

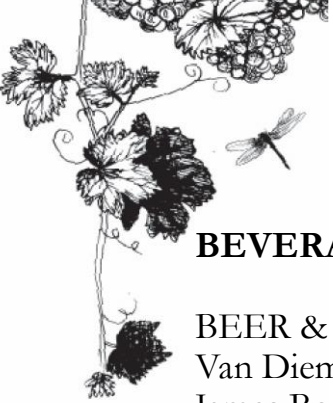
# GHOST ROCK

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# 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	9
James Boags Premium	8
James Boags Premium Light	7
Spreyton Cider Apple, Pear	8

### OTHER

Tassie Sparkling Water 750ml	12
Henry's Ginger Beer	10
Juice apple or orange juice	6
Hartz Soft Drink – Lemonade, Cola	7
Southern Ocean Soda   Lemon Lime + Peppercorn	7

### COFFEE & TEA

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

## WINE LIST

### FIZZ

2019 'Catherine' Sparkling Cuvée	G 16 B 60
2021 Supernatural Piquette	G 8 B 24
2022 Supernatural Pet Nat	G 10 B 30

### WHITES

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

### PINK & OTHER

2023 Ghost Rock P3 Rosè	G 12 B 34
2023 Supernatural Illusions	G 10 B 30
2023 Supernatural Cellar Rat	G 10 B 30
2023 Supernatural Psycho	G 10 B 30
2023 Supernatural Summer Skins	G 10 B 30

### REDS

2023 Supernatural Pinot Noir	G 12 B 34
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

Natural – Lemon Myrtle Vinegar – Bay Leaf Oil - Finger Lime ½ Dozen 28 GF-

Natural – Yuzu Pearls ½ Dozen 30 GF

Baked – Chorizo – Chermoula Butter – Gruyere & Sour Dough Pangrattato ½ Dozen

30 GF

Warm Mt Zero Olives – Grissini 14 GFO/V

Tasmanian Artisan Cheese (50g) – Sea Salt Lavosh – Apple & Pinot Gris Paste -

Muscatels GF

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

GF

Fried ‘Queso Blanco’ – Charred Pear – Sesame Maple Walnuts – Pan De Higo - Pedro

Ximenez Reduction 26 GF

Chickpea Shakshuka – Hummus - Persian Feta – Za’atar – Smokey Black Shatta - Grilled

Flat Bread 24 GFO/VO

Aged Pyengana Cheddar Arancini - Date Paste – Apple Salad – Truffle Pecorino 26

GF

Smoked Salmon Rillettes - Horseradish Cream Fraiche – Salmon Caviar - Sour Dough

Crumpets 26 GFO





## IN THE MIDDLE

Stanley Octopus – Smoked Tomato Aioli – Panisse – Pickled Kohlrabi - 'Nduja Vinaigrette 39 GF

Scottsdale Pork Belly – Apple Salad – Spiced Quince Paste – Crackling Crumble 40 GF

Pan Seared Barramundi – Braised Leek – Butter Milk – Lemon Pickled Fennel – Coriander Oil 45 GF

Confit Duck Cassoulet – Pumpkin – Ham Hock – Merguez Sausage – White Beans – Rye & Shallot Crumbs 44 GFO

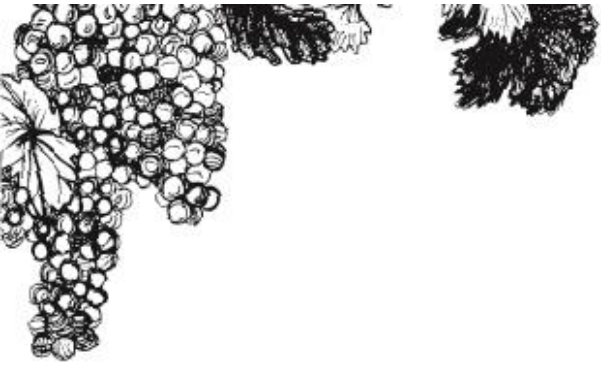
Cajun Spiced & Grilled Chicken Thigh – Dirty Rice 'My Way' – Fermented Carolina Slaw - Lime & Chipotle Yoghurt 39 GF

Hibachi Grilled Wild Tasmanian Venison Loin – Hazelnut Gnocchi – Roasted Beets – Sloe Gin & Shallot Marmalade 42 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....**

Burnt Brussels Sprouts – Romesco – Smoked Almond Aillade 14 GF,V

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

Warm Chocolate Ginger Brownie – Espresso Ganache – Burnt  
Lime Marshmallow – Smoked Cinnamon Semi Freddo 18 GF

Yuzu & Coconut Curd Tart – Saffron & Chardonnay Poached Pear  
– Elderberry Reduction 18 GF/Vegan

Black Walnut Liqueur “Nocino” Semifreddo – Walnut Torta –  
Bergamot Tea Prunes – Bay Leaf Meringue Crisp 18 GF

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• Selection Of House Petit Fours - 18

Selection of Anvers Petit Fours 10

