



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

espresso martini - coffee, kalhua, vodka, sugar syrup	20
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
eastside - bass & flinders gin, cucumber, mint, lime & sugar syrup	18

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	C	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	-	59
NV - laurent perrier la cuvee - FR	25	-	120

WHITES

2018 - paringa est pinot gris - MP	14	33	65
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 - elgee park riesling - MP	15	35	68
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
2018 - yabby lake single vineyard pinot noir - MP	25	60	120
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)	4.8 EACH
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	27
nigiri - King Fish, Salmon & Scallop (6)	24

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
lobster bun , poached australian lobster, celery, mayo, brioche	18
gyoza - pork & cabbage, ginger, chilli oil (4)	16
prawn & scallop siu mai dumplings - salmon roe, ginger soy broth (4)	19
wagyu beef dumplings - ponzu, sesame seeds, chilli flakes (4)	22

SEAFOOD CLASSICS

Todays catch, fillets & whole fish - see specials sheet	
mornington mussels - 1/2 or 1 kilo baker boys ficelle either - tomato & chilli or -white wine, garlic & parsley	18 / 33
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 & cos leaves	38
Seafood Mix Grill Platter for 1	48

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)

- MANY INGREDIENTS ARE SOURCED AS ALLERGEN FREE HOWEVER DUE TO OUR KITCHEN'S ENVIRONMENT, PRODUCTS SOLD OR SERVED MAY CONTAIN ALLERGENS AND ARE NOT ALLERGEN FREE

SMALL PLATES

shark bay blue swimmer crab croquettes - yuzu chilli mayo (2)	13
panko crumbed w.a. sardines , wasabi mayo (3)	19
XL split king prawns , Skull Island, Gulf of Carpentaria, BBQ, herb butter (2)	28
frittura - squid, school prawns, whitebait, fried, seven spice aioli	21

SALADS & SIDES

fregola, vegetable & rocket salad (add poached king salmon + \$8)	16
radicchio & beetroot salad - walnuts, persian fetta	17
baby green cos - radish, mustard dressing	9
fennel & cauliflower gratin	9
roasted rosemary chat potatoes	9
sweet potato chips - black sea salt & aioli	12
chips	8

PASTURE & FIELD

risotto of baby king & swiss brown mushrooms	29
rocks wagyu burger , O'connors grass fed 200gm pattie, thick bacon, caramelised onions, lettuce, tomato, asiago cheese, chips & aioli	27
lamb shoulder, 1.2kg , Half or Whole, great southern farms, slow cooked on the bone overnight, jus, roasted rosemary chats	38/74
Gippsland grass fed O'Connors dry aged porterhouse 300gms king brown mushroom & caramalised onions, jus	45
Otway Ranges Pork Schnitzel on the bone , panfried, saurkraut & lemon	36

DESSERT

turkish delight	8
profiteroles - espresso ice-cream, callebaut chocolate	15
semi freddo - meringue, persimmon, poached rhubarb, crumble	15
chocolate & chestnut silk tart - chestnut mousse	16
rocks pavlova - passionfruit cream, fresh fruits	13
affogato - vanilla ice cream, espresso coffee, sherry	13
cheese board - soft & hard, lavosh, walnuts & fig jam	18