

Small plates

**FOCACIA** 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

**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

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

**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

**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

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

**CANNOLI** bitter orange creme patisserie, pistachio N / 15



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](mailto:Events@therocksmornington.com.au)