menu option 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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\$59 per person

choice of entrees

salmon tartare, aioli, ponzu, watermelon rind kimchi, Japanese citrus gel, prawn crackers *gfo*

roasted cauliflower, lemongrass coconut sauce, fried curry leaf, toasted pumpkin seeds
ve | df | gf

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

choice of main

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

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

beef cheek, basil green pea puree, seaweed pepper berry glaze, carrots

tempura eggplant, thai basil mayo, spicy tomato kasundi, smoked almonds, herbs *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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