



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

>> 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
King Island Dairy
Coal River Cheese
Grandvewe
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

Barilla Bay Oysters [GF.DF.A]

nuoc cham mignonette & chilli lime pearls | 1/2 dozen

30

natural with citrus | 1/2 dozen

28

Warm Mt Zero Olives [GFO.V]

grissini

14

Fresh Marnikol Sardines [A]

lightly grilled house made foccacia, tomatoes, lemon ricotta, pine nuts tarator

28

Tasmanian Artisan Cheeses 50g x 3

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

38

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

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



Entrees

Arancini [GF.V]	27
Ghost Rock chardonnay, semi dried tomato & walnut pesto, apple matchstick salad	
Pan Seared Stanley Octopus [GF.A]	28
charred red pepper, paprika, potato coins, capers, raisons, soft chorizo, black olives, adobo aioli foam	
Mushroom Parfait	28
house made focaccia, herb infused tartine, pickled shallots, marinated shitake mushrooms, soft herbs, roast hazelnut dukkah	
House Made Pastrami [GF.DF]	27
ajoblanco, crispy chilli oil	

GF.Gluten Free GFO.Gluten Free Option V.Vegan 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 [A]	45
white bean and brown butter puree, caper and preserved lemon salsa verde, pangrattato	
Cape Grim Flat Iron Steak [GF]	46
pan seared coffee spiced flat iron served medium rare, caramelised sweet and sour onions, horseradish creme	
South African Charcoal Flamed Maryland Chicken [GF]	45
jollof rice, aji verde, peri peri sauce	
Winter Vegetable Korma [V.GF]	40
basmati rice, crispy fried chickpeas, cashews	

To share

16 Hour Slow Cooked Tassie Lamb Shoulder [GF.DFO]	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 DF. Dairy Free

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

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 [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, anise meringue, lavender ice cream	
Layered Irish Coffee Entremet	18
cocoa butter sablé layered with hazelnut ganache, chocolate brownie, baileys and kahlúa bavaois, espresso jelly	
White Chocolate Crèmeux [GF.V]	18
red wine veil, puffed rice clusters, hibiscus gel, pistachio dust	



Wine List

FIZZ

2022 'Catherine' Sparkling Cuvée	19	70
2024 'Zoe' Sparkling Rosé	15	55
2015 'Catherine' Sparkling Cuvée [reserve]		125
2019 'Catherine' Sparkling Cuvée [reserve]		95

WHITE

2025 Ghost Rock Riesling	13	38
2026 Ghost Rock Pinot Gris	13	38
2025 Ghost Rock Sauvignon Blanc	13	38
2024 Ghost Rock Estate Chardonnay	15	55
2024 Oulton Single Vineyard Chardonnay	19	70

PINK & OTHER

2025 P3 Rose	13	38
2025 Supernatural Chardonnay	14	42
2025 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 Clairdown Single Vineyard Pinot Noir	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)*

2019 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

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	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!

