

GHOST ROCK EATERY

TO START

Charcuterie board ~ 3 meats + paté + lavosh + green olives + quince jelly //25pp

+Coal River Farm Triple Cream //9 +Coal River Farm Blue //9

+Southern Sky garlic & pepper fetta //7 +41^ Hot Smoked Salmon & Rilette //12

MORE FOOD

Red braised pork belly bao + lime caramel + cucumber + kewpie mayo + peanuts
/25

Garden salad + roast tomatoes + sherry beets + cucumber + walnuts + butter leaf + ricotta + confit garlic dressing
(GF)(V) /16

Coal grilled sharwama chicken thigh pieces + flatbread + lemon yoghurt + red zhug /25

Vietnamese prawn bang bang salad + black vinegar dressing + vermicelli + Asian veg + peanuts (GF) /28

Pan seared local flathead + lemon & nut butter sauce + house dried tomatoes + fresh herbs + panko gremolata
/33

Coal grilled grass-fed beef fillet + cauliflower cream + grilled broccolini + garlic herb butter /36

TO SHARE

Overnight lamb shoulder with a Pinot reduction

Twice cooked potatoes

Salsa verde + spiced yoghurt (GF) /38pp (min 2pp)

SIDES

Fried spiced cauliflower + Korean buffalo sauce (GF)/10

Roasted Dutch carrots + garlic feta + honey (GF)/10

Twice cooked potatoes + garlic + thyme salt (GF)/8

TO FINISH

Dark chocolate mousse with poached strawberries &
sea salt (GF) /14

Cognac and roasted hazelnut affogato /14

GHOST
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WINES

EATERY IS OPEN FROM 12PM TO 5PM, KITCHEN CLOSSES AT 3.30PM

TASMANIA

GHOST ROCK EATERY

FIZZ

2016 'Zoe' Sparkling Brut Rosè // **G 10 B 38**

WHITES

2020 Ghost Rock Sauvignon Blanc // **G 8 B 30**

2019 Ghost Rock Riesling // **G 9 B 32**

2018 Ghost Rock Fumè Blanc // **G 9 B 34**

2019 Ghost Rock Estate Chardonnay // **G 9 B 34**

2019 Ghost Rock Outlon Chardonnay // **G 12 B 52**

PINK

2020 P3 Rosè /**G8 B30**

REDS

2020 Supernatural Pinot Noir // **G8 B29**

2020 Estate Pinot Noir // **G10 B38**

2019 Bonadale 2cL Pinot Noir // **G 12 B 52**

2019 Oulton XP Pinot Noir // **G 12 B 52**

BEER & CIDER

Buttons Brewing Pale Ale // **8**

Buttons Brewing Hazard Draught // **8**

James Boags Premium // **8**

James Boags Premium Light // **7**

Spreyton Cider // **8**

OTHER

Cape Grim Sparkling Water 330ML // **8** 880ML // **12**

Ashbolt Elderflower Bubbly // **7**

Henry's Ginger Beer // **7**

Spreyton Fresh apple/orange juice // **5**

Hartz Mineral Waters (lemon & lime, orange, lemonade & cola) // **6**

COFFEE & TEA

Dukes Coffee Regular // **4.5** Large // **5**

Extra - Soy/Almond Milk // **50 C**

Tee Hee Hee Tea - Earl Grey, English Breakfast, Peppermint

Small Pot // **4.50** Large Pot // **5**

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