

SMALL PLATES

ROSEMARY FOCACCIA

garlic butter | 10

OYSTERS

wakame mignonette 3/18 | 6/33 | 12/62 LG

CRUDO DI MARE

seafood tasting plate on ice, mussels, prawn, scallop, oysters, sashimi | 47

KINGFISH CRUDO (RAW)

green curry, cucumber, puffed rice, curry leaves LG | 26

TOMATO & STRACCIATELLA

tartare style, basil & mint sorbet VG | 23

SALT BUSH SQUID

crisp fried, salt & vinegar, yum yum sauce | 28

TUNA CROQUETTES (3)

bulldog sauce, bonito flakes | 27

PORK GYOZA (5)

black vinegar, soy, chilli | 19

BARBEQUE OCTOPUS

sunflower hummus, citrus/chili oil | 28

MOOLOOLABA PRAWNS (2)

dashi butter LG | 30

HOKKAIDO SCALLOPS (3)

cauliflower puree, charcuterie jam | 28

TEMPURA SOFT SHELL CRAB SLIDER

celeriac, chilli mayonnaise | 17

VONGOLE

goolwa pippies, calamarata pasta, garlic, butter, chilli | 29

VEGETABLES & SIDES

CUCUMBER SALAD

sour cream & apple cider vinaigrette dressing, spring onion oil LG VG | 14

ZUCCHINI

fried anchovy, ricotta, basil LG | 17

ROASTED CARROTS

burnt honey, toum, pistachio LG VG N | 17

STEAMED BROCCOLINI

olive oil, lemon VG | 17

MOUNT MARTHA BUTTER LETTUCE

verjuice, dill LG V | 14

CHIPS

garlic mayonnaise LG VG | 9



THE ROCKS
MORNINGTON

LIVE FROM THE TANK

live Apollo Bay crayfish half or whole | 27/100G
steamed / grilled with garlic butter
OR
with a tomato bisque spaghetti (extra \$20)
*subject to availability, please ask our team for
todays weights*

FEED ME MENU

(entire table to participate)

SEAFOOD EXPERIENCE / 99PP

freshly shucked oysters
kingfish crudo
soft shell crab slider
mornington mussels
grilled scallop
mooloolaba prawn
grilled fish fillet of the day
butter lettuce & chips

CELEBRATING A SPECIAL OCCASION OR EVENT?

our function room caters for sit
down events up to 100 and canape 200.
let us help you host your next speical event.
[email](mailto:events@therocksmornington.com.au) events@therocksmornington.com.au

LARGE PLATES

MORNINGTON MUSSELS

1 kilo of mornington's finest, tomato, serrano chilli LG DF | 38

ROCKS FISH 'N' CHIPS

red gurnard fillets, apple cider batter, chips, house pickled slaw, tartare | 35

SPAGHETTINI FRUTTI DI MARE

mussels, Queensland king prawn, clams, rockling, chilli, garlic, peeled organic tomato from puglia | 46

LAKES ENTRANCE CALAMARI

n'duja pesto, confit potato LG DF N | 42

MISO GLAZED PUMPKIN

tofu emulsion, furkake V | 28

DUCK TWO WAYS

confit duck leg, duck cigar, braised red cabbage, orange sauce LG N | 42

BEEF SHORT RIB RENDANG

green papaya salad, roti (FEEDS 1-2) N | 60

WHOLE GEELONG LAMB SHOULDER 1.2KG

garlic & rosemary, red wine glaze (FEEDS 2+) LG | 96

O'CONNORS GRASSFED RIB EYE STEAK

carved off the bone, tarragon butter (600g-800g) | 95-129

DESSERTS

PROFITEROLES

papa gelato espresso ice cream, callebaut chocolate (2) | 14

GOLDEN GAYTIME TARTUFO

honeycomb, chocolate soil LG | 18

PEACH MELBA

poached peach, egg custard gelato, raspberry, almond tuile N | 18

PAVLOVA

mango compote, passionfruit curd LG | 17

Welcome to The Rocks.
Established in 2001 overlooking Mornington's picturesque harbour it has been always our mission to offer you & your guests a premium experience matched with the freshest sourced produce available.

Unfortunately, our local councillors have launched a paid parking pilot program which is resulting in a negative effect on both our guests & business. We sincerely appreciate your ongoing patronage and support. We encourage you to vote elsewhere at the next local council election.

12% Surcharge Applies on ALL Card Transactions
10 % Sunday Surcharge - 18% Public Holiday Surcharge

LG / LOW GLUTEN **N** / CONTAINS NUTS **V** / VEGAN **VG** / VEGETARIAN **DF** / DAIRY FREE
Many ingredients are sourced as allergen free, however due to our kitchen environment products may contain allergens and are not allergen free.