



## THE ROCKS MORNINGTON

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.

To help you enjoy the experience our chefs have created these two feed me menus.

### A TASTE OF THE ROCKS / 85PP\*

focaccia  
tuna crudo  
beef skewer  
salt bush squid  
geelong lamb shoulder  
mixed leaf salad, slaw & chips  
profiterole

### THE SEAFOOD EXPERIENCE / 110PP\*

freshly shucked oysters  
tuna crudo  
crab taco  
mornington mussels  
grilled scallop  
mooloolaba prawn  
grilled fish fillet of the day  
mixed leaf salad & chips  
lemon sorbetti

\*entire table to participate\*

### LIVE FROM THE TANK

Live Apollo Bay Crayfish  
| half or whole | 29/100G  
steamed & grilled with lemon myrtle  
butter, flinders sea herbs

## SMALL PLATES

### FOCACCIA

rosemary, garlic butter / 11

### BUFFALO MOZZARELLA

air freighted direct from naples, pickled zucchini, toasted pistachios, sugar snaps, lavosh VG N / 28

### OYSTERS

wakame mignonette LG / (3) 18 / (6) 33 / (12) 62

### SARDINES ON TOAST

pickled port lincoln sardines, peperonata, brioche, green olive dust (2) / 23

### CRAB TACO

fraser island spanner crab, shredded cos, XO & ginger dressing (2) / 26

### TUNA CRUDO

albacore tuna, green curry, pickled cucumber, edamame puffed rice, curry leaves LG / 29

### ROOTS AND STEMS

pickled beetroot, peas, sugar snaps, cashew cream, radicchio LG V / 24

### CRUDO DI MARE

cold seafood taste plate on ice, oyster, sardine, scallop ceviche, kingfish crudo, mussels escabeche LG / 59

### SHARK BAY, WA HALF SHELL SCALLOPS

xo sauce, flinders sea herbs (2) / 24

### SOFT SHELL CRAB SLIDER

tempura, pickled cabbage, yuzu kosho mayonnaise / 19

### SALT BUSH SQUID

crisp fried, salt & vinegar, yum yum sauce / 29

### GRILLED BEEF SKEWERS

oconnors dry aged beef, koji, ponzu red onion jam / 32

### OCTOPUS LEG

bbq, sunflower hummus, citrus/chili oil / 29

### MOOLOOLABA PRAWNS

split, bbq, yuzu & kosho butter, red sorrel, fried shallots LG (2) / 30

## SIDES

### BROCCOLINI

olive oil, lemon V / 16

### MIXED LEAF SALAD

cucumber, fresh herb LG V / 14

### PICKLED SLAW

cabbage and carrot / 10

### CHIPS

garlic mayonnaise LG VG / 11

## LARGE PLATES

### MARKET WHOLE AND FILLETED FISH AVAILABLE

### MORNINGTON MUSSELS

1kg of morningtons finest, tomato, chilli, white wine, parsely, garlic LG / 39

### SPAGHETTI FRUTTI DI MARE

mussels, Queensland king prawn, clams, rockling, chilli, garlic, peeled organic tomatoes from Puglia / 49

### GNOCCHI

potato & ricotta gnocchi, zucchini pesto, tromboncino squash, green peas, toasted hazelnuts, feta (GF available) VG N / 34

### FISH 'N' CHIPS (+ slaw +4)

#### rocks classic

red gurnard fillets, hart's farm apple cider batter / 36

#### the grilled upgrade

whole garfish, grilled, lemon / 44

### O'CONNORS ASADO BEEF RIB

400g, chimichurri, bbq corn salsa, lemon LG / 66

### WHOLE GEELONG LAMB SHOULDER

1.2kg yellow bean, cumin & chilli glaze (FEEDS 2+) LG / 96  
(half serve available)

### O'CONNORS GRASSFED RIB EYE STEAK

carved off the bone, side of french mustard & oyster mayo  
(starting at 700g) / \$16 per 100g

### SPAGHETTI LOBSTER

lobster bisque, half lobster (serves 2) / 149

## DESSERTS

### PROFITEROLES

papa gelato espresso ice cream, callebaut chocolate (2) / 18

### ROCKS CLASSIC TIRAMISU

chocolate & coffee soil / 19

### AFFOGATO AL CAFFE

espresso, ice cream, frangelico / 22

### GOLDEN GAYTIME TARTUFO

chocolate soil, honey comb LG / 19

### TRIO SORBETTI'S

lemon, mango, passionfruit LG / 16

### CHERRY RIPE CHOCOLATE MOUSSE

sour cherries, raspberry sorbet, chocolate shard / 16

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

Many ingredients are sourced as allergen free, however due to our kitchen environment products may contain allergens and are not allergen free.

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