



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
kefalograviera
crab slider
geelong lamb shoulder
mixed leaf salad, slaw & chips
lemon sorbetti

THE SEAFOOD EXPERIENCE / 110PP*

freshly shucked oysters
tuna crudo
salt bush squid
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 | 32/100G
steamed & grilled with lemon myrtle
butter, flinders sea herbs

SMALL PLATES

FOCACCIA

rosemary, garlic butter / 11

KEFALOGRAVIERA

saganaki, citrus hot honey, lemon LG VG / 24

OYSTERS

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

GRILLED SARDINES

port lincoln sardines, harissa & herb pistachio salad (3) LG / 23

CRAB TACO

fraser island spanner crab, shredded cos, XO & ginger dressing (2) / 30

TUNA CRUDO

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

CITRUS MARINATED BEETS

Ramarro Farm marinated beetroots cashew cream, persimmon, pickled mustard seeds, citrus vinaigrette V / 24

SHARK BAY, WA HALF SHELL SCALLOPS

xo sauce, flinders sea herbs (3) LG / 33

SOFT SHELL CRAB SLIDER

tempura, pickled cabbage, yuzu kosho mayonnaise LGO / 19

SALT BUSH SQUID

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

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

TWICE COOKED CHAT POTATOES

confit garlic, saltbush V / 17

ROASTED HAWKS FARM HEIRLOOM CARROTS

labne, toasted buckwheat, za' atar VO / 17

CHIPS

garlic mayonnaise / 10

LARGE PLATES

MARKET WHOLE AND FILLETED FISH AVAILABLE

MORNINGTON MUSSELS

1kg of morningtons finest, marinieres, sauteed leek, bayleaf & onion infused cream, white wine LG / 39

SPAGHETTI FRUTTI DI MARE

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

ROASTED PUMPKIN & FARRO

farro, harissa, cashew cream chimichurri, mint V / 28

FISH 'N' CHIPS

red gurnard fillets, hart's farm apple cider batter (+ slaw \$4) / 36

O'CONNORS ASADO BEEF RIB

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

GEELONG LAMB SHOULDER

half or whole, yellow bean, cumin & chilli glaze LG / 49 / 96

O'CONNORS GRASSFED RIB EYE STEAK

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

SPAGHETTI LOBSTER

whole lobster, lobster bisque (serves 2) / MP

DESSERTS

PROFITEROLES

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

CHERRY RIPE CHOCOLATE MOUSSE

sour cherries, raspberry sorbet, chocolate shard / 16

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

WHATS ON AT THE ROCKS

MUSSEL MONDAYS ARE BACK!

includes bottomless mornington mussels and frites
\$39 per person

WEDNESDAY STEAK NIGHT

oconnors grass fed 350g porterhouse, bottomless frites
\$35 per person

PLANNING YOUR NEXT EVENT?

CONTACT SARA: EVENTS@THEROCKSMORNINGTON.COM.AU

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

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