

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 Pilsner 10
- Van Diemans Mexican Lager 10
- James Boags Premium 10
- James Boags Premium Light 8
- Spreyton Cider | Apple or Pear 10

OTHER

- Tassie Sparkling Water 750ml 12
- Juice | Apple or Orange 6
- Hartz Soft Drink | Lemonade or Cola 7
- The Good Ginger Beer (no added sugar) 7

COFFEE & TEA

- Leaping Goat Coffee | Regular 4.5
- Leaping Goat Coffee | Large 5
- (Soy, Oat or Almond Milk .50)
- Tea Pot 5
- (Earl Grey, Tasmanian Breakfast, Peppermint, Green)

WINE LIST

FIZZ

- | | |
|--|---------|
| 2024 Supernatural Pet Nat | G12 B34 |
| 2021 ‘Catherine’ Sparkling Cuvée | G17 B65 |
| 2023 ‘Zoe’ Sparkling Brut Rose | G15 B60 |
| 2015 ‘Catherine’ Sparkling Cuvee [reserve] | B125 |
| 2019 ‘Catherine’ Sparkling Cuvee [reserve] | B75 |
| 2019 ‘Zoe’ Sparkling Rose [reserve] | B75 |

WHITES

- | | |
|--|---------|
| 2025 Ghost Rock Riesling | G12 B34 |
| 2025 Ghost Rock Pinot Gris | G12 B34 |
| 2024 Ghost Rock Sauvignon Blanc | G12 B34 |
| 2023 Ghost Rock Estate Chardonnay | G15 B50 |
| 2024 Oulton Single Vineyard Chardonnay | G18 B70 |

PINK & OTHER

- | | |
|--------------------------------|---------|
| 2024 Ghost Rock P3 Rose | G12 B34 |
| 2023 Supernatural Cellar Rat | G12 B34 |
| 2023 Supernatural Summer Skins | G12 B34 |
| 2023 Supernatural Illusions | G12 B34 |

REDS

- | | |
|---|---------|
| 2024 Supernatural Pinot Noir | G13 B39 |
| 2024 Ghost Rock Estate Pinot Noir | G15 B50 |
| 2024 Ghost Rock Estate Pinot Meunier | G14 B45 |
| 2023 Climat Pinot Noir [Organic] | G18 B70 |
| 2024 La Filles Single Vineyard Pinot Noir | G18 B70 |
| 2024 Oulton Single Vineyard Pinot Noir | G18 B70 |



TO BEGIN

Tarkine Oysters [GF,DFO]

red yuzu kosho mignonette | 1/2 dozen 28
pink wine & hibiscus granita | 1/2 dozen 28
chorizo & whipped almond | 1/2 dozen 30

Warm Mt Zero Olives [GFO,V] 14

grissini

‘La Boqueria’ Cured Meats [GFO] 28

pickles, buckwheat & caraway wafers

Tasmanian Artisan Cheese 50g | see cheese menu below

sea salt lavosh, house spiced quince puree, muscatels, honey nuts 18

Bruny Island Cheese Co. | OEN [Bruny Island]
Coal River | ASHED BRIE [Cambridge]
Grandvewe | GIN HERBALIST [Birchs Bay]
Bruny Island Cheese Co. | RAW C2 [Bruny Island]
King Island | SMOKED CHEDDAR [King Island]
Coal River | BLUE [Cambridge]

add \$8 per extra cheese

ENTREE

Tasmanian Scallop & Prawn Agnolotti

apple & kohlrabi remoulade, smoked tomato essence, caviar, lemon oil 28

Tassie Gin Cured Ocean Trout [GF]

pickled cucumber, horseradish cream, rillettes, juniper & citrus dressing 27

Lenah Venison Carpaccio [GF]

membrillo, maple nuts, port & pepperberry dressing, cultured cream 28

King Island Smoked Cheddar Arancini [GF]

black truffle mayonnaise, pear & mizuna salad, elderflower vinaigrette 27

Whipped Chickpea Hummus [V]

grilled flatbread, zhoug, lemon oil, pimenton 27

Hibachi Grilled Zucchini [V,GF]

apple & kohlrabi slaw, roasted beetroot,
smoked tomato dressing, baby carrots, salsa verde 27





IN THE MIDDLE

Scottsdale Pork Belly [GF,DF]

miso caramel, raw baby turnips, asian greens,
sesame & crackling crumble, beetroot puree 40

Coal Fired Chicken Thigh [GF]

torched cos, pecorino emulsion, potato salad,
seasonal greens, morcon, garlic & thyme pangratatto 42

Pan Roasted White Fish [GF]

dutch creams, seasonal greens, verjus pickled grapes,
wakame beurre blanc, bottarga 45

Spiced Duck Breast [GF]

sticky red cabbage & fennel kraut, celeriac, confit duck leg croquette,
elderberry jus 44

Chargrilled Stanley Octopus [GF,DF]

potato, chorizo, smoked almond & capsicum tapenade, px vinaigrette, sea
herbs, saffron & garlic aioli 40

Wild Venison Loin [GF]

black truffle potato mousseline, sloe gin & plum relish, charred greens,
hazelnut & porcini dukkha, game jus 45

Morrocan Spiced Cauliflower [V]

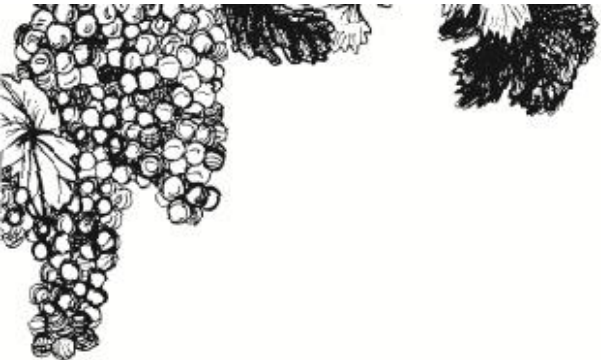
whipped chickpea hummus, fried potatoes, red cabbage & fennel kraut,
yorktown organics leaves & sprouts, smoked almond, px vinaigrette 40

TO SHARE

16 Hour Slow Cooked Tassie Lamb Shoulder [GF] Serves 2

skin on fried potatoes, yorktown organic leaves, salsa verde,
lemon yoghurt, lamb jus 84





WITH A SIDE OF....

Burnt Brussel Sprouts [GF.VO]

smoked almond and capsicum tapenade, sherry vinaigrette 16

Spiced Fried Cauliflower [GF.V]

tahini dressing, pickled currents, zaatar 14

Pan Roasted Beetroot [GF.V]

native pepperberry glaze, lemon & garlic labneh, crisp shallots 14

Yorktown Organics Leaves & Sprouts [GF.V]

currants, salted pepitas, semi dried tomato, elderflower vinaigrette 14

Fried Potatoes [GF.V]

chermoula salt 12

TO FINISH.....

Liquorice Epsuma

caramalised white chocolate & matcha streusel, lavender ice cream 14

Spiced Rum Baba

drunken muscatels, bergamot ice cream, earl grey milk crumb 14

Hazelnut Financier [GF]

roasted hazelnut, tonka bean and milk chocolate namelaka, hazelnut anglaise, french crisp wafer 14

Soft Dark Chocolate [GF.V]

candied ginger, rosemary, tasman sea salt, blackcurrant sorbet 14

Selection of Chocolates [4]

from Anvers chocolate factory 10

