

WINE

SPARKLING

	G	B
Foxeys Sparkling Rosè 2018	Red Hill, MP	14 59
D.O.C Prosecco NV	Veneto, IT	12 55
San Pietro Sparkling Cuveè NV	Mount Eliza, NV	12 59
Laurent Perrier la Cuveè NV	Tour-sur-marne, NV	25 120

WHITE

	G	C	B
Crittenden Estate Pinot Gris 2019	Dromana, MP	15 35	68
Hidden Story Pinot Grigio 2018	Myrtleford, VIC	15 35	68
Scotchmans Hill Sauv Blanc 2018	Bellarine Pen, VIC	14 33	65
In Dreams Chardonnay 2019	Yarra Valley, VIC	14 29	59
Paringa Estate Chardonnay 2019	Red Hill, MP	18 40	80
Elgee Park Riesling 2018	Dromana, MP	15 35	68

REDS

Willow Creek Pinot Noir 2018	Merricks, MP	15 33	65
Yabby Lake Single Vineyard Pinot Noir 2018	Tuerong, MP	25 60	120
Spada Valpolicella Rispasso 2016	Veneto, IT	15 35	68
Le Capitozze Chianti Classico	Toscana, IT	14 33	65
Credaro Five Tales Cab Sauvignon 2018	Margaret River, WA	12 26	55
Field Street Shiraz by S.C. Pannell 2018	McLaren Vale, SA	15 35	68

PINK

Port Phillip Estate Salasso Rosè 2019	Red Hill, MP	15 35	68
Domaine St Marie Cuvee Rosè 2019	Provence, FR	15 35	68
Vin de Provence Aix Rosè 2019 - Magnum	Provence, FR	125	

SWEET

Balnarring Muscat Rosè 2019	Balnarring, MP	12
Montevicchio Moscato 2018	Heathcote, VIC	12
Brother McLean Corden Cut 2016	Somers, MP	16

Scan the code to view our full wine selection



MP // mornington peninsula, supporting the locals

THE ROCKS.

1.2% SURCHARGE APPLIES ON **ALL** CARD TRANSACTIONS
15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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SPRITZ BAR \$15

Blood Orange Spritz

Saint Felix Bitter Citrus Aperitivo, Prosecco, Soda

St. Germain

St Germain, Elderflower, Prosecco, Soda, Mint

Sweet Lips

Wild Rose Vermouth, Vodka, Strawberry, Lemon, Prosecco, Soda

ROCKTAILS

Saint Felix Negroni 18

Wild Forest Gin, Bitter Citrus Aperitivo, Cocchi

Spiced Apple Martini 18

Greygoose Vodka, Lemon, Apple, Cinnamon

Spicy Marg 18

Tequila, Cointreau, Lime & Jalapeno Soda, Chilli Salt

Pink Lady 20

Vodka, Aperol, Vanilla, Pineapple, Lemon

Late Bloomer 20

Vodka, Paraiso, Lime, Lychee, Soda

Saint Lavendar Felix 20

Wild Forest Gin, Pink Grapefruit, Pear Soda, Tonic, Lemon, Lavendar

Eastside 20

Cucumber, Gin, Mint, Lime

SIP ON A SELTZER \$9
Alcoholic Sparkling Water

Berry or Lime

BEER & CIDER

DRAUGHT

		P	S	Pint
Carlton Draught	4.6%	6	8	12
St Andrews Lager MP	5.0%	9	11	14
Mornington Pale Ale MP	4.7%	9	11	14
Cascade Light	2.4%	5	7	9
Bulmers Apple Cider	4.7%	7	9	11

BOTTLE & CAN

James Boags Premium Lager	4.6%	9
Mornington Draught MP	4.6%	10
Stomping Ground Lager	4.6%	9
Corona	4.6%	9
Sapporo Lager	4.9%	10
Peroni Red Label	5.0%	9

Red Hil Golden Ale MP	5.0%	10
Boatrocker Saison	6.4%	10
Colonial Brewing Co. Sout West Sour	4.6%	10

Mr Banks XPA MP	5.0%	10
St Andrews IPA MP	5.0%	10
Colonial IPA	6.5%	10

Mr Banks Oatmeal Stout	5.5%	10
Boatrocker Stout	6.1%	10

Peroni Leggera	3.5%	8
James Boags Light Lager	2.5%	8
Carlton Zero	0.0%	6

Tidal Seltzer (Berry, Lime)	4.2%	9
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NON-ALCOHOLIC

