



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>blushing breeze</b> - campari, grapefruit, prosecco & soda	17
<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	
<b>jetty road</b> draught 375ml		9	

## WINES

SPARKLING	C	C	B
NV - montalto sparkling rosè - <b>MP</b>	13	-	58
NV - D.O.C prosecco Il Posto - IT	12	-	55
NV - san pierre sparkling cuvee - mt eliza - <b>MP</b>	12	-	55
NV - laurent-perrier la cuvee - FR	24	-	120

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>	23	53	105
2017 - the molly mae riesling - clare valley - SA	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 - <b>MP</b>	13	29	59
2017 - crittenden est pinot noir - <b>MP</b>	12	28	55
2016 - dexter pinot noir - <b>MP</b>	22	52	104
2016 - cataldi madonna, montepulciano- IT	14	33	65
2016 - san felice chianti classico - IT	14	33	65
2016 - credaro five tales cab sauvignon - WA	12	28	55
2016 - heathcote estate shiraz - VIC	19	45	87

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

## RAW BAR

<b>oysters</b> - live, shucked fresh, todays varieties 🌱 - natural, chilli, ginger & rice wine vinaigrette side ( 3, 6 or 12 )	5 EACH
<b>nigiri</b> - blow torched king salmon, sambal chilli (2) 🌱	13
<b>schnapper ceviche</b> , coconut, lime, green chilli, coriander & garlic cream 🌱	22
<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>duck steamed buns</b> - hoisin, cucumber & sping onion (2)	18
<b>tempura soft shell crab slider</b> - slaw, gochujang chilli mayo	11
<b>gyoza</b> - pork & cabbage, ginger, chilli oil (4)	17
<b>vegetable dumplings</b> - broad bean, carrot & cabbage , truffle chilli oil (4) 🌱 🌿	16
<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 🌱 baker boys ficelle 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	39
<b>mooloolaba swordfish burger 180gm</b> - 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

<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> , filleted, cured, 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 🌱	19/35

## SALADS & SIDES

<b>fregola, vegetable &amp; rocket salad</b> 🌱 (add poached King Salmon + \$8)	17
<b>greek salad</b> - heirloom tomatoes, cucumber, red onions, fetta & olives 🌱 🌿	17
<b>radicchio &amp; beetroot salad</b> - walnuts, persian fetta 🌱 🌿 🌱	16
<b>baby green cos</b> - radish, mustard dressing 🌱 🌿	9
<b>todays green vegetable</b> - herb butter smoked almonds 🌱 🌿 🌱	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>casarecce pasta alla norma (gf)</b> , eggplant, Paolo Petrilli organic peeled tomatoes, cherry toms, basil pesto, ricotta salata 🌱 🌿 🌱	28
<b>rocks burger</b> , 200gm pattie of grass fed wagyu, thick bacon, lettuce, tomato, asiago cheese, chips & aioli	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 porterhouse</b> 300gms fava bean puree & balsamic caramalised baby shallots	45
<b>Otway Ranges Pork Schnitzel on the bone</b> , panfried, coleslaw & lemon	35

## 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>rocks pavlova</b> - passionfruit cream, fresh fruits 🌱	15
<b>affogato</b> - vanilla ice cream, espresso coffee, sherry	13