

# GHOST ROCK EATERY

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## TO BEGIN

Warm Olives // 10 GFO

Selection Of Cured Meats - Grissini //28 GFO

Tasmanian Artisan Cheese (50g) – Lavosh – Prune Paste – Muscatels // 17/26/34 GFO

Chicken Liver Pate – Mustard Fruits – Charred Rye //18 GFO

Hot-Smoked Salmon Rillettes – Lemon & Herb Crème Fraiche – Charred Rye // 18 GFO

Fried Goats Chevre – Hazelnuts – Quince Jelly – Dehydrated Cherry - Leatherwood Emulsion // 18 GF

Scorched Squid – Almond Romesco – Green Goddess // 20 GF

‘Red Cow’ Organic Gruyere Arancini - Date Paste – Apple Salad // 25 GF

## IN THE MIDDLE

Coal Roasted Zucchini – Turtle Bean Hummus - Jeweled Quinoa & Wild Rice – Puffed Amaranth // 32 GF,V

Maple Glazed Pork Belly Chicharrones – Adzuki Beans – Pear Salad - Adobo Yoghurt // 34 GF

Chipotle & Root Beer Braised Beef Cheek – Roast Sweet Potato – Kohlrabi Slaw //34 GF

Charred Octopus - Red Mojo – Potatoes – Chorizo - Saffron Aioli – Smoked Almonds //32 GF

Market Fish – Scallops – Mashed Peas – Sicilian Caponata - Lemon Butter // 38 GF

Overnight Lamb Shoulder – Chimichurri – Hung Yoghurt – Twice Cooked Potatoes (Min 2pp) // 38pp GF

## WITH A SIDE OF

Asparagus – Organic Persian Feta - Preserved Lemon – Za’atar // 12 GF,VO

Fried Spiced Cauliflower - Tahini – Pickled Currants //11 GF,V

Organic Leaves & Sprouts - Hibiscus Vinaigrette // 8 GF,V

Fried Potatoes – Garlic & Rosemary Salt // 9 GF,V

## TO FINISH

Lemon Curd – Lavender - Vanilla Mascarpone - Amaretti Crumb - Elderberry //16 GF

Chocolate & Hazelnut “Dropped Cornetto” – Whipped Ricotta – Cotton Candy // 16

Vegan Vanilla Ice-cream – Maple Walnuts – “Nutella” //14 GF,V

GHOST  
ROCK  
WINES

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

TASMANIA