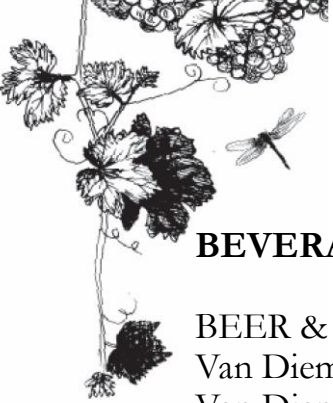


GHOST ROCK

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, Pear or Pineapple	8

OTHER

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

COFFEE & TEA

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

WINE LIST

FIZZ

2018 'Zoe' Sparkling Brut Rosé	G 12 B 38
2018 '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

PINK & OTHER

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

REDS

2023 Supernatural Pinot Noir	G 10 B 34
2023 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 Estate Pinot Meunier	B 45



TO BEGIN

Tarkine Natural Oysters

Aguachile – Cucumber ½ Dozen 28 GF

Yuzu – Finger Lime ½ Dozen 28 GF

Warm Mt Zero Olives – Grissini 12 GFO/V

Selection Of ‘La Boqueria’ Cured Meats – Pickles - Beetroot Lavosh 28 GF

Tasmanian Artisan Cheese (50g) – Sea Salt Lavosh – Spiced Quince Paste – Muscatels GFO

Burrata – Scorched Peach – Red Mizuna – Spiced Honey ‘Granola’ - Pomegranate Molasses 26 GF

Hummus – Eggplant Zaalouk – Egyptian Dukkah - Grilled Flat Bread 22 GFO, V

Roast Peppers & Tomato Bruschetta - Spelt Focaccia – Tongola Goat Curdy – Black Garlic - ‘Nduja Vinaigrette 24

Aged Pyengana Cheddar Arancini - Date Paste – Apple – Truffle Pecorino 26 GF

Smoked Salmon Rillettes - Horseradish Cream Fraiche – Salmon Caviar - Sour Dough Crumpets 26 GFO





IN THE MIDDLE

Hemp Heart & Herb Falafel - Coal Fired Mushrooms – Black Garlic
Dusted Carrots - Hazelnut Romesco 36 V

Scottsdale Pork Belly Chicharron – Maple - Apple & Kohlrabi Slaw -
Elderberry Reduction - Crackle 38 GF

Spiced & Charred Rannoch Quail – Persian Lentil Rice – Pickled
Grapes – Date Labneh - Chipotle Honey 38 GF

George Town Flat Head - Peperonata – Salted Cucumber – Pangrattato
- Smoked Tomato Vinaigrette 42 GFO

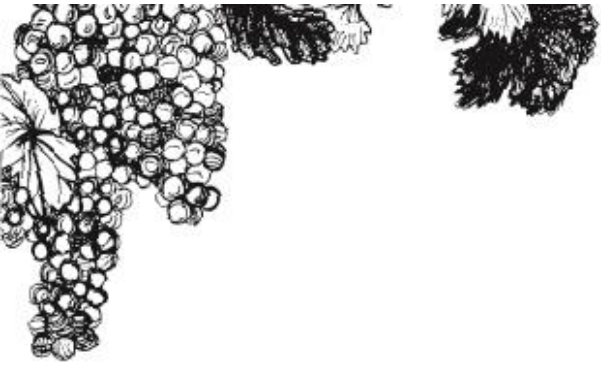
Prickly Ash Duck Breast – Cherry Mostarda – Croquette – Pear &
Rhubarb Waldorf Salad – Star Anise Jus 40 GF

Grilled Stanley Octopus – Green Goddess – Papaya – Saffron Fennel
Escabeche - Smoked Almonds - Salsa Macha 38 GF

TO SHARE

Overnight Tassie Lamb Shoulder – Chimichurri – Lemon Yoghurt - Pan
Juices – Skin On Fried Potatoes 78 Serves 2 GF





WITH A SIDE OF....

Charred Asparagus – Chevre – Hazelbrae Hazelnut Aillade 14 GF,VO

Spiced Fried Cauliflower – Prune Paste – Pickled Currants – Tahini 12
GF,V

Yorktown Organics Leaves & Sprouts – Hibiscus Vinaigrette 12
GF,V

Skin On Fried Potatoes – Panch Phora Spice Salt 12 GF,V

TO FINISH.....

Licorice Mousse – Roasted White Chocolate & Matcha Streusel -
Lavender Ice Cream 18

Limoncello Semi-Freddo – Pistachio Amaretti Crumbs – Raspberry
Curd 18 GF

Dark Chocolate Coconut Tart – Pedro Ximenez - Lime Coconut
Yoghurt 18 GF, V

Wattle Blossom Panna Cotta – Blueberries – Ginger – Bay Leaf
Meringue Crisp 18

Selection of Anvers Petit Fours 10

