

designed to be shared..

Small plates

FOCACCIA rosemary, garlic butter / 11
SAGANAKI kefalograviera, citrus hot honey, lemon LG VG / 24
OYSTERS
natural, wakame mignonette LG / 6.5ea
baked, panko crumb, miso mayo / 6.7ea
CRAB TACO fraser island spanner crab, shredded cos, XO & ginger dressing (2) / 30
SNAPPER CEVICHE finger lime, preserved lemon, organic tomato LG / 29
SOFT SHELL CRAB SLIDER tempura, pickled cabbage, yuzu kosho mayonnaise / 19
SHARK BAY, WA HALF SHELL SCALLOPS anchovy mayo, cucumber, shallots (3) / 33
MOOLOOLABA PRAWNS togarashi salt, pickled ginger, yolk jam LG (2) / 32

Something more

CITRUS BEETS citrus marinated beetroots, cashew cream, pickled mustard seeds, citrus vinaigrette V LG / 24
FREEMANTLE OCTOPUS LEG bbq, skordalia, citrus chilli oil LG / 29
GRILLED SARDINES port lincoln sardines, harissa, chickpea & almond salad LG / 26
CALAMARI, Eden Lakes Entrance, crisp fried, zucchini, citrus aioli / 31

Larger

ROASTED CAULIFLOWER PAELLA spanish rice, paprika, cashew cream, mojo verde V / 29
MORNINGTON MUSSELS 1kg of Mornington's finest, tomato, garlic, chilli, herbs, fresh focaccia / 39
SPAGHETTI FRUTTI DI MARE mussels, prawn, clams, rockling, chilli, garlic, parsley peeled organic tomatoes from puglia / 49
ROCKS CLASSIC FISH 'N' CHIPS red gurnard fillets, beer batter, tartare / 37
HUMPTY DOO BARRAMUNDI, smoked eggplant, zucchini, gremolata / 45

BBQ HALF CHICKEN gochujang glaze, red onion & chilli pickle, wombok / 49
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 / 170

On the side

MIXED LEAF SALAD cucumber, fresh herb LG V / 14
BROCCOLINI olive oil, lemon V / 16
TWICE COOKED CHAT POTATOES confit garlic, parsley LG V / 15
CHIPS garlic mayonnaise / 12

To finish

PROFITEROLES papa gelato espresso ice cream, callebaut chocolate (2) / 16
TIRAMISU as it should be / 18
AFFOGATO AL CAFFE espresso, ice cream, frangelico / 22
WARM BASQUE CHEESECAKE oven baked, lime dust / 17
CHERRY RIPE CHOCOLATE MOUSSE sour cherries, raspberry sorbet, chocolate shard LG / 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.
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
snapper ceviche
saganaki
crab slider
geelong lamb shoulder
mixed leaf salad
chat potatoes

THE SEAFOOD EXPERIENCE / 110PP

freshly shucked oysters
snapper ceviche
eden calamari
mornington mussels
grilled scallop
mooloolaba prawn
grilled fish fillet of the day
mixed leaf salad & chips

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 beef, fries, starting at \$35 per person

PLANNING YOUR NEXT EVENT?

contact Sara: Events@therocksmornington.com.au