

# WINE

	G	B
<b>SPARKLING</b>		
Foxeys Sparkling Rosè 2020, RED HILL, MP	15	72
DOC Prosecco NV, TREVISO, ITA	14	66
San Pietro Sparkling Cuveè NV, MOUNT ELIZA, MP	12	56
Laurent-Perrier 'La Cuvee' NV, TOUR-SUR-MARNE, FR	29	145
<b>WHITE</b>	<b>G</b>	<b>B</b>
Even Keel Pinot Gris 2021, Red Hill, MP	17	74
Villa Chiopris Pinot Grigio DOC 2020, Friulli, 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, Dromana, MP	15	64
<b>REDS</b>		
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
Beaujulais Villages (organic biodynamic) 2019, Regnie-Durette, FR	18	79
Chianti Classico Le Capitozze 'Riserva' 2012, Firenze, IT	19	90
<b>PINK</b>		
Port Phillip Estate 'Salasso' Rosè 2021, Red Hill, MP	16	69
Domaine St Marie Cuvee Rosè 2020, Provence, FR	18	79
<b>SWEET</b>		
Montevecchio Moscato 2018, Heathcote, VIC	15	64
Foxeys Late Harvest Pinot Gris 2018, Red Hill, MP	12	49

# 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

## 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

## DRAUGHT

	P	S
Carlton Draught	4.6%	7
St Andrews Lager <b>MP</b>	5.0%	9
Mornington Peninsula Pale Ale <b>MP</b>	4.7%	9
Greater Northern Super Crisp Lager	3.5%	6
Colonial Bertie Apple Cider	4.6%	7

## BOTTLE & CAN

Mornington Draught <b>MP</b>	4.6%	10
Red Hil Golden Ale <b>MP</b>	5.0%	10
St Andrews Pale Ale <b>MP</b>	5.0%	11
St Andrews IPA <b>MP</b>	6.4%	12
Mornington Bay Haze Pale Ale <b>MP</b>	4.9%	11
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 Pear Cider	4.9%	9
Ginger Beer (alcoholic)	8%	12

# NON-ALCOHOLIC

<b>Seedlip Spritzer</b> , tonic, mint, lime	10
<b>Turkish Delight</b> , cranberry, holy grapefruit soda	9
<b>Tropicale Martini</b> , passionfruit, pineapple, lime	14

Bottled Soft Drink sprite - lift - coca cola - coke no sugar - fanta	5
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StrangeLove Sodas smoked cola - lime & jalapeno - mandarin - ginger beer - pear	6
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Fever Tree // soda, tonic, dry ginger	5
Lurisia // chinotto, gazzosa	5
Juice // orange, apple, cranberry or pink grapefruit	5

<b>Unlimited</b> Sparkling & Still Water	4PP
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# THE ROCKS.

1.2% SURCHARGE APPLIES ON **ALL** CARD TRANSACTIONS

10% SURCHARGE APPLIES ON **SUNDAYS**

18% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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

## SHARE PLATES

- oysters**, sanbaizu dressing, chive & chilli oil (3, 6 or 12) **LG** 4.9
- sashimi plate**, A-grade tuna, 2 oysters, hervey bay scallop, tsukimono, pickled ginger, sanbaizu, wasabi 35
- tuna ceviche**, ponzu, chilli, rice crisps 28
- moreton bay bug roll**, brioche bun, sambal mayo, pickled cucumber 19
- spanner crab taco**, spiced roma relish, avocado mousse, crisp shell (3) 25
- eggplant taco**, spiced roma relish, avocado mousse, crisp shell (3) **v** 16
- tempura soft shell crab slider**, celeriac, chilli mayo, charcoal bun 13
- pork gyoza**, ginger soy, chilli oil (5) 18
- grilled hervey bay scallops**, half shell, roasted garlic, parsley butter, shallot brunoise (3) **LG** 24
- grilled skull island prawns**, miso butter, edamame, wild rice (2) **LG** 28
- octopus**, spring onion & kimchi **LG** 24
- chargrilled queenscliff calamari**, confit chorizo, tomatoes, pepperonata **LG** 29

**cold seafood platter for 2 LG** a selection of oysters, sashimi, scallops, queensland prawns, octopus salad, Mornington mussels & half WA lobster **175**

**IN THE TANKS** 21/100g  
live mornington peninsula crays (half or whole) steamed, grilled, kombu seaweed butter

## LARGE PLATES

- mornington mussels 1kg** steamed local, mussels, miso and dashi broth 39
- rocks fish 'n' chips**, 200 gms of today's catch, apple cider batter, chips, house pickled slaw & tartare 34
- linguine frutti di mare**, fresh house made egg pasta, mornington mussels, king qld prawn, live goolwa pipi's, rockling, chilli, garlic, roasted cherry tomato sugo' 43
- rigatoni**, zucchini cream, green peas, ricotta salata **VG** 29
- sticky bbq pork ribs**, apple puree, buckwheat, coleslaw, sesame hoisin 47
- slow braised beef cheek** 250gm, paris mash, confit leek 49
- tomahawk rib eye 1.2kg**, served medium, peppercorn sauce (serves 2-3) 174
- fish of the day - whole and filleted** **MP**

## SIDES

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

## VEGETABLES

- roasted pumpkin**, maple glazed, pecan dukkah, fried salt bush, whipped fetta **LG N VG** 14
- baked cauliflower**, golden beetroot muhamarra, fried shallots, coriander, walnuts **V N** 14
- miso glazed eggplant**, tofu sesame emulsion **LG V** 17
- charred whole corn**, pepperberry butter **LG VG** 11
- raw broccoli slaw**, cashew cream, dried cranberry **LG N V** 14

## LET OUR CHEF FEED YOU

MIN 2 PEOPLE

### CLASSIC / 78PP

freshly shucked oysters  
pork gyoza  
tuna taco  
soft shell crab slider

sticky bbq pork ribs  
butter lettuce & chips

### THE SEAFOOD EXPERIENCE / 96PP

freshly shucked oysters  
tuna ceviche  
moreton bay bug roll  
mornington mussels

hervey bay scallop  
bbq skull island prawn  
today's fish fillet  
butter lettuce & chips

## WELCOME TO THE ROCKS

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.

Do you have a child or friend that would like to start a career in hospitality? Or maybe just a child that needs to learn how to wash dishes? Where better to start than The Rocks!

**email us** at [kirstine@therocksmornington.com.au](mailto:kirstine@therocksmornington.com.au)

## DESSERTS

- lemon posset**, 1800 tequila snow **LG** 16
- rocks pavlova**, red berries, cream mango & passionfruit coulis **LG** 16
- profiteroles**, papa espresso ice cream, callebaut chocolate (2) 13
- tartufo by gelato papa**, cacao & blood orange sorbet, honey comb, chocolate crumble **LG V N** 14
- lamington**, fiore di latte gelato, house raspberry jam, sponge, chocolate, coconut shavings **LG N** 16

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

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. Please ask us if you have any specific dietary requirements.

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