

GHOST

SNACKS

Sourdough, salted butter.....	50
Bone marrow & black garlic focaccia, olive oil, balsamic.....	40
Marinated olives.....	60
Cucumber pickles.....	40
Raw farm mixed radish, pistachio crème.....	50
Fried school prawns, vinegar, bonito aioli.....	60
Jono's heritage pork saucisson sec.....	70
L'escala anchovy, pumpernickel onion butter, chives.....	90/2pc
Smoked salmon, sourdough waffle, crème fraiche, salmon roe.....	80/2pc
Spiced pork shoulder, crumpet, pickled cucumber.....	80/2pc
Croquette, potato & smoked ham, sweetcorn, aioli, parmesan.....	50/2pc

Chef's selection menu 550/pp



SMALL PLATES

Cucumber, hazelnut pesto, burrata, basil.....	110
Wagyu beef rump tartare, Worcestershire, potato fritter.....	150
Fire roasted octopus, sobrasada, leek relish.....	150
Grilled calamari, harissa butter, green mango.....	160
Baked ocean trout, dill gribiche, salmon roe, native herbs.....	170
Gnocchi sardi cacio e pepe.....	130
Butterflied BBQ prawn, sambal, almond crème.....	240

LARGE PLATES

Wagyu beef & 'nduja lasagne, sauce tomat, basil.....	170
Poached barramundi, zucchini, lemon beurre blanc.....	170
Half chicken, curry butter, lime.....	160
200g Barley-fed MB4+ rib eye fillet, peppercorn sauce.....	450
The Ghost 'royale' cheeseburger.....	150
Fish burger, fried snapper, tartar, butter lettuce, potato bun.....	150

LOCAL FARM VEGETABLES

Heirloom tomato, tahini, dill.....	70
Grilled cabbage, anchovy, panagratto, lardo.....	90
Baby potato, mint verde.....	50
Leaf salad, house dressing.....	40
Shoestring fries, aioli.....	50

DESSERT

Dark chocolate mousse, coffee caramel, peanut praline, coconut.....	110
Passionfruit & white chocolate trifle, mango, chantilly crème.....	150
Pineapple granita, whipped cheesecake, aloe vera, vanilla gelato.....	130

All prices are subject to 10% government tax and 7% service charge.
Prices are in 000 rupiah.