

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

- Buttons Brewing Hazard Pale Ale 9
- Buttons Brewing Short Street Lager 9
- James Boags Premium 8
- James Boags Premium Light 7
- Spreyton Cider Apple/Pear 8

OTHER

- Tassie Sparkling Water 750ml 12
- Ginger Beer 8
- Spreyton Fresh apple/orange juice 5
- TasPop Superior Soda –
Lemonade or Mandarin Lime Bitters 7

COFEE & TEA

- Dukes Coffee. Regular 4.5 Large 5
- Soy/Almond Milk Add .50
- Tee Hee Hee Tea – Early Grey, English Breakfast, Peppermint
Pot 5

WINE LIST

FIZZ

- 2021 Supernatural Piquette **G 8 B 24**
- 2021 Supernatural Pet Nat **G 8 B 30**
- 2018 ‘Zoe’ Sparkling Brut Rosé **G 10 B 38**
- 2018 ‘Catherine’ Sparkling Cuvée **G 12 B 49**

WHITES

- 2016 Ghost Rock Chardonnay **G 12 B 40**

PINK & OTHER

- 2021 Supernatural Summer Skins **G 8 B 30**

REDS

- 2021 Supernatural Pinot Noir **G 8 B 30**
- 2021 Estate Pinot Noir **G 10 B 38**
- 2021 Climat Pinot Noir **G14 B52**



TO BEGIN...

Warm Pendleton olives (GFO,V) 10

Selection of cured meats, grissini (GFO) 28

Tasmanian artisan cheese (50g), lavosh, prune paste, muscatels (GFO)

– one cheese 17/ two cheeses 26/three cheeses 34

Chicken liver parfait, elderflower, pistachio, beetroot & sesame lavosh
(GFO) 20

Hot-smoked salmon rilette, lemon crème fraiche, charred seeded rye
(GFO) 21

Aged Pyengana cheddar arancini, date paste, apple salad, pecorino (GF) 25

Southern rock lobster soft tacos, avocado pico de gallo, blackbean hummus,
chipotle and lobster broth 26



MAINS...

Mushroom, leek & walnut orecchiette, kale, truffle oil (V) 35

Stanley octopus, red mojo, potatoes, chorizo, saffron aioli, smoked almonds (GF) 36

Crispy skin duck breast, heritage carrots, roast pear, spiced quince paste and sarsaparilla jus (GF) 40

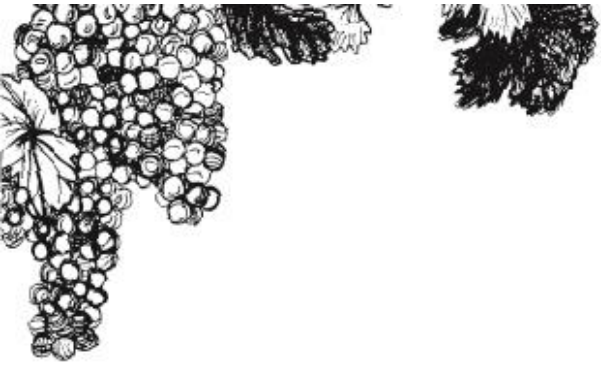
Scottsdale pork belly 'agro dolce', adzuki beans, persimmon & adobo ketchup, pickled swede (GF) 36

Confit 'Isle & Sky' organic chicken maryland, french lentils, pumpkin, tarragon & chive mayonnaise (GF) 36

George Town flathead, soft polenta, fried broccolini, lemon, caper & sage butter (GF) 40

Overnight lamb shoulder, chimichurri, hung yoghurt, twice cooked potatoes (min 2pp) (GF) 38pp





WITH A SIDE OF....

Brussels sprouts, Hazelbrae hazelnuts, organic feta (GF,VO) 12

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

Braised ancient grains, kale, whipped goats curd (VO) 12

Yorktown Organic leaves & sprouts, hibiscus vinaigrette (GF, V) 10

Fried potatoes, garlic, lemon & rosemary salt (GF, V) 10

TO FINISH

Wattle blossom panna cotta, burnt lavender meringue, sour cherry, yuzu pearls (GF) 16

Warm Persian love cake, rose mascarpone, preserved baby figs, honey & spice nuts (GF) 16

Cashew baklava, pomegranate Turkish delight, coconut curd, saffron syrup (V) 16

Pot au chocolat, mousse, raspberry (GF) 16

