

GHOST ROCK

EATERY



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Please note we charge a 10% surcharge on Sundays for all purchases.

Thank you for your understanding.

To finish...

Spiced Rum Baba	18
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crimson raisins, pistachio dacquoise, tamarind caramel
ice cream

Dark Chocolate Coconut Tart [GF.V]	18
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Pedro Ximenez, candied ginger, matcha lime
coconut yoghurt

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

Lavender Crème Brulee	18
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marzipan palmier, rhubarb

Petit Fours	10
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a selection from Anvers



To share...

Overnight Tassie Lamb Shoulder [GF] Serves 2 **78**
chimichurri, lemon yoghurt, pan juices, twice cooked potatoes

With a side of...

Charred Asparagus [GF.VO] **14**
goats feta, Hazelbrae hazelnut aillade

Spiced Fried Cauliflower [GF.V] **12**
prune paste, pickled currants, tahini

Yorktown Organics Leaves & Sprouts [GF.V] **12**
hibiscus vinaigrette

Fried Potatoes [GF.V] **12**
rosemary, garlic & preserved lemon salt

Welcome...

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.

Thank you for dining with us today, enjoy!

INSIDE YOU'LL FIND

>> WINE LIST <<

>> RESERVE WINE LIST <<

>> DRINKS LIST <<

>> FOOD MENU <<



Producer to plate...

We work closely with our suppliers and allow the seasons to guide our menu. We also grow many of our herbs, fruits and vegetables in our kitchen garden.

The food philosophy is simple; local, sustainable and ethically farmed.
Many of our favourite producers and more, you can find on the Tasting Trail, which we highly recommend exploring.

www.tastingtrail.com.au



Huon Me Crumpets Huon Valley
41 Degree South Hot Smoked Salmon
Pyengana Cheese
Yorktown Organics
Mountain Fields Farm
Lenah Valley Game Meats
Hazelbrae Hazel Nuts
Tarkine Oysters
Ashbolt
Rannoch Farm
Cape Grim
Anvers
Van Diemans Icecream
La Cantara
Grandvewe

In the middle...

Roast Carrots [GFO.V] pistachio pesto, falafel, hemp hearts, crunchy black barley, pickled swede	32
Scottsdale Pork Belly Chicharron [GF] maple, apple & kohlrabi slaw, elderberry reduction, crackle	38
Spiced & Charred Rannoch Quail [GF] persian lentil rice, lime & smokey harissa yoghurt, eggplant kasundi	38
Pan Roasted White Fish [GF] pea puree, caponata, fried broccolini, yuzu caper butter	40
Crispy Skin Duck Breast [GF] leg croquette, sloe gin & shallot marmalade, spiced pear, sarsparilla jus	40
Cape Grim Flat Iron Steak [GF] king mushroom, romesco, burnt brussel sprouts & onions, umami butter	40
Grilled Stanley Octopus [GF] hummus, merguez sausage, saffron pickled fennel, 'Nduja vinaigrette	38



Reserve Wines...

Each month we take genuine pleasure in curating a selection of wines from our private cellar. These are wines we feel not only worthy of sharing with you, but also a worthy window into efforts past. We hope you enjoy!

2018 Ghost Rock Estate Riesling

B 70

2018 will go down as a vintage of great note. It produced a truly dynamic and fragrant Riesling. The palate is a seesaw between generous upfront fruit (thanks to a warm growing season), and the regions hallmark acid-driven backbone.

2016 Two Blocks Pinot Noir

B 90

The final 'Two Blocks' release from our Estate. Fruit exclusively from the original Clairdown and Oulton vineyards show their brilliance in this old-vine release. A rare piece of Ghost Rock history on offer.

2017 'Bonadale' Single Vineyard Pinot Noir

B 135

From an acclaimed vineyard in an acclaimed season. The 2017 vintage was a blessing for this Pinot Noir dominant vineyard. A brooding nose that leads into notes of plum, forest floor, tea leaf and wild berries. Concentrated but sophisticated. This wine's palate weight and drive set it apart.



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 Juice Apple or Orange	6
Hartz Soft Drink Lemonade, Cola or Lemon	7

COFFEE & TEA

Leaping Goat Coffee Regular	4.5
Leaping Goat Coffee Large	5
Soy or Oat Milk	+ .50
Extra Shot	+ .50
Tea Pot	5
Earl Grey, English Breakfast, Peppermint, Green	



To begin...

Natural Tarkine Oysters [GF] lemon myrtle 1/2 dozen	28
Baked Tarkine Oysters [GF] fresh chorizo & chermoula butter 1/2 dozen	30
Warm Mt Zero Olives [GFO.V] grissini	12
'La Boqueria' Cured Meats [GF] pickles, beetroot lavosh	28
Tasmanian Artisan Cheese 50g [GFO] sea salt lavosh, spiced quince paste, muscatels, honey nuts add \$8 per extra cheese see cheese menu	17
Black Bean Hummus [GFO.V] eggplant zaalouk, black sesame dukkah, grilled flatbread	22
Smoked Salmon Rilletes [GFO] horseradish cream fraiche, salmon caviar, sourdough crumpets	26
Burrata [GFO] citrus, pomegranate molasses, puffed wild rice, olive seeds, house made Kindred spelt focaccia	26
Aged Pyengana Cheddar Arancini [GF] date paste, apple salad, truffle pecorino	25

Wine List...

FIZZ

2021 Supernatural Piquette	8	24
2022 Supernatural Pet Nat	8	30
2018 'Zoe' Sparkling Rosè	12	38
2018 'Catherine' Sparkling Cuvèe	14	49

WHITE

2023 Ghost Rock Riesling	10	34
2023 Ghost Rock Pinot Gris	10	34
2023 Ghost Rock Sauvignon Blanc	10	34

PINK & OTHER

2023 Ghost Rock P3 Rose	10	34
2022 Supernatural Cellar Rat	8	30
2022 Supernatural Psycho	8	30
2023 Supernatural Summer Skins	8	30
2023 Supernatural Illusions	8	30

REDS

2023 Supernatural Pinot Noir	10	34
2022 Ghost Rock Estate Pinot Noir	14	45
2022 Climat Pinot Noir [Organic]	16	60
2022 La Filles Pinot Noir	16	60
2022 Ghost Rock Pinot Meunier		45

Cheese Menu

1 Cheese \$17 | 2 Cheeses \$26 | 3 Cheeses \$34
4 Cheese \$42 | 5 Cheeses \$50 | 6 Cheeses \$58

Coal River | ASHED BRIE [Cambridge]

Type : soft, white mould

triple cream brie, rolled in charcoal, creamy, nutty

La Cantara | WASHED RIND [Smithton]

Type : french style, white mould

rustic rind, rich and creamy, firm middle section

Grandvewe | GIN HERBALIST [Birchs Bay]

Type : hard, sheeps milk

spent native Australian Botanicals from Hartshorn gin, sweet and floral

La Cantara | CAFE CON LECUE [Smithton]

Type : hard

coffee rubbed cheese, sweet, buttery, aged 3 months

Pyengana | AGED CHEDDAR [Pyengana]

Type : mature cheddar

cloth aged for 12 months, crumbly, bold, bitey

Coal River | BLUE [Cambridge]

Type : blue

award winning, creamy bite



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