

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 Blue Eye Trevalla + house roasted tomatoes + baby asparagus + black olive tapenade (GF) // 35

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

TO SHARE

Overnight lamb shoulder with a Pinot reduction

Spinach

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 4PM, KITCHEN CLOSSES AT 3.30PM

TASMANIA

GHOST ROCK EATERY

FIZZ

2016 'Zoe' Sparkling Brut Rosè // G 10 B 38
2019 Supernatural Pet Nat // G 8 B 29

WHITES

2019 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
2018 Ghost Rock Bonadale Chardonnay // G 12 B 52

PINK

2020 P3 Rosè // G 8 B 30

REDS

2019 Supernatural Pinot Noir // G 8 B 29
2019 Estate Pinot Noir // G 10 B 38
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 // 5 880ML // 10
Ashbolt Elderflower Bubbly // 7
Henry's Ginger Beer // 7//
Spreyton Fresh apple/orange juice // 5
Hartz Mineral Waters (lemon & lime, lemonade & cola) // 6

COFFEE & TEA

Dukes Coffee Regular // 4.5. Large // 5
Extra - Soy/Almond Milk // 50 C
Tee Hee Tea - Earl Grey, English Breakfast, Peppermint
Small Pot // 4.50. Large Pot // 5

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