



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 & chats
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 | 29/100G
steamed & grilled with lemon myrtle
butter, flinders sea herbs

SMALL PLATES

FOCACCIA
rosemary, garlic butter / 11

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

OYSTERS
natural with wakame mignonette LG
(3) 18 / (6) 33 / (12) 62
or
baked oysters, panko crumb, miso mayo
(3) 20 / (6) 35 / (12) 65

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

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

SHARK BAY, WA HALF SHELL SCALLOPS
anchovy mayo, pickled cucumber, fried shallots(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 LG 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 / 36

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) / \$16 per 100g

LOBSTER SPAGHETTI
lobster bisque, half lobster (serves 2) / 160

DESSERTS

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

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

ROCKS CLASSIC TIRAMISU
chocolate & coffee soil / 18

AFFOGATO AL CAFFE
espresso, ice cream, frangelico / 22

STICKY DATE PUDDING
salted caramel sauce, spiced rum poached pear & vanilla
bean ice cream /18

WARM BASQUE CHEESECAKE
oven baked, caramelised top, lime dust / 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 300g 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