

WINE

	C	B
SPARKLING		
Foxeys Sparkling Rosé 2020, Red Hill, MP	15	72
DOC Prosecco NV, Treviso, ITA	14	66
San Pietro Sparkling Cuvee NV, Mount Eliza, MP	12	56
Laurent-Perrier 'La Cuvee' NV, TOUR-SUR-MARNE, FR	29	145
WHITE	C	B
EVEN KEEL Pinot Gris 2021, Red Hill, MP	17	74
Villa Chiopris Pinot Grigio DOC 2020, Friuli, IT	16	69
Stumpy Gully Sauv Blanc 2020, Moorooduc, MP	15	64
Rochford Latitude Chardonnay 2021, Yarra Valley, VIC	14	59
Crittenden Chardonnay 2021, Red Hill, MP	17	75
Elgee Park Riesling 2021, Bromana, MP	15	64
REDS		
Gunnamatta Pinot Noir 2020, Merricks, MP	16	69
Credaro Five Tales Cab Sauvignon 2020, Margaret River, WA	14	59
Maxwell 'Silver Hammer' Shiraz 2019, McLaren Vale, SA	15	64
Beaujolais Villages (organic biodynamic) 2019, Regnie-Durette, FR	18	79
Le Capiozze Chianti Classico (Sangiovese) 2016, Toscana, ITA	16	69
PINK		
Port Phillip Estate 'Salasso' Rosé 2021, Red Hill, MP	16	69
Domaine St Marie Cuvee Rosé 2020, Provence, FR	18	79
SWEET		
Montevecchio Moscato 2018, Heathcote, VIC	15	64
Foxeys Late Harvest Pinot Gris 2018, Red Hill, MP	12	49

MP // mornington peninsula, supporting the locals

ROCKTAILS

BLOOD ORANGE SPRITZ

Saint Felix Bitter Citrus Aperitivo, Prosecco, Soda, Orange - 18

ELDERFLOWER SPRITZ

St Germain, Elderflower, Prosecco, Soda, Mint - 18

BAYSIDE G&T

Wild Forest Gin, Aromatic Tonic, Lemon, Grapefruit - 16

PINK LADY

Vodka, Rhubi Rhubarb, Vanilla, Pineapple, Lime - 20

SPICY TOMMY'S MARG

Tequila, Lime & Jalapeno Soda, Agave, Black Salt, Lime - 20

LATE BLOOMER

Vodka, Paraiso, Lemon, Lychee - 20

YUZU GIMLET

Yuzu Spirit, 1883 Yuzu, Lime Juice - 20

PINA PASSION

Pampero Rum, Chinola Passionfruit, Coconut, Pineapple, Lime - 22

SPICED APPLE MARTINI

Vodka, Cinnamon Spirit, Apple Rum, Lemon, Cinnamon - 20

SAINT FELIX NEGRONI

Wild Forest Gin, Bitter Citrus Aperitivo, Cocchi - 20

THE AMERICANO

Cocchi Di Torino, Bitter Citrus Aperitivo, Mandarin Soda - 20

BEER & CIDER

		P	S
DRAUGHT			
Carlton Draught	4.6%	7	10
St Andrews Lager MP	5.0%	9	12
Stomping Ground Cipp St Pale Ale	5.2%	9	12
Greater Northern Super Crisp Lager	3.5%	6	9
Colonial Berrie Apple Cider	4.6%	7	10
BOTTLE & CAN			
Morrington Draught MP	4.6%	10	
Red Hill Golden Ale MP	5.0%	10	
St Andrews Pale Ale MP	5.0%	11	
St Andrews IPA MP	6.4%	12	
Colonial IPA	6.5%	12	
Balter Hazy IPA	6.0%	12	
Balter XPA	5.0%	11	
Brick Lane Blood Orange Sour	4.2%	10	
Stomping Ground Bunker Porter	6.2%	11	
Boatrocker Saison	6.4%	8	
Boatrocker Stout	6.1%	10	
James Boags Premium Lager	4.6%	9	
Corona	4.6%	9	
Sapporo Lager	4.9%	10	
Peroni Red Label	5.0%	9	
James Boags Light Lager	2.5%	8	
Peroni Leggera (light)	3.5%	8	
Carlton Zero	0.0%	6	
Mr Little Apple Cider	4.2%	9	
Mr Little Bear Cider	4.9%	9	
Ginger Beer (alcoholic)	8%	12	

NON-ALCOHOLIC

Seedlip Spritzer , tonic, mint, lime	10
Turkish Delight cranberry, holy grapefruit soda	9
Tropical Martini , passionfruit, pineapple, lime	14
Bottled Soft Drink sprite - lift - coca cola - coke no sugar - fanta	5
Strangelove Sodas smoked cola - lime & jalapeno - mandarin - ginger beer - pear	6
Fever Tree // soda, tonic, dry ginger	5
Lurisia // chinotto, gazzosa	5
Juice // orange, apple, cranberry or pink grapefruit	5
Unlimited Sparkling & Still Water	4PP

12% SURCHARGE APPLIES ON ALL CARD TRANSACTIONS

10% SURCHARGE APPLIES ON SUNDAYS

18% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

THE ROCKS.

