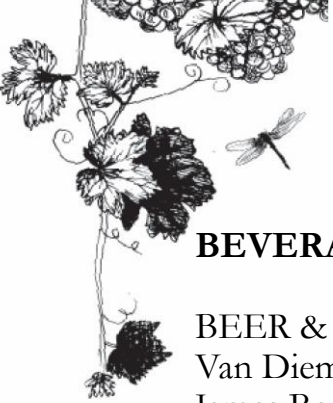


GHOST ROCK

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
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, Tasmanian Breakfast, Peppermint, Green			

WINE LIST

FIZZ

2019 ‘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 Vinyard Chardonnay	G 18 B 70

PINK & OTHER

2024 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 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 – Natural – Red Yuzu Kosho Mignonette 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 – House Spiced Quince 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

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

Baja Prawn Tacos – Pico De Gallo - Fermented Cabbage – Avocado Crema 26

Hummus – Eggplant Zaalouk – Egyptian Dukkah - Grilled Flat Bread 22 GFO/V





IN THE MIDDLE

Grilled Stanley Octopus – Pistachio & Carrot Leaf Pesto – Potato & Morcon Hash -
Green Goddess 38 GF/DF

Scottsdale Pork Belly – Apple Salad – Pinot Gris & Apple Paste – Crackling
Crumble 40 GF/DF

Barramundi – Romesco - Braised Leek - Lemon Pickled Fennel – Potato Wafer 45
GF/DF

Sichuan & Lavender Spiced Duck Breast – Confit Leg Croquette - Rhubarb Chutney
44 GF/DF

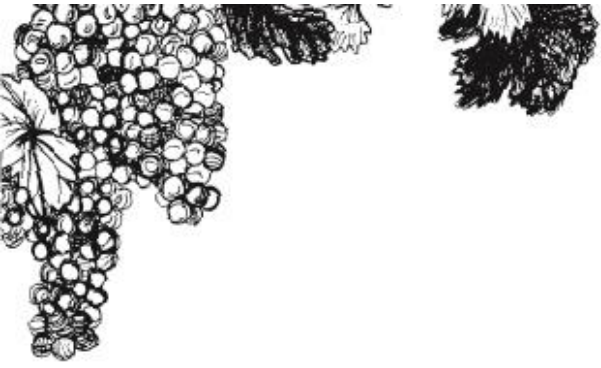
Cajun Spiced & Grilled Chicken Thigh – Louisiana Rice ‘Johns Way’ – Fermented
Carolina Slaw - Lime & Chipotle Yoghurt 39 GF

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

TO SHARE

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





WITH A SIDE OF....

Burnt Brussels Sprouts – Hazelnut and Orange 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

Baked Meyer Lemon Brulee Tart – Lemon Curd Macaron - Citrus Gel 18

Selection of Anvers Petit Fours 10

