

Small plates	FOCACCIA rosemary, butter / 12
	SAGANAKI kefalograviera, citrus hot honey, lemon LG VG / 24
	OYSTERS natural, finger lime & sherry 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 / 30
	SARDINES marinated port lincoln butterflied sardines, baby zucchini, leaves, shallot 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
Larger	BUTTERFLIED MOOLOOLABA PRAWNS myrtle butter, lemon jam, chives (2) LG / 33
	OCTOPUS LEG freemantle, bbq, skordalia, citrus chilli oil LG / 29
	CALAMARI , eden, lakes entrance, crisp fried, zucchini, citrus aioli / 31
	ROASTED CAULIFLOWER PAELLA paprika, cashew cream, mojo verde V N LG / 32
	MORNINGTON MUSSELS 1kg, tomato, garlic, chilli, herbs, focaccia / 39
To share	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
	BBQ HARISSA HALF CHICKEN green olive salsa verde, cashew cream LG N / 52
	GEELONG LAMB SHOULDER half or whole, tamarind, chilli & citrus glaze LG / 49 / 96
On the side	O'CONNORS GRASSFED RIB EYE STEAK carved off the bone, side of french mustard & cafe de paris (starting at 700g) / \$17 per 100g
	LOBSTER SPAGHETTI lobster bisque, half lobster / 170
	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
To finish	CHIPS garlic mayonnaise / 12
	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
	CANNOLI bitter orange creme patisserie, pistachio N / 15

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
kingfish ceviche
saganaki
crab slider
geelong lamb shoulder
mixed leaf salad
chat potatoes

THE SEAFOOD EXPERIENCE / 119PP

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

LIVE FROM THE TANK

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

WHATS ON

**WE WILL BE BACK SOON WITH BOTTOMLESS MUSSEL MONDAYS
& WEDNESDAY STEAK NIGHT**

PLANNING YOUR NEXT EVENT?

contact Sara: Events@therocksmornington.com.au