

**THE  
ROCKS.**



**Friday 1st February**  
**MARKET FRESH**

## SPECIALS

**Port Phillip Bay scallops (2)** *steamed with licorice oil* 12

**Stuffed Arrow squid, Portland** with Mt Martha spinach and tomato medley 38

**Fregola salad with summer vegetables** (add poached salmon +\$7) 18

## FROM THE MENU

**Oysters - (3, 6 or 12)** served natural, with a chilli, ginger & rice wine vinaigrette 5 each

**Tas Blackman Bay**

**Sa Coffin Bay**

**Sashimi ice plate - King Salmon, Cobia, Snapper Fish & Chips, Gurnard**

## WHOLE FISH Priced Per Weight

**Baby Snapper- NZ (400-700gr)** 36-63

**Rock Flathead - Corner Inlet (350-650gr)** 35-74

**Mix fish grilled - Red Mullet, Arrow Squid, Pike,** 45

Our whole fish are

grilled, with fennel, kale and pomegranate salad citrus dressing  
or

Steamed, with local mussels and Petrilli organic tomatoes

## FILLETS FISH

**Snapper - NZ 180gr** 39

**Swordfish steak - Mooloolaba, 180gr** 39  
*pistachio crumbed,*

*our fish fillets are grilled with salad of fennel, kale & pomegranate, citrus dressing*

## LIVE CRUSTACEANS

**Lobster- Flinders \$24 per 100gr**  
*weights - (700gr -1 kilo aprox)*

*Steamed and finished on the BBQ.  
Served with a side of tomato and chilli sauce.*

**Spaghetti and Half Lobster, for 2 \$120**

## FEED ME MENU

Oysters from 2 bays  
Frittura  
Gyoza  
Mornington Mussels

Today's Market Fish  
Lamb Shoulder

**FEED ME 6 PLATES \$69**  
*(min of 2 & must be entire table)*

Public Holidays 15% surcharge applies