

# THE ROCKS.

Wherever possible our seafood is selected following the principles behind sustainability. Put simply, the fish on your plate has been researched to minimize impact on fish populations in the marine environment. A MOVE WE HOPE YOU SUPPORT.

## ROCKTAILS

<b>negroni</b> - four pillars gin, campari, noilly prat	18
<b>aged negroni</b> - 40 day oak barrel aged	21
<b>St Germain Spritz</b> - prosecco, st. germain, elder flower syrup, mint & soda	16
<b>spiced apple martini</b> - greygoose vodka, lemon, apple & cinnamon	22
<b>1920 gin flip</b> - 4 pillars gin, lavender grey syrup, fresh lemon juice, st germain, egg white, angostura bitters	21
<b>charred lemon bass &amp; flinders gin</b> - rosemary & tonic	16

## BEER

local	tap	P	S
<b>mornington pale ale</b>		7	9
<b>stomping ground lager</b>		9	11
<b>mornington lager</b> 330ml	bottle	9	
<b>red hill brewery golden ale</b> 330ml		9	
<b>st andrews beach pale ale</b> 330ml		9	
<b>mornington hop culture</b> 330ml	can	9	
<b>mr banks</b> oatmeal stout 355 ml		9.5	

## WINES

SPARKLING	G	C	B
NV - montalto sparkling rosè - <b>MP</b>	13	-	58
NV - D.O.C prosecco by montelliana - IT	12	-	55
NV - san pierre sparkling cuvee - mt eliza - <b>MP</b>	12	-	55

WHITES			
2018 - paringa estate pinot gris - <b>MP</b>	13	29	59
2017 - artigiano pinot grigio - IT	13	29	59
2017 - konrad sav blanc - marlb - NZ	13	29	59
2016 - in dreams chardonnay - yarra valley	13	29	59
2017 - polperro chardonnay - <b>MP</b>	19	45	90
2016 - henschke peggy's hill riesling	12	28	55
2016 - montevecchio moscato - heathcote - VIC	11	25	50

REDS			
2017 - vin de provence aix rosè - FR	14	33	65
2017 - port phillip estate salasso rosè - <b>MP</b>	13	29	59
2017 - crittenden est pinot noir - <b>MP</b>	12	28	55
2016 - dexter pinot noir - <b>MP</b>	19	45	90
2016 - cataldi madonna malandrino - IT	14	33	65
2016 - credaro five tales cab sauvignon - WA	12	28	55
2017 - even keel syrah - canberra district	14	33	65
2016 - heathcote estate shiraz - VIC	19	45	87

**MP** - mornington peninsula, supporting the locals

## RAW BAR

<b>oysters</b> - live, shucked fresh, todays varieties (3, 6 or 12) - natural, chilli, ginger & rice wine vinaigrette side	4.9 EACH
<b>nigiri</b> - blow torched king salmon, sambal chilli (2)	12
<b>ceviche</b> , Port Phillip Bay schnapper, organic artichokes, lime, roasted capsicum, chilli	20
<b>seafood tasting ice plate</b> - todays mixed seafood	29
<b>sashimi ice plate</b> - taste of 3, soy, wasabi & ginger	28

## BUNS & DUMPLINGS

<b>crisp pork belly steamed buns</b> - kimchi, hoisin, coriander (2)	16
<b>tempura soft shell crab slider</b> - slaw, gochujang chilli mayo	11
<b>gyoza</b> - pork & cabbage, ginger, chilli oil (4)	17
<b>wild mushroom &amp; chestnut dumplings</b> - truffle chilli oil (4)	19
<b>prawn &amp; scallop dumplings</b> - house made siu mai, salmon roe, ginger soy chilli (4)	22

## SEAFOOD

Please see todays market list for our fish of the day

<b>mornington mussels</b> - 1 kilo either - tomato & chilli or -white wine, garlic & parsley	31
<b>rocks fish &amp; chips</b> - baby cos, apple cider dressing, tartare	33
<b>bbq whole Queenscliff calamari</b> - roasted peppers, chimichurri, chilli dust (300gms)	39
<b>spaghetti seafood</b> - todays seafood, organic hand picked Petrilli tomatoes from Puglia, extra virgin olive oil & touch of chilli	38

## FEED ME MENU

LET US FEED YOU OUR DAILY CHEFS SELECTION

feed me 6 plates \$69 p.p

(Minimum of 2 & must be the entire table)

- CHILDREN'S MENU AVAILABLE -

## SMALL PLATES

<b>miso eggplant betal leaf</b> - crisp shallots & kewpie mayo	6
<b>salmon belly betal leaf</b> - house smoked, chutney, chilli oil, crisp shallots & kewpie mayo	8
<b>sardines</b> , agrodolce, pinenuts, raisins, Sardinian flat bread	18
<b>Queensland king prawns</b> , split, BBQ, herb butter (2)	22
<b>frittura</b> - squid, school prawns, whitebait, fried, seven spice aioli	19

## SALADS & SIDES

<b>greek salad</b> - heirloom tomatoes, cucumber, red onions, fetta & olives	16
<b>radicchio &amp; roasted beetroot</b> - walnuts, persian fetta,	16
<b>baby green cos</b> - radish, mustard dressing	9
<b>chargrilled organic asparagus</b> - herb butter, crisp seaweed	11
<b>roasted rosemary chat potatoes</b>	9
<b>sweet potato chips</b> - black sea salt & aioli	11
<b>chips</b>	8

## PASTURE & SOIL

<b>beetroot gnocchi</b> , burnt sage butter, organic wild asparagus spears, ricotta salata	29
<b>rocks burger</b> , 200gm - grass fed wagyu pattie, thick bacon, lettuce, tomato, asiago cheese & chips	27
<b>whole lamb shoulder, 1.2kg</b> , family size, great southern farms, slow cooked on the bone overnight, jus, roasted rosemary chats	74
<b>Gippsland grass fed O'Connors dry aged</b>	
- porterhouse 300gms	44
- rib eye, 550 gms	66
served with balsamic caramalised baby shallots & organic Kooweerup artichoke	

## DESSERT

<b>turkish delight</b>	8
<b>profiteroles</b> - espresso ice-cream, callebaut chocolate	15
<b>pistachio &amp; raspberry parfait</b> - lemon curd, salted caramel popcorn	15
<b>chocolate silk tart</b> - chocolate mousse, raspberry sorbet	16
<b>affogato</b> - vanilla ice cream, espresso coffee, sherry	13