

**Small plates**

**FOCACCIA** rosemary, olive oil / 12

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

**OYSTERS** natural, classic red wine vinegar, shallot mignonette LG / 7ea

**CLASSIC HUMMUS**, petrilli organic tomatoes, pine nut & currant tarator, sardinian parchment bread V N / 26

**CRAB TACO** fraser island spanner crab, shredded cos, XO & ginger dressing (2) / 30

**YELLOWFIN TUNA** sashimi, dashi crème fraîche, daikon, rice wine dressing, yarra valley salmon caviar N LG / 31

**SARDINES** marinated port lincoln butterflied sardines, baby zucchini, shallot LG / 29

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

**WAGYU BEEF CARPACCIO** white anchovy cream, capers, fresh horse radish / 30

**SHARK BAY, WA HALF SHELL SCALLOPS** pickled red peppers, hollandaise, paprika / 12ea

**BUTTERFLIED MOOLOOLABA PRAWNS** lemon myrtle butter, preserved lemon (2) LG / 33

**BBQ CHILLI GLAZED WA OCTOPUS** cashew cream, pickled shallots, dukkha N / 29

**CALAMARI**, eden, lakes entrance, crisp fried, zucchini, citrus aioli / 31

**Larger**

**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** refer to specials / MP

**CARAMELISED BROCCOLI PAELLA** parsley & confit garlic verde, broccoli crumb, ricotta salata (vegan option on request) VG LG / 32

**LOBSTER SPAGHETTI** lobster bisque, half lobster / 170

**WANDERER FARM EYE FILLET** 220g MBS 3+ barley fed, classic paris mash, peppered sauce, jerusalem artichoke / 62

**O'CONNORS GRASS FED RIB EYE STEAK** carved off the bone, side of french mustard & cafe de paris (starting at 700g) / \$18 per 100g

**LAMB SHOULDER ½kg or 1kg** tamarind, chilli & citrus glaze, labneh LG / 49 / 96

**On the side**

**MIXED LEAF SALAD** pickled shallot, fresh herb LG V / 14

**BROCCOLINI** olive oil, lemon V / 16

**HAWKES FARM BABY KIPFLER POTATOES** "salt n vinegar", twice cooked / 16

**CHIPS** garlic mayonnaise / 12

**To finish**

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

**TIRAMISU** as it should be / 18

**BAKED CARAMELISED APPLE CRUMBLE** vanilla bean ice cream / 19

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

**AFFOGATO AL CAFFE** espresso, ice cream, frangelico / 22

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 / min 2 people)

### A TASTE OF THE ROCKS / 85PP

focaccia  
yellowfin tuna sashimi  
saganaki  
lobster roll  
geelong lamb shoulder  
mixed leaf salad &  
kipfler potatoes

### THE SEAFOOD EXPERIENCE / 119PP

freshly shucked oysters  
yellowfin tuna sashimi  
eden calamari  
mornington mussels  
grilled scallop  
mooloolaba prawn  
grilled fish fillet of the day  
mixed leaf salad & chips  
bitter 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

### MUSSEL MONDAYS

includes bottomless mornington mussels and frites  
\$39 per person

### STEAK NIGHT

wednesday steak night, o'connors beef, bottomless fries  
\$39 per person

### PLANNING YOUR NEXT EVENT?

contact sara: [events@therocksmornington.com.au](mailto:events@therocksmornington.com.au)

[scan below to view our visual menu]

