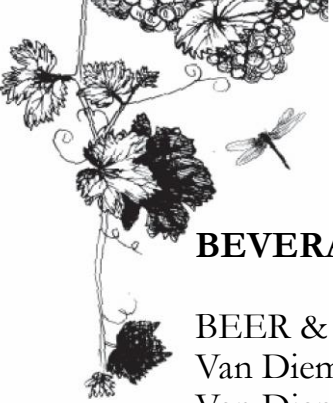


GHOST ROCK

EATERY

Welcome to our little nook of the world. We are fortunate to be located in some of god's country with rich volcanic soils; home to some of Tasmania's finest produce.

We take inspiration from our beautiful surrounds here in Northern Tasmania, the changing seasons and the bounty offered by the plethora of local growers, producers and makers.



BEVERAGES

BEER & CIDER

Van Diemans Pale Ale	9
Van Diemans Pilsner	9
James Boags Premium	8
James Boags Premium Light	7
Spreyton Cider Apple or Pear	8

OTHER

Tassie Sparkling Water 750ml	12
Henry's Ginger Beer	10
Spreyton Fresh apple or orange juice	6
Hartz Soft Drink – Lemonade, Cola or Lemon	7

COFFEE & TEA

Leaping Goat Coffee. Regular	4.5	Large	5
Soy/Almond Milk Add	.50		
Tea Pot	5		
Early Grey, English Breakfast, Peppermint, Green			

WINE LIST

FIZZ

2019 'Zoe' Sparkling Brut Rosé	G 12 B 38
2016 'Catherine' Sparkling Cuvée	G 14 B 49
2021 Supernatural Piquette	G 8 B 24
2022 Supernatural Pet Nat	G 8 B 30

WHITES

2023 Ghost Rock Sauvignon Blanc	G 10 B 34
2023 Ghost Rock Pinot Gris	G 10 B 34
2023 Ghost Rock Riesling	G 10 B 34
2022 Ghost Rock Estate Chardonnay	G 14 B 45
2022 La Filles Chardonnay	G 16 B 60

PINK & OTHER

2023 Ghost Rock P3 Rosè	G 10 B 34
2022 Supernatural Cellar Rat	G 8 B 30
2022 Supernatural Psycho	G 8 B 30
2022 Supernatural Summer Skins	G 8 B 30

REDS

2022 Supernatural Pinot Noir	G 10 B 34
2022 Estate Pinot Noir	G 14 B 45
2022 Climat Pinot Noir	G 16 B 60
2022 La Filles Pinot Noir	G 16 B 60
2022 Bonadale Pinot Noir	G 16 B 60
2022 Estate Pinot Meunier	B 45



TO BEGIN

- Warm olives & grissini (GFO,DF,V) 12
- Tarkine oysters, lemon myrtle 1/2 Dozen (GF,DF) 28
- Baked Tarkine oysters, fresh chorizo, chermoula butter 1/2 Dozen (GF) 30

- Selection of cured meats, beetroot lavosh (GF,DF) 28
- Tasmanian artisan cheese (50g), lavosh, spiced quince paste, muscatels, (GFO)

 - One cheese 17
 - Two cheeses 26
 - Three cheeses 34
 - Four cheeses 42
 - Five cheeses 50
 - Six cheeses 58

- Black bean hummus, eggplant zaalouk, black sesame dukkah, grilled flat bread (GFO,DF,V) 22
- Burrata, citrus, pomegranate molasses, puffed wild rice, olive seeds, house focaccia (GFO) 26
- Smoked salmon rillettes, horseradish cream fraiche, salmon caviar, sour dough crumpets (GFO) 26
- Aged Pyengana cheddar arancini, date paste, apple salad, truffle pecorino (GF) 25





IN THE MIDDLE

Roast carrots, pistachio pesto, falafel, hemp hearts, crunchy black barley, pickled swede (GFO,DF,V) 32

Scottsdale pork belly chicharron, maple, apple and kohlrabi slaw, elderberry reduction, crackle (GF,DF) 38

Spiced & charred Rannoch quail, Persian lentil rice, lime and smokey harissa yoghurt, eggplant kasundi (GF) 38

Cape Grim flat iron steak, king mushroom, romesco, burnt brussel sprouts and onions, umami butter (GF) 40

Pan roasted white fish, pea puree, caponata, fried broccolini, yuzu caper butter (GF) 40

Crispy skin duck breast, spiced pear, duck leg croquette, sloe gin and shallot marmalade, sarsaparilla jus (GF,DF) 40

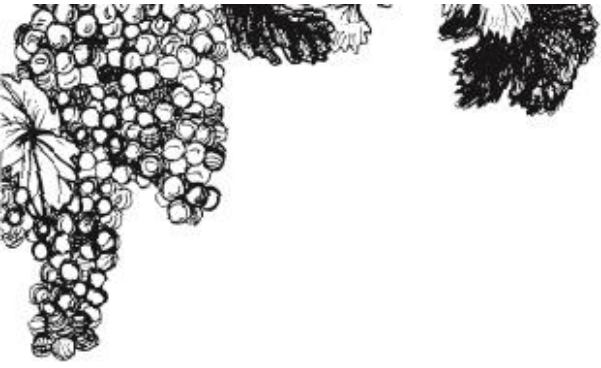
Grilled Stanley octopus, hummus, merguez sausage, saffron pickled fennel, 'Nduja vinaigrette (GF,DF) 38

TO SHARE

Overnight lamb shoulder, chimichurri, lemon yoghurt, pan juices, twice cooked potatoes (min 2pp)

(GF) 78





WITH A SIDE OF....

Charred asparagus, goats feta, Hazelbrae hazelnut aillade (GF,VO) 14

Spiced fried cauliflower, tahini, pickled currants, prune paste (GF, V) 12

Yorktown organic leaves & sprouts, hibiscus vinaigrette (GF, V) 12

Fried potatoes, garlic, citrus & rosemary salt (GF, V) 12

TO FINISH.....

Spiced rum baba, crimson raisins, pistachio dacquoise, tamarind caramel ice cream 18

Bombe Alaska, lemon ice cream, passionfruit curd, hummingbird cake, sherbert meringue 18

Dark chocolate tart, Pedro Ximenez, candied ginger, lime coconut yoghurt (GF,V) 18

Lavender crème brulee, marzipan palmier, rhubarb 18

Selection of House of Anvers chocolate petit fours 10

