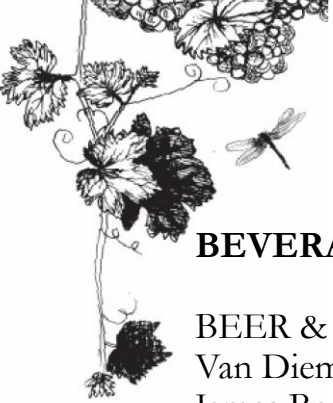


GHOST ROCK

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 Pale Ale	10
James Boags Premium	10
James Boags Premium Light	8
Spreyton Cider Apple, Pear	10

OTHER

Tassie Sparkling Water 750ml	12
The Good Ginger Beer	7
Juice apple or orange juice	6
Hartz Soft Drink – Lemonade, Cola	7

COFFEE & TEA

Leaping Goat Coffee. Regular	4.5	Large	5
Soy/Almond/oat Milk Add			.50
Tea Pot			5
Early Grey, Tasmanian Breakfast, Peppermint, Green			

WINE LIST

FIZZ

2021 ‘Catherine’ Sparkling Cuvée	G 16 B 60
2022 ‘Zoe’ Sparkling Rose	G 14 B 45
2021 Supernatural Piquette	G 8 B 24
2022 Supernatural Pet Nat	G 10 B 30

WHITES

2024 Ghost Rock Sauvignon Blanc	G 12 B 34
2024 Ghost Rock Pinot Gris	G 12 B 34
2024 Ghost Rock Riesling	G 12 B 34
2023 Ghost Rock Estate Chardonnay	G 14 B 45
2023 Bonadale Single Vineyard Chardonnay	G 18 B 70

PINK & OTHER

2024 Ghost Rock P3 Rosè	G 12 B 34
2023 Supernatural Illusions	G 12 B 34
2023 Supernatural Cellar Rat	G 12 B 34
2023 Supernatural Psycho	G 12 B 34
2023 Supernatural Summer Skins	G 12 B 34

REDS

2024 Supernatural Pinot Noir	G 13 B 39
2023 Estate Pinot Noir	G 14 B 45
2023 Climat Pinot Noir	G 18 B 70
2023 Iris Pinot Noir	G 18 B 70
2023 Bonadale Pinot Noir	G 18 B 70
2023 Estate Pinot Meunier	G 14 B 45



TO BEGIN

Tarkine Oysters, Smithton

Lemon Myrtle Vinegar – Bay Leaf Oil - Finger Lime ½ Dozen 28 GF- Natural –
Red Yuzu Kosho Mignonette ½ Dozen 30 GF

Warm Mt Zero Olives – Grissini 14 GFO/V

Tasmanian Artisan Cheese (50g) – Sea Salt Lavosh – House Spiced Quince Paste -
Muscatels GF

Selection Of ‘La Boqueria’ Cured Meats – Pickles – Buckwheat & Caraway Wafers 28
GF

Burrata – Scorched Peach – Red Mizuna – Spiced Honey Granola – Elderflower
Gastrique 26 GF

Aged Bay Of Fires Cheddar Arancini - Date Paste – Apple Salad – Pecorino 26 GF

Tassie Gin Cured Ocean Trout – Pickled Fennel & Orange – Honey Mustard Aioli –
Rillettes 27 GF

Hummus – Walnut Muhammara – Thyme Oil – Za’ Atar – Charred Flat Bread 24 V





IN THE MIDDLE

Scottsdale Pork Belly – Apple & Kohlrabi Slaw – Elderberry Agro Dolce –
Crackling Crumble 40 GF

Market Fish – Cherry Tomato Salsa – Sourdough Crust – Green Herb Vinaigrette
45 GFO

Lavender Spiced Duck Breast – Confit Leg Croquette – Loquat Relish – Sarsaparilla
Jus 44 GF

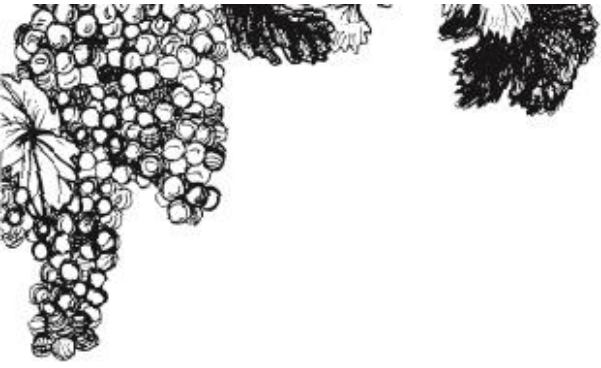
Grilled Stanley Octopus – Smoked Mussel Aioli – Papaya – Pickled White Radish –
Salsa Macha 40 GF

Sumac Spiced & Charred Chicken Thigh – Persian Rice – Goats Feta & Cucumber
Salad – Labneh 40 GF

TO SHARE

Low & Slow Lamb Shoulder – Chimichurri – Lemon Yoghurt - Pan Juices – Skin
On Fried Potatoes – Organic Leaves 84 Serves 2 GF





WITH A SIDE OF....

Fire Roasted Zucchini – Romesco – Preserved Lemon – Ras el Hanout 16 GF,VO

Spiced Fried Cauliflower – Prune Paste – Pickled Currants – Tahini 14 GF,V

Yorktown Organics Leaves & Sprouts – Hibiscus Vinaigrette 12 GF,V

Skin On Fried Potatoes – Panch Phora Spice Salt 12 GF,V

TO FINISH.....

Licorice Mousse – Roasted White Chocolate & Matcha Streusel - Lavender Ice Cream 18

Limoncello Semi Freddo – Raspberry Curd – Spiced Qionoa Wafer – Pistachio 18 GF

Soft Dark Chocolate – Coconut – Black Cherry Vincotto – Almond – Black Current Sorbet 18 GF,V

Wattle Blossom Panna Cotta – Blueberries – Ginger – Bay Leaf Meringue Crisp 18 GF

Selection of Anvers Petit Fours 10

