

GHOST ROCK EATERY

TO BEGIN

Tarkine Oysters – Yuzu Pearls 1/2 Dozen// 28 GF

Warm Olives // 10 GFO,V

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 Crème Fraiche – Charred Rye// 21 GFO

Aged Pyengana Cheddar Arancini - Date Paste – Apple Salad – Pecorino// 25 GF

Grilled Fig – Whipped Goats Curd – Quince – Hazelnuts – Leatherwood Honey// 18 GF,VO

Spiced Squid – Pickled Kholrabi - Pomegranate Molasses// 20 GF

IN THE MIDDLE

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

Charred Octopus - Red Mojo – Potatoes – Chorizo - Saffron Aioli – Smoked Almonds // 36 GF

Maple Glazed Pork Belly Chicharrones – Adzuki Beans – Pear Salad - Adobo Yoghurt // 36 GF

Persian Spiced Chicken Thigh – Blistered Corn – Muhammara - Cucumber – Labneh // 34 GF

Market Fish – Mashed Peas – Sicilian Caponata – Bottarga 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

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

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

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

TO FINISH

Wattle Blossom Panna Cotta – Bee Pollen – Summer Berries – Passionfruit // 16 GF

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

Salted Lime Sorbet – Spiced Watermelon - Coconut - Dehydrated Pineapple// 16 GF,V

GHOST
ROCK
WINES

EATERY IS OPEN FROM 11AM TO 5PM, KITCHEN CLOSSES AT 3.30PM

NO SPLIT BILLS

GF-GLUTEN FREE GFO-GLUTEN FREE OPTION V-VEGAN VO-VEGAN OPTION

TASMANIA