



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

citrus rocks - vodka, blood orange cointreau, cranberry	19
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		8	10
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
2018 - konrad sav blanc organic - marlb - NZ	14	33	65
2017 - in dreams chardonnay - yarra valley	13	29	59
2018 - dexter 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 - vin de provence aix rosè - FR	15	35	68
2018 - crittenden est pinot noir - MP	12	28	55
2018 - yabby lake single vineyard pinot noir - MP	25	60	120
2016 - le capitozze 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

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
Q'ld crystal bay whole cooked prawns , on ice, chilli aioli (250g/500g)	29/49

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, chilli oil (4)	19
wagyu beef dumplings - ponzu, sesame seeds, chilli flakes (4)	22

SEAFOOD CLASSICS

Todays catch, fillets & whole fish - see our specials	
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 - (300gms), rocket, tomato, balsamic dressing	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 Plate 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)

SMALL PLATES

Shark Bay blue swimmer crab croquettes - yuzu chilli mayo (2)	13
panko crumbed W.A. sardines , wasabi mayo (3)	19
XL Skull Island king prawns , Gulf of Carpentaria, split & BBQ, herb butter (nb. Just 2 awesome Aussie prawns)	26
frittura - squid, prawn, whitebait, vegetable fry up, seven spice aioli	24
fish tacos , polenta coated, slaw, chilli aioli, jalepeno (2)	18

SALADS & SIDES

zucchini noodle salad , quinoa, rocket & almonds (add poached king salmon + \$8)	17
radicchio & beetroot salad - walnuts, persian fetta	17
greek salad	17
baby green cos - radish, mustard dressing	9
green vegetable of the day	9
roasted rosemary chat potatoes	9
sweet potato chips - black sea salt & aioli	12
chips	8

PASTURE & FIELD

casarecce (gf) asparagus, zucchini, pesto & shaved pecorino romano	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 300gm, roasted rosemary chats & jus	46
Otway Ranges pork schnitzel on the bone , panfried, saurkraut & lemon	36

DESSERT

turkish delight	8
profiteroles - espresso ice-cream, callebaut chocolate (2)	12
chocolate & chestnut silk tart - chestnut mousse	16
rocks pavlova - passionfruit cream, fresh fruits	14
affogato - vanilla ice cream, espresso coffee, pedro ximenez	14
cheese board - soft & hard, lavosh, walnuts & fig jam	18

- DUE TO THE NATURE OF OUR KITCHEN WE CANNOT GUARANTEE THAT ALL OF OUR INGREDIENTS ARE ALLERGEN FREE

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

f /THEROCKSMORNINGTON @THEROCKSMORNINGTON

- CHILDREN'S MENU AVAILABLE -