SHARE PLATES

- oysters**, lemon myrtle mignonette **LG**
(3.6 or 12)
- sashimi plate**, kingfish, salmon, 2 oysters,
hervey bay scallop, tsukimono **LG**
- kingfish or salmon ceviche**
verjuice, lime, chilli salt
- moreton bay bug roll**, broche, sambal mayo,
pickled cucumber
- chicken karaage bao**, pickled cabbage, kewpie (2) **17**
- tamari cauliflower bao**, pickled veg (2) **VG**

- 4.9 tempura soft shell crab slider**, celeriac, chilli
mayo, charcoal bun
- 32 pork gyoza**, ginger soy, chilli oil (5)
- 22 grilled hervey bay scallops**, half shell, xo (3)
- 22 grilled skull island prawns**, miso butter,
edamame, wild rice (2) **LG**
- 19 octopus**, spring onion & kimchi poke **LG**
- barra wings**, miso glaze, sesame (2)
- 15 chargrilled queenscliff calamari**, confit
chorizo, tomatoes, peperonata **LG**

- 13 roasted pumpkin**, maple glazed, pecan dukkah, **14**
fried salt bush, whipped fetta **LG N VG**
- 18 baked cauliflower**, golden beetroot muhamarra, **14**
fried shallots, coriander, walnuts **VN**
- 24 miso glazed eggplant**, tofu sesame emulsion **LG V**
- 25 charred whole corn**, peppercorn butter **LG VG**
- 24 raw broccoli slaw**, cashew cream, dried
cranberry **LG N V**
- 21**
- 27**

VEGETABLES

cold seafood platter for 2 LG a selection of oysters, duo of sashimi, scallops, queensland prawns, octopus salad, half WA lobster & mornington mussels

live lobster, steamed, grilled, kombu butter **21/100g**

LARGE PLATES

- mornington mussels 1kg**
steamed local, mussels, miso and dashi broth
- rocks fish 'n' chips**, 200gms of today's catch,
apple cider batter, chips, house pickled
slaw & tartare
- linguine frutti di mare**, fresh house made egg
pasta, mornington mussels, king qld prawn, live
goolwa pipis, rockling, chilli, garlic, roasted cherry
tomato sugo'

- 39 rigatoni**, zucchini cream, green peas, ricotta
salata **VG**
- 34 sticky bbq pork ribs**, apple puree, buckwheat,
coleslaw, sesame hoisin
- tamarind glazed whole lamb shoulder to**
- 43** share, 1.3 kg + 12 hr slow cooked, tahini yoghurt,
mango chutney, dukkah **N**
- fish of the day - whole and filleted**

- 29 rocks pavlova**, red berries, cream mango &
passionfruit coulis **LG**
- 47 profiteroles**, papa espresso ice cream, callebaut
chocolate (2)
- 78 tartufo by gelato papa**, cacao & blood orange
sorbet, honey comb, chocolate crumble **LG VN**
- tiramisu**
- MP lamington**, fiore di latte gelato, house raspberry
jam, sponge, chocolate, coconut shavings **LC N**

DESSERTS

- 16**
- 13**
- 14**
- 15**
- 16**

LET OUR CHEF

FEED YOU

MIN 2 PEOPLE

CLASSIC / 78PP

freshly shucked oysters
kingfish ceviche
pork gyoza
soft shell crab slider
sticky bbq pork ribs
butter lettuce & chips

THE SEAFOOD EXPERIENCE / 96PP

freshly shucked oysters
kingfish ceviche
mornington mussels
moreton bay bug roll
hervey bay scallop
bbq skull island prawn
today's fish fillet
butter lettuce & chips

WELCOME TO THE ROCKS

We are super excited to be back to some form of normality. Currently we are open 6 days, Wednesday to Monday until our staffing levels are increased.

Do you have a child or friend that would like to start a career in hospitality? Where better to start than The Rocks!

email us at kirstine@therocksmornington.com.au

Planning to catch up on an overdue celebration, let us try to help you with our private dining experiences. Our restaurant and function room offers you the ideal location. Just drop Kirstine an email.

SIDES

- mount martha butter lettuce**, verjuice dill mignonette **LG V** **11**
- fries**, mayo **VG** **8**
- fat chips**, garlic mayo **VG** **12**

LG / LOW GLUTEN N / CONTAINS NUTS V / VEGAN VG / VEGETARIAN

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