

**THE
ROCKS.**



Wednesday 1st May
MARKET FRESH

SPECIALS

Port Phillip bay grilled Sardines
with organic artichoke & chilli oil

18

Risotto with Balmain bugs, *local organic artichoke, crustaceans bisque and smoked almond*

37

FROM THE MENU

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

Tasmania - Cloudy Bay

Tasmania - Blackman Bay

Sashimi ice plate - Salmon, Bonito, King Fish

WHOLE FISH Priced Per Weight

Flounder - Lakes Entrance (400-450gr)

45-51

Snapper - NZ (300-400gr)

27-36

FISH FILLETS

Port Philip Bay Snapper - 180gr

39

Swordfish steak - Mooloolaba, 180gr
pistachio crumbed

39

grilled, *with fennel, kale, pomegranate salad citrus dressing*

Steamed, *with local mornington mussels & Pettrilli organic tomatoes*

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

LIVE CRUSTACEANS

Balmain Bay bugs wok tossed with singapore sauce and ramen noodles

\$33

FEED ME MENU

Oysters from 2 bay
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