



GHOST ROCK --- EATERY

Please note we charge a 12% surcharge on Saturdays
and a 15% surcharge on Sundays.
Thank you for your understanding.

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

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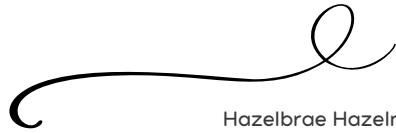
Producer to plate

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



Hazelbrae Hazelnuts
La Cantara Dairy
King Island Dairy
Coal River Cheese
Grandveve
Bruny Island Cheese co.
41 Degrees South
Richey Fishing
Coaldale Walnuts
Scottsdale Pork
Rannoch Farm
Tarkine Oysters
Stanley Octopus
Ashbolt
Lenah Valley Game Meats
Yorktown Organics
Anvers Chocolate
Kindred Organics
Dasher & Fisher
Van Diemen Ice Cream
Osare; Liquori Della Tasmania
Elphin Grove Farm
Mountain Fields Farm

To begin

Tarkine Oysters [GF.DF]

red yuzu kosho mignonette | 1/2 dozen

28

peach sorbet & davidson plum pearl | 1/2 dozen

28

Warm Mt Zero Olives [GFO.V]

14

grissini

'La Boqueria' Cured Meats [GFO]

28

pickles, buckwheat & caraway wafers

Tasmanian Artisan Cheeses 50g x 3

38

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

GF. Gluten Free GFO. Gluten Free Option V. Vegan DF. Dairy Free



Entrees

Fried Queso Blanco [GF]	28
seasonal fruit, candied walnuts, toasted nori, leatherwood honey, winter leaves	
French Lentil Ragout [GFO.V]	27
tomato, aubergine, French lentils, soft hummus, grilled flat bread	
41* South Hot Smoked Salmon Rilette	27
salmon caviar, horseradish cream fraiche, house baked brioche.	
Winter Squash Arancini [GF]	28
Bruny Island C2, pistachio pistou, apple salad, pecorino	
Rustic Three Cheese Tart	28
Chef selection of 3 Tasmanian cheeses, pâte brisée, membrillo paste, pear salad.	

GF.Gluten Free GFO.Gluten Free Option V.Vegan DF. Dairy Free

In the middle

Scottsdale Pork Belly [GF.DF]	44
parsnip puree, plum sauce, wilted greens, crackling crumble	
Pan Roasted Chicken Thigh [GF]	45
braised leek, Judion butter beans, cavo nero, almond gremolata	
Pan Seared Market Fish [GF]	45
warm vichyssoise, pressed herbed potato, pickled shallot, soft herb salad, Tasmanian wakame oil	
Stanley Octopus [GF.DF]	45
ajoblanco, potato, soft chorizo, salsa macha	
Autumn Pumpkin Risotto [V]	42
local brassicas, house made pesto, noochy	

To share

16 Hour Slow Cooked Tassie Lamb Shoulder [GF]	85
Serves 2	
skin on fried potatoes, yorktown organic leaves, chimmichurri, lemon yoghurt, lamb jus	

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With a side of

Burnt Brussel Sprouts [GF.VO]	16
marinated feta, sliced dates, hazelnut aillade	
Spiced Fried Cauliflower [GF.V]	14
tahini dressing, pickled currents, prune paste, zaatar	
Yorktown Organics Leaves & Sprouts [GF.V]	14
currants, salted pepitas, semi dried tomato, elderflower vinaigrette	
Fried Potatoes [GF.V]	12
chermoula salt	

To finish

Liquorice Mousse	18
caramelised white chocolate & matcha streusel, lavender ice cream	
Compressed Apple Terrine	18
mixed berry & gin semifreddo	
Dark Chocolate Tart [GF.V]	18
tonka bean, hibiscus pinot noir gel, chocolate soil	
Selection of Chocolates	12
from Anvers chocolate factory	



Wine List

FIZZ

2022 'Catherine' Sparkling Cuvée	18	70
2015 'Catherine' Sparkling Cuvée [reserve]		125
2019 'Catherine' Sparkling Cuvée [reserve]		95
2019 'Zoe' Sparkling Rosé [reserve]		75

WHITE

2025 Ghost Rock Riesling	12	34
2025 Ghost Rock Pinot Gris	12	34
2025 Ghost Rock Sauvignon Blanc	12	34
2024 Ghost Rock Estate Chardonnay	15	50
2024 Oulton Single Vineyard Chardonnay	18	70

PINK & OTHER

2025 Ghost Rock P3 Rosé	12	34
2025 Supernatural Chardonnay	12	34
2024 Supernatural Summer Skins	12	34
2024 Supernatural Illusions	12	34

REDS

2025 Supernatural Pinot Noir	13	39
2025 Ghost Rock Estate Pinot Noir	15	50
2024 Ghost Rock Estate Pinot Meunier	14	45
2024 Climat Pinot Noir [Organic]	18	70

Reserve Wines

Each season 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!

	Bottle	Carafe (375ml)
2018 Ghost Rock Estate Riesling	70	35
A hallmark vintage. This Riesling continues to grow and elevate each year in bottle. A kaleidoscope of citrus and stone aromatics, complimented by softness and style.		
2018 Supernatural Pinot Noir	90	45
The inaugural Supernatural Pinot Noir release. The fruit quality continues to shine through on this wine as it evolves into a soft, elegant, and textured offering. A fun wine with a now serious edge.		
2017 'Clairdown' Single Vineyard Pinot Noir [decanted]	135	65
A one-off release. Powered by whole-bunch vinification, this Pinot Noir is all about elevation. Lifted characters of spice, tea leaf, and white pepper surround a vibrant palate and texture.		
2016 Two Blocks Pinot Noir	90	45
Our final Two Blocks release. From a warm vintage that is seeing this wine develop a richness and plushness layered by earthy and peppery notes. Old-school in style and substance.		
2017 'Bonadale' Single Vineyard Pinot Noir	135	65
A complete Pinot Noir. From a low yielding season, the aromatic depth of this wine continues evolve – primary fruit characters are now melded with vanilla and forest-floor notes. Still remarkable youthful.		

Beverages

BEER & CIDER

Island State Summer Ale	13
Island State Red Ale	13
James Boags Premium	13
James Boags Premium Light	12
Spreyton Cider Apple or Seasonal Selection	12
(ask our friendly staff what's available)	

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
Extra Shot	+ .50
Tea Pot	5
Earl Grey, Tasmanian Breakfast, Peppermint, Green	

SERIOUS SAVINGS. LOTS OF CHOICE.

MEMBERSHIP BENEFITS

(SCAN QR CODE TO JOIN)

Our wines are not widely available. So, if you don't get down our way often, then our club options will keep you stocked up. We've included some seriously good savings as a thank you for your support, we appreciate you choosing our wines!

