



Small

FOCACCIA rosemary, garlic butter / 11

SAGANAKI kefalograviera, citrus hot honey, lemon LG VG / 24

OYSTERS

wakame mignonette LG / 6.5ea

baked oysters, panko crumb, miso mayo / 6.7ea

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

CITRUS BEETS ramarro farm citrus marinated beetroots, cashew cream, persimmon, pickled mustard seeds, citrus vinaigrette V / 24

TUNA CRUDO green curry, cucumber, puffed rice, curry leaves LG / 29

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

SHARK BAY, WA HALF SHELL SCALLOPS anchovy mayo, pickled cucs, fried shallots (3) / 33

SOFT SHELL CRAB SLIDER tempura, pickled cabbage, yuzu kosho mayonnaise / 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) / 32

Larger

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 / 29

ROCKS CLASSIC FISH 'N' CHIPS red gurnard fillets, hart's farm apple cider batter / 37

FRITTO MISTO tempura fried, squid, whitebait, sardines & mussels, nduja mayo / 39

BONELESS BBQ HALF CHICKEN gochujang glaze, red onion & chilli pickle / 44

GEELONG LAMB SHOULDER half or whole, tamarind, chilli & citrus glaze LG / 49 / 96

O'CONNORS GRASSFED RIB EYE STEAK carved off the bone, side of french mustard & xo butter (starting at 700g) / \$17 per 100g

LOBSTER SPAGHETTI lobster bisque, half lobster (serves 2) / 170

Sides

MIXED LEAF SALAD cucumber, fresh herb LG V / 14

BROCCOLINI olive oil, lemon V / 16

TWICE COOKED CHAT POTATOES confit garlic, saltbush LG V / 15

ROASTED HAWKS FARM HEIRLOOM CARROTS labne, toasted buckwheat, za'atar VO / 17

CHIPS garlic mayonnaise / 12

Sweets

PROFITEROLES papa gelato espresso ice cream, callebaut chocolate (2) / 16

CHERRY RIPE CHOCOLATE MOUSSE sour cherries, raspberry sorbet, chocolate shard / 16

TIRAMISU as it should be / 18

AFFOGATO AL CAFFE espresso, ice cream, frangelico / 22

WARM BASQUE CHEESECAKE oven baked, lime dust / 17

STICKY DATE PUDDING salted caramel sauce, spiced rum poached pear & vanilla bean ice cream / 17

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.
1.2% Surcharge Applies on ALL Card Transactions - 10 % Sunday Surcharge - 18% Public Holiday Surcharge



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.

LET OUR CHEFS FEED YOU

(entire table to participate)

A TASTE OF THE ROCKS / 85PP

focaccia
tuna crudo
kefalograviera
crab slider
geelong lamb shoulder
mixed leaf salad & chats
sorbetto

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
sorbetto

LIVE FROM THE TANK

live apollo bay crayfish | half or whole | 29/100g
steamed & grilled with lemon myrtle butter, flinders sea herbs

WHATS ON

MUSSEL MONDAYS

includes bottomless mornington mussels and frites
\$39 per person

STEAK NIGHT

wednesday steak night, o'connors grass fed 300g porterhouse, bottomless frites
\$35 per person

Planning your next event?

contact sara: Events@therocksmornington.com.au