GHOST ROCK EATERY

Please note a surcharge is applied to all weekend service

12% Saturdays. 15% 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

>> FOOD MENU <<

>> WINE LIST <<

>> RESERVE WINE LIST <<

>> DRINKS LIST <<

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
Coal River Cheese
Bruny Island Cheese co.
Peter & Una Seafoods
Richey Fishing
Coaldale Walnuts
Scottsdale Pork
Rannoch Farm
Barrilla Bay Oysters
Stanley Octopus
Ashbolt
Lenah Valley Game Meats
Yorktown Organics
Van Diemen Ice Cream
Osare; Liquori Della Tasmania



We welcome and accommodate guests with a variety of dietary requirements and take food safety seriously. However, please be aware that our small kitchen operates as a shared environment. We cannot 100% guarantee that any menu item is entirely free from trace allergens.

Please talk to staff if you have any dietary requests.

To begin

Tasmanian Barilla Bay Oysters | 1/2 dozen [GF.DF.A]
natural with citrus **30**
passionfruit, lime, cucumber & jalapeño miqnonette **32**

Warm Mt Zero Olives [GFO.V] **14**
grissini

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 **VEG**. Vegetarian **DF.** Dairy Free
A. Australian Seafood **I.** Imported Seafood **M.** Mixed Origin Seafood

Entrees

Arancini [GF.V] **27**
Ghost Rock chardonnay, date paste, apple matchstick salad

Burrata [GFO] **30**
melon, tomato, prosciutto, crispy chilli oil, sourdough melba toast

Mushroom Parfait [VEG] **30**
house made focaccia, herb infused tartine, pickled shallots, marinated shitake mushrooms, soft herbs, roast hazelnut dukkah

Fresh Marnikol Sardines [A] **28**
lightly grilled house made foccaia, tomatoes, lemon ricotta, pine nutes tartor

GF. Gluten Free **GFO.**Gluten Free Option **V.**Vegan **VEG**. Vegetarian **DF.** Dairy Free
A. Australian Seafood **I.** Imported Seafood **M.** Mixed Origin Seafood

In the middle

Fresh Herb Rolled Porchetta [GF.DFO] **45**
12 hour apple butter puree, green apple celeriac remoulade, pan jus

Pan Fried Market Fish [GF.A] **45**
primavera caponata, pine nutes, pea puree, laddolemono

Ras el Hanout Spiced Chicken [GF] **44**
tatsoi, zucchini, fennel, raddish, red onion, herb labne

Pan Seared Stanley Octopus [GF] **46**
tirokafteri, spanish chorizo, potato, charred corn salsa, green goddess mayonnaise, smoked almonds

Herb Falafel [V.GF] **38**
whipped tahini, tangy amba sauce, sumac pickled onions

To share

16 Hour Slow Cooked Tassie Lamb Shoulder [GF.DFO.I] **85**
Serves 2
skin on fried potatoes, yorktown organic leaves, fresh mint chimmichurri, lemon garlic labne, pinot noir jus

GF. Gluten Free **GFO.**Gluten Free Option **V.**Vegan **VEG**. Vegetarian **DF.** Dairy Free
A. Australian Seafood **I.** Imported Seafood **M.** Mixed Origin Seafood

With a side of

Roasted Carrots [GF] **16**
marinated feta, hazelnut aillade, carrot top gremolata

Spiced Fried Cauliflower [GF.V] **16**
tahini dressing, pickled currants, prune paste, zaatar

Yorktown Organics Leaves [GF.V] **14**
currants, salted pepitas, semi dried tomato,
elderflower vinaigrette

Fried Potatoes [GF.V] **12**
chermoula salt

GF. Gluten Free **GFO.**Gluten Free Option **V.**Vegan **VEG**. Vegetarian **DF.** Dairy Free

A. Australian Seafood **I.** Imported Seafood **M.** Mixed Origin Seafood

To finish

Liquorice Foam **18**
caramelised white chocolate & matcha streusel,
anise meringue, lavender ice cream

Layered Irish Coffee Entremet **18**
cocoa butter sablé layered with hazelnut
ganache, chocolate brownie, baileys & kahlúa
bavarois, espresso jelly

Yuzu Coconut Tart [GF.V] **18**
mint & thyme macerated blackberries, yuzu gel,
puffed rice clusters

GF. Gluten Free **GFO.**Gluten Free Option **V.**Vegan **VEG**. Vegetarian **DF.** Dairy Free

A. Australian Seafood **I.** Imported Seafood **M.** Mixed Origin Seafood

Wine List

FIZZ		
2022 'Catherine' Sparkling Cuvèe	19	70
2024 'Zoe' Sparkling Rosé	15	55
2015 'Catherine' Sparkling Cuvèe [reserve]		125
2019 'Catherine' Sparkling Cuvèe [reserve]		95
WHITE		
2025 Ghost Rock Riesling	13	38
2026 Ghost Rock Pinot Gris	13	38
2026 Ghost Rock Sauvignon Blanc	13	38
2025 Ghost Rock Estate Chardonnay	15	55
2024 Oulton Single Vineyard Chardonnay	19	70
PINK & OTHER		
2026 P3 Rose	13	38
2025 Supernatural Chardonnay	14	42
2026 Supernatural Summer Skins	13	38
2024 Supernatural Illusions	13	38
REDS		
2025 Supernatural Pinot Noir	14	42
2025 Ghost Rock Estate Pinot Noir	15	55
2025 Ghost Rock Estate Pinot Meunier	15	55
2024 Climat Pinot Noir [Organic]	19	70
2025 La Fille Single Vineyard Pinot Noir	19	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
2017 Estate Chardonnay Almond and oat shine in this Chardonnay. The colder vintage resulted in a super fresh, savoury and acid focused wine with room to continue ageing.	110	60
2019 Riesling Sierras first vintage! A warm season resulted in high fruit quality across the vineyard . Hints of kerosene and ripe orchard fruit make for a generous body and persitent aftertaste.	90	50
2017 'Clairdown' Single Vineyard Pinot Noir [decanted] Powered by whole-bunch vinification, this Pinot Noir is all about elevation. Lifted characters of spice, tea leaf, and white pepper surround a vibrant and textured palate.	135	70
2018 Estate Pinot Noir The inaugural Estate Pinot Noir, this fuller expression release from a warm 2018 vintage has a powerful palate, with a generous and persistent flavour including strawberries, tobacco and dried rose petal.	110	60
2019 Supernatural Pinot Noir 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.	90	50

Beverages

BEER & CIDER

Little Penguin Session Ale	**13**
Island State Red Ale	**14**
James Boags Premium	**14**
James Boags Premium Light	**12**
Spreyton Cider | Apple or Seasonal Selection	**14**
(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	**5.5**
Leaping Goat Coffee | Large	**7**
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 dont 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!