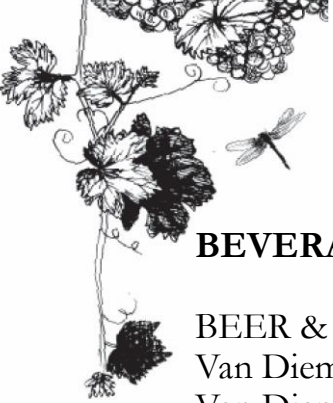


GHOST ROCK

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	9
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
Spreyton Fresh apple or orange juice	6
Hartz Soft Drink – Lemonade, Cola	7
Southern Ocean Soda Lemon Lime + Pepperberry	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

2018 'Zoe' Sparkling Brut Rosé	G 12 B 38
2018 'Catherine' Sparkling Cuvée	G 14 B 49
2021 Supernatural Piquette	G 8 B 24
2022 Supernatural Pet Nat	G 8 B 30

WHITES

2023 Ghost Rock Sauvignon Blanc	G 10 B 34
2023 Ghost Rock Pinot Gris	G 10 B 34
2023 Ghost Rock Riesling	G 10 B 34

PINK & OTHER

2023 Ghost Rock P3 Rosè	G 10 B 34
2023 Supernatural Illusions	G 10 B 34
2023 Supernatural Cellar Rat	G 8 B 30
2023 Supernatural Psycho	G 8 B 30
2023 Supernatural Summer Skins	G 8 B 30

REDS

2023 Supernatural Pinot Noir	G 10 B 34
2023 Estate Pinot Noir	G 14 B 45
2022 Climat Pinot Noir	G 16 B 60
2022 La Filles Pinot Noir	G 16 B 60
2022 Estate Pinot Meunier	B 45



TO BEGIN

Tarkine Oysters, Smithton

Natural – Pickled Nashi Pear Mignonette ½ Dozen 28 GF

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

Baked – Seaweed Butter - Bottarga ½ Dozen 30 GF

Warm Mt Zero Olives – Grissini 12 GFO/V

Selection Of ‘La Boqueria’ Cured Meats – Pickles - Beetroot Lavosh 28 GF

Tasmanian Artisan Cheese (50g) – Sea Salt Lavosh – Spiced Quince Paste – Muscatels GFO

Burrata – Grilled Fig- Pan De Higo – Leatherwood Honey – Smoked Almond 26 GF

Roast Beetroot – Pistachio Pesto – Rye & Black Currant Crumbs – Caramelised Orange – Panisse 22 GFO/Vegan

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

Smoked Salmon Rillettes - Horseradish Cream Fraiche – Salmon Caviar - Sour Dough Crumpets 26 GFO





IN THE MIDDLE

Miso Roasted Tokyo Turnips - B&T Mushrooms – Leek – Black Barley
- Pumpkin 34 Vegan

Shawarma Spiced Stanley Octopus – Merguez Sausage – Hummus -
Adobo Yoghurt – Salsa Macha 38 GF

Scottsdale Pork Belly ‘Agro Dolce’ – Kohlrabi Slaw - Crab Apple &
Pepperberry Ketchup – Crackling Crumble 39 GF

Prickly Ash Peppered Duck Breast – Confit Leg Bonbon – Spiced
‘Pinot Marc Paste’ – Anise Jus 40 GF

Pan Roasted White Fish – Blistered Autumn Greens – Smoked Tomato
Vinaigrette – Pea Puree - Chermoula Butter 42 GF

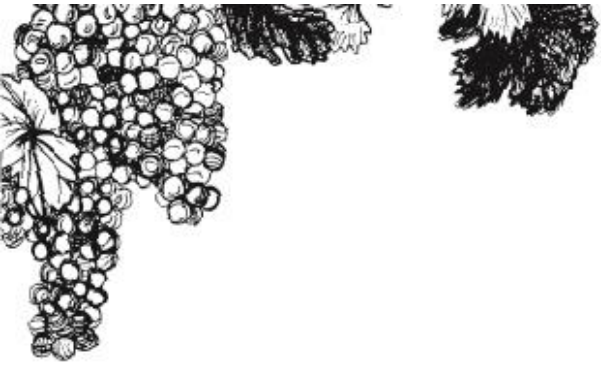
Hibachi Grilled Wild Tasmanian Venison Loin – Hazelnut Gnocchi –
Roasted Beets – Sloe Gin & Shallot Marmalade 42 GF

Coal Fired Rannoch Quail – Persian Lentil Rice – Date Labneh –
Pickled Grapes – Chipotle Honey 38 GF

TO SHARE

Overnight Tassie Lamb Shoulder – Chimichurri – Lemon Yoghurt - Pan
Juices – Skin On Fried Potatoes 78 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 12
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 Love Cake – Sesame & Pistachio Halva – Persian Ice Cream -
Pomegranate Marshmallow Crumbs 18 GF

Japanese Baked Cheesecake – Chocolate, White Miso & Tonka Bean
Namelaka – Oat Wafer – Spiced Rum Muscatels 18

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

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

Selection of Anvers Petit Fours 10

