

# WINE

## SPARKLING

	G	B
Foxeys Sparkling Rosè 2018	Red Hill, <b>MP</b>	14 66
D.O.C Prosecco NV	Veneto, IT	12 56
San Pietro Sparkling Cuveè NV	Mount Eliza, NV	12 56
Louis Roederer Champagne (1/2 bottle) NV	FR.	20 72

## WHITE

	G	C	B
Montalto Pinot Gris 2019	Dromana, <b>MP</b>	15 35	68
Villa Chiopris Pinot Grigio DOC 2019	Friulli, IT	15 35	68
Stumpy Gully Sauv Blanc 2020	Moorooduc, <b>MP</b>	14 33	65
In Dreams Chardonnay 2019	Yarra Valley, VIC	14 33	65
Paringa Estate Chardonnay 2018	Red Hill, <b>MP</b>	18 40	80
Elgee Park Riesling 2019	Dromana, <b>MP</b>	15 35	68

## REDS

Gunnamatta Pinot Noir 2018	Merricks, <b>MP</b>	16 38	72
Yabby Lake Single Vineyard Pinot Noir 2018	Tuerong, <b>MP</b>	25 60	120
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
Beaujoulais Villages (organic biodynamic) 2018	Regnie - Durette, FR.	18 40	80
Fat Sparrow Sangiovese 2017	Heathcote, VIC.	15 35	68

## PINK

Port Phillip Estate Salasso Rosè 2020	Red Hill, <b>MP</b>	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, <b>MP</b>	12
Montevicchio Moscato 2018	Heathcote, VIC	11

**MP** // mornington peninsula, supporting the locals



To view our full WINE SELECTION please scan the code.

# THE ROCKS.

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

# 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

## Yuzu & Green Tea Gimlet 20

Saint Felix Yuzu & Green Tea Spirit, lime juice, simple syrup

## Eastside 20

Cucumber, Gin, Mint, Lime

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or go to <https://registerdetails.com/ZV7>

# BEER & CIDER

## DRAUGHT

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

## BOTTLE & CAN

Red Hil Golden Ale <b>MP</b>	5.0%	10
Birra Del Gargano Bianca (white).	5.1%	13
Birra Del Gargano Gose (citrus).	4.9%	13
Boatrocker Saison	6.4%	10
Colonial Brewing Co. Sout West Sour	4.6%	10
Mr Banks XPA <b>MP</b>	5.0%	10
St Andrews IPA <b>MP</b>	5.0%	10
Colonial IPA	6.5%	10

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

James Boags Premium Lager	4.6%	9
Mornington Draught <b>MP</b>	4.6%	10
Corona	4.6%	9
Sapporo Lager	4.9%	10
Peroni Red Label	5.0%	9

James Boags Light Lager	2.5%	8
Carlton Zero	0.0%	6

Tidal Seltzer (Berry, Lime).	4.2%	9
Mr Little Apple Cider.	4.9%	10
Mr Little Pear Cider.	4.9%	10
Peninsula Ginger Beer.	8%	10
Peninsula Spiced Apple Cider.	8%	10

# NON-ALCOHOLIC

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

## SOFTS

Bottled // sprite, lift, coca cola, diet coke, fanta	5
StrangeLove Sodas // ginger beer, smoked cola, lime & jalapeno, grapefruit	6
Fever Tree // soda, tonic, dry ginger	5
Lurisia // chinotto, gazzosa	5
Juice // orange, apple, cranberry or pink grapefruit	5
Sparkling Water 750ml	7.9
Stille Water 750ml	7.9



## RAW BAR

<b>oysters</b> live, shucked fresh <b>LG</b>	3, 6, or 12	4.8 ea
please ask our staff for todays varieties		
- natural with lemon		
- lemon myrtle vinegarette		
<b>sashimi</b> , a selection of yellow fin tuna, kingfish and salmon served with ginger, wasabi, soy (9) <b>LG</b>		27
<b>nigiri sushi</b> , a selection of yellow fin tuna, kingfish and salmon served on warm sushi rice (3) <b>LG</b>		18
<b>crystal bay cooked prawns</b> , in their shell on ice, cocktail sauce, finger lime (8) <b>LG</b>		29
<b>trio of betel leaf tartare</b> <b>LG</b> assortment of tuna, salmon, kingfish		18
<b>vietnamese salmon salad</b> , saint felix yuzu and green tea cured salmon, mint, rice noodles, shallot, cucumber <b>LG</b>		19
<b>cold seafood taste plate for 2</b> , a selection of the above incl. oysters, sashimi, nigiri, crystal bay cooked prawns & betel leaf trio <b>LG</b>		89

## SEAFOOD CLASSICS since 2001

<b>todays catch, fillets and whole fish</b>		MP
<b>tempura soft shell crab slider</b> , slaw, chilli mayo, charcoal bun		12
<b>mornington moules et frites, 1/2 kg or 1kg</b> , steamed local mussels, white wine, creme fraiche, french fries, smoked paprika		22/40
<b>rocks fish 'n' chips</b> , todays catch 200g, apple cider batter, chips, house slaw & tartare		34
<b>linguine marinara</b> , local mussels, prawns, chilli, basil, tomatoes		42
<b>chargrilled queenscliff calamari</b> , romesco, chorizo, salsa verde <b>LG N</b>		38
<b>seafood mixed grill for 2</b> includes 2 king prawns, 2 half shell scallops, mussels, whole calamari & todays catch, with salad & fries		124

## SHARE PLATES

<b>miso eggplant</b> , roast sesame kewpie mayo, shiso, soy beans <b>LG</b>	17
<b>pork &amp; prawn gyoza</b> , housemade, ginger soy, chilli oil (5)	16
<b>sticky roasted pork belly</b> , toasted coconut and chilli salad, citrus caramel, steamed baos (3)	19
<b>wagyu katsu sando</b> , panko crumbed wagyu sirloin, kewpie, toasted milk bread	22
<b>grilled hervey bay scallops</b> , half shell, xo sauce (3) <b>LG</b>	19
<b>grilled skull island prawns</b> , kombu and miso butter (2) <b>LG</b>	25

## PASTURE & FIELD

<b>roasted pumpkin and cauliflower</b> , macadamia, goats cheese , raddichio jam, toasted grains <b>N</b>	23
<b>grassfed gippsland beef rib</b> , slow cooked in master stock, kohlrabi and daikon salad	49
<b>sticky bbq pork ribs</b> , apple puree, coleslaw, sesame hoisin sauce	42
<b>red duck curry</b> , coconut rice, cucumber pickle, pineapple, lychee	39
<b>tamarind glazed lamb shoulder for two plus</b> , green mango and mint relish, tahini yoghurt, dukkah <b>N</b>	75

## SIDES

<b>crisp fried chat potatoes</b> , garlic <b>LG</b>	11
<b>baby cos lettuce</b> , fried capers, pecorino, mustard vinaigrette <b>LG</b>	9
<b>green vegetable of the day</b> , kombu butter <b>LG</b>	11
<b>chips</b> , mayo	8



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 15

<b>dark chocolate delice</b> , milk and mint sorbet, croquant <b>LG N</b>	
<b>baked cheesecake</b> , marscapone, cherry compote <b>LG</b>	
<b>rocks pavlova</b> , vanilla chantilly cream, fresh local berries, champagne and strawberry consome <b>LG</b>	
<b>profiteroles</b> , callebaut chocolate, espresso ice cream (2)	12

## CHILDREN 17

<b>squid and chips</b>	
<b>fish and chips</b>	
<b>grilled fish and vegetable</b>	
<b>linguine bolognese</b>	
<b>chicken schnity and veg</b>	