



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

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

BEER

local	tap	P	S
mornington pale ale		7	9
stomping ground lager		9	11
mornington lager 330ml	bottle	9	
red hill brewery golden ale 330ml		9	
st andrews beach pale ale 330ml		9	
mornington hop culture 330ml	can	9	
mr banks oatmeal stout 355 ml		9.5	
jetty road draught 375ml		9	

WINES

SPARKLING	C	C	B
NV - montalto sparkling rosè - MP	13	-	58
NV - D.O.C prosecco by montelliana - IT	12	-	55
NV - san pierre sparkling cuvee - mt eliza - MP	12	-	55
NV - laurent-perrier la cuvee - FR	24	-	120

WHITES			
2018 - paringa estate pinot gris - MP	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 - MP	19	45	90
2016 - henschke peggy's hill riesling	12	28	55
2016 - montevecchio moscato - heathcote - VIC	11	25	50

REDS			
2013 - domaine de mourchon rosè - FR	16	40	79
2017 - port phillip estate salasso rosè - MP	13	29	59
2017 - crittenden est pinot noir - MP	12	28	55
2016 - dexter pinot noir - MP	19	45	90
2016 - cataldi madonna, montepuliciano- 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

oysters - live, shucked fresh, todays varieties (3, 6 or 12) - natural, chilli, ginger & rice wine vinaigrette side	5 EACH
nigiri - blow torched king salmon, sambal chilli (2)	13
ceviche , Port Phillip Bay schnapper, organic artichokes, lime, roasted capsicum, chilli	22
seafood tasting ice plate - todays mixed seafood	29
sashimi ice plate - taste of 3, soy, wasabi & ginger	28

BUNS & DUMPLINGS

pork steamed buns - kimchi, hoisin, coriander (2)	16
tempura soft shell crab slider - slaw, gochujang chilli mayo	11
gyoza - pork & cabbage, ginger, chilli oil (4)	17
vegetable dumplings - broad bean, carrot & cabbage, truffle chilli oil (4)	17
prawn & scallop dumplings - house made siu mai, salmon roe, ginger soy chilli (4)	22

SEAFOOD

Please see todays market list for our fish of the day

mornington mussels - 1 kilo either - tomato & chilli or -white wine, garlic & parsley	31
rocks fish & chips - baby cos, apple cider dressing, tartare	33
bbq whole Queenscliff calamari - roasted peppers, chimichurri, chilli dust (300gms)	39
spaghetti seafood - todays seafood, organic hand picked Petrilli tomatoes from Puglia, extra virgin olive oil & touch of chilli	39
mooloolaba swordfish burger 180gm - pistachio crumbed, grilled, tartare & slaw	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

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

SALADS & SIDES

greek salad - heirloom tomatoes, cucumber, red onions, fetta & olives	17
radicchio & roasted beetroot - walnuts, persian fetta	16
baby green cos - radish, mustard dressing	9
chargrilled organic asparagus - herb butter, crisp seaweed	11
roasted rosemary chat potatoes	9
sweet potato chips - black sea salt & aioli	11
chips	8

PASTURE & SOIL

beetroot gnocchi (gf) , burnt sage butter, organic wild asparagus spears, kale, ricotta salata & smashed hazelnuts	28
rocks burger , 200gm - grass fed wagyu pattie, thick bacon, lettuce, tomato, asiago cheese & chips	27
whole lamb shoulder, 1.2kg , family size, great southern farms, slow cooked on the bone overnight, jus, roasted rosemary chats	74
Gippsland grass fed O'Connors dry aged	
- porterhouse 300gms	44
- rib eye, 550 gms	66
served with balsamic caramalised baby shallots & artichoke hearts	

DESSERT

turkish delight	8
profiteroles - espresso ice-cream, callebaut chocolate	15
pistachio & raspberry parfait - lemon curd, salted caramel popcorn	15
chocolate silk tart - chocolate mousse, raspberry sorbet	16
rocks pavlova - passionfruit cream, fresh fruits	15
affogato - vanilla ice cream, espresso coffee, sherry	13