

Small plates

FOCACCIA rosemary, olive oil / 13

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

OYSTERS natural, classic red wine vinegar, shallot mignonette LG A / 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) A / 30

YELLOWFIN TUNA sashimi, dashi crème fraîche, daikon, rice wine dressing, yarra valley salmon caviar N LG A / 32

SARDINES crisp fried port lincoln butterflied sardines, panko crumbed, nouc cham, yuzu mayo A / 30

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

WAGYU BEEF CARPACCIO white anchovy cream, capers, fresh horse radish LG / 32

SHARK BAY, BAKED HALF SHELL SCALLOPS seaweed emulsion, citrus crumb DF A / 12ea

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

BBQ CHILLI GLAZED WA OCTOPUS cashew cream, pickled shallots, dukkha N A / 30

CALAMARI, eden, lakes entrance, crisp fried, zucchini, citrus aioli A / 33

Larger

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

ROCKS CLASSIC FISH 'N' CHIPS red gurnard fillets, beer batter, tartare A / 42

MARKET FISH refer to specials, whole and filleted / MP

CARAMELISED BROCCOLI PAELLA parsley & confit garlic verde, broccoli crumb, ricotta salata (vegan option on request) VG LG / 34

LINGUINE FRUTTI DI MARE petrilli pasta gragnano, mussels, prawn, clams, rockling, chilli, garlic, hand torn peeled organic tomatoes from puglia A / 52

LOBSTER LINGUINE lobster bisque, half lobster A / 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 / 52 / 99

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 / 19

BAKED CARAMELISED APPLE CRUMBLE cinnamon ice cream N / 19

CANNOLI bitter orange creme patisserie, pistachio N / 15

AFFOGATO AL CAFFE espresso, ice cream, frangelico / 22

A / AUSTRALIAN I / IMPORT M / MIXED ORIGIN

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
bbq wa octopus
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 our events manager, Sara, at events@therocksmornington.com.au

VISUAL MENU

