

Small plates

FOCACCIA rosemary, garlic butter / 12

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

KINGFISH CEVICHE , ajo blanco, grapefruit, dill, puffed mustard seeds N LG / 29

LOBSTER ROLL citrus poached lobster, tobiko fish roe, mayonnaise / 28

TOMATO TARTARE petrilli organic tomato from puglia, stracciatella,
red pepper gazpacho, avocado VG LG / 28

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) / 33

OCTOPUS LEG freemantle, 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 paprika, cashew cream, mojo verde V N LG / 32

MORNINGTON MUSSELS 1kg, tomato, garlic, chilli, herbs, focaccia / 39

SPAGHETTI FRUTTI DI MARE mussels, prawn, clams, rockling, chilli, garlic, hand torn
peeled organic tomatoes from puglia / 49

ROCKS CLASSIC FISH 'N' CHIPS red gurnard fillets, beer batter, tartare / 39

MARKET FISH FILLET refer to specials / MP

To share

HALF CHICKEN bbq, gochujang glaze, red onion chilli pickle, wombok / 52

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 / 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