Seedlip Spritzer, elderflower tonic, mint, lime	10
Turkish Delight, grapefruit, cranberry, gingerale	9

SOFTS

Bottled // sprite, lift, coca cola, coke zero, diet coke, fanta	5
StrangeLove // ginger beer or smoked cola	6
Fever Tree // soda, tonic, dry ginger	5
Lurisia // chinotto, aranciata rossa	5
Juice // orange, apple, cranberry or pink grapefruit	5

Sparkling Water 750ml	7.9
Stille Water 750ml	7.9

RAW BAR

- oysters** live, shucked fresh **LG** 3, 6, or 12 **4.5 ea**
 please ask our staff for todays varieties
 - natural with lemon
 - lemon myrtle vinegarette
- sashimi**, a selection of yellow fin tuna, kingfish and salmon served with ginger, wasabi, soy (9) **LG** **27**
- nigiri sushi**, a selection of yellow fin tuna, kingfish and salmon served on warm sushi rice (3) **LG** **18**
- crystal bay cooked prawns**, in their shell on ice, cocktail sauce, finger lime (12) **LG** **44**
- trio of betel leaf tartare** **LG** **18**
 - tuna with nam jim
 - salmon, chilli mayo & lime leaves
 - kingfish, spring onion, ginger soy, mustard mayo
- vietnamese salmon salad**, saint felix yuzu and green tea cured salmon, mint, rice noodles, shallot, cucumber **LG** **18**
- cold seafood taste plate for 2**, a selection of the above incl. oysters, sashimi, nigiri, crystal bay cooked prawns & betel leaf trio **LG** **89**

SEAFOOD CLASSICS since 2001

- todays catch, fillets and whole fish** **MP**
- tempura soft shell crab slider**, slaw, chilli mayo, charcoal bun **12**
- mornington moules et frites, 1/2 kg or 1kg**, steamed local mussels, garlic, white wine, creme fraiche, french fries, smoked paprika **19/35**
- rocks fish 'n' chips**, todays catch 200g, apple cider batter, chips, house slaw & tartare **33**
- linguine marinara**, local mussels, clams, prawns, chilli, basil, tomatoes **37**
- chargrilled queenscliff calamari**, romesco, chorizo, salsa verde **LG** **36**
- seafood mixed grill for 2** includes 2 king prawns, 2 half shell scallops, mussels, whole calamari & todays catch, with salad & fries **124**

SHARE PLATES

- miso eggplant**, roast sesame kewpie mayo, shiso, soy beans **LG** **17**
- pork & prawn gyoza**, housemade, ginger soy, chilli oil (5) **16**
- sticky roasted pork belly**, toasted coconut and chilli salad, citrus caramel, steamed baos (3) **18**
- wagyu katsu sando**, panko crumbed wagyu sirloin, kewpie, toasted milk bread **19**
- grilled hervey bay scallops**, half shell, xo sauce (3) **LG** **18**
- grilled skull island prawns**, kombu and miso butter (2) **LG** **24**

PASTURE & FIELD

- wood roasted pumpkin**, macadamia, goats cheese, raddichio jam, toasted grains **23**
- grassfed gippsland beef rib**, slow cooked in master stock, kohlrabi and daikon salad **48**
- sticky bbq pork ribs**, apple puree, coleslaw, sesame hoisin sauce **38**
- red duck curry**, coconut rice, cucumber pickle, pineapple, lychee **36/59**
- tamarind glazed lamb shoulder for two plus**, green mango and mint relish, tahini yoghurt, dukkah **69**

SIDES

- crisp fried chat potatoes**, garlic **LG** **11**
- baby cos lettuce**, fried capers, pecorino, mustard vinaigrette **LG** **9**
- green vegetable of the day**, kombu butter **LG** **11**
- chips**, aioli **7**



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.

DESSERTS 14

- dark chocolate delice**, milk and mint sorbet, croquant
- baked new york style cheesecake**, marscapone, cherry compote **LG**
- rocks pavlova**, vanilla chantilly cream, fresh local berries, champagne and strawberry consome
- profiteroles**, callebaut chocolate, espresso ice cream (2) **11**

CHILDREN 15

- squid and chips**
- fish and chips**
- grilled fish and vegetable**
- linguine bolognese**
- chicken schnitz and veg**