

Starters

FOCACCIA olive oil / 13
MEDITERRANEAN OLIVES / 13
TARAMASALATA, whipped cod roe, bottarga / 23
SAGANAKI kefalograviera, citrus hot honey, lemon / 24
OYSTERS, live in our salt water tanks, mignonette, lemon / 7ea
LOBSTER ROLL citrus poached lobster, tobiko fish roe, mayonnaise / 28

Small

YELLOWFIN TUNA CRUDO finger lime, colatura di alici, olive oil / 32
SARDE E BECCAFICO citrus marinated port lincoln butterflied sardines, golden raisins, parsley, pine nuts / 29
BEEF TARTARE hand cut tenderloin, cornichons, capers, dijon, egg yolk, potato chips / 32
CRAB RISOTTO fraser island spanner crab, lemon, brown butter, chives, pangrattato / 38

SHARK BAY, BAKED HALF SHELL SCALLOPS seaweed emulsion, citrus crumb / 12ea
MOOLOOLABA PRAWNS grilled lemon myrtle butter, preserved lemon / 34
BBQ WA OCTOPUS tomato salsa piccante / 30
CALAMARI lakes entrance, crisp fried, zucchini, citrus aioli / 34
ZUCCHINI FLOWERS potato, lemon & mint, olive pistachio salsa / 30

Larger

MORNINGTON MUSSELS 1kg, tomato, garlic, chilli, herbs, focaccia / 40
ROCKS CLASSIC FISH 'N' CHIPS beer battered gurnard, tartare, dill pickle / 42
LINGUINE FRUTTI DI MARE petrilli pasta gragnano, mussels, prawn, clams, rockling, chilli, garlic, peeled organic tomatoes from puglia / 52
LOBSTER LINGUINE to share, lobster bisque, half rock lobster / 180

SNAPