



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

blushing breeze - campari, grapefruit, prosecco & soda	17
aged negroni - 40 day oak barrel aged	21
St Germain Spritz - prosecco, st.germain, elder flower syrup, mint & soda	16
spiced apple martini - greygoose 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	10	
red hill brewery golden ale 330ml		10	
st andrews beach pale ale 330ml		10	
mornington hop culture 330ml	can	10	
mr banks oatmeal stout 355 ml		10	
jetty road draught 375ml		10	

WINES

SPARKLING	G	C	B
NV - montalto sparkling rosè - MP	13	-	58
NV - D.O.C prosecco Il Posto - IT	12	-	55
NV - san pierre sparkling cuvee - mt eliza - MP	12	-	55
NV - laurent perrier la cuvee - FR	25	-	120

WHITES

2018 - trofeo est amphora vegan pinot gris - MP	13	29	59
2018 - artigiano pinot grigio - IT	13	29	59
2017 - konrad sav blanc organic - marlb - NZ	14	33	65
2017 - in dreams chardonnay - yarra valley	13	29	59
2016 - polperro mill hill chardonnay - MP	23	53	105
2018 - Leeuwin Estate riesling - Marg River - WA	12	28	55
2018 - montevecchio moscato - heathcote - VIC	11	25	50

REDS

2018 - port phillip estate salasso rosè - MP	13	29	59
2018 - crittenden est pinot noir - MP	12	28	55
2017 - dexter pinot noir - MP	19	45	87
2016 - le capozze chianti classico - IT	14	33	65
2017 - credaro five tales cab sauvignon - WA	12	28	55
2017 - tuesner "the wark family" shiraz - SA	15	35	68
2016 - valpolicella ripasso - IT	15	35	68

MP - mornington peninsula, supporting the locals

RAW BAR

oysters - live, shucked fresh, todays varieties 🌱 - natural, chilli, ginger & rice wine vinaigrette side (3, 6 or 12)	5 EACH
nigiri - blow torched king salmon, sambal chilli (2) 🌱	13
schnapper ceviche , coconut, lime, green chilli, coriander & garlic cream 🌱	22
seafood tasting ice plate - todays mixed seafood 🌱	29
sashimi ice plate - taste of 3, soy, wasabi & ginger 🌱	28

BUNS & DUMPLINGS

tempura eggplant bao - miso mayo, spring onion (2) 🌱	12
duck breast bao - hoisin, cucumber & spring onion (2)	18
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) 🌱🌱	16
prawn & scallop siu mai dumplings - salmon roe, ginger soy broth (4)	22
wagyu beef dumplings - ponzu, sesame seeds, chilli (4)	22

SEAFOOD

Fish fillets - please see todays market list	
Whole Fish - please see todays market list	
mornington mussels - 1 kilo 🌱 baker boys ficelle 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
panko crumbed w.a. sardines , artichoke tempura, wasabi mayo (3)	19
Queensland king prawns , split, BBQ, herb butter (2) 🌱	22
frittura - squid, school prawns, whitebait, fried, seven spice aioli 🌱	19/35

SALADS & SIDES

fregola, vegetable & rocket salad 🌱 (add poached King Salmon + \$8)	16
organic winter florets - cauliflower saffron puree, pumpkin seeds 🌱🌱	17
radicchio & beetroot salad - walnuts, persian fetta 🌱🌱🌱	16
baby green cos - radish, mustard dressing 🌱🌱	9
fennel & cauliflower gratin 🌱	9
roasted rosemary chat potatoes 🌱🌱	9
sweet potato chips - black sea salt & aioli 🌱🌱	11
chips 🌱	8

PASTURE & FIELD

risotto of baby king & swiss brown mushrooms 🌱🌱🌱	28
rocks wagyu burger , O'connors grass fed 200gm pattie, thick bacon, caramelised onions, lettuce, tomato, asiago cheese, chips & aioli	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 king brown mushroom & caramalised onions, jus	45
Otway Ranges Pork Schnitzel on the bone , panfried, coleslaw & lemon	35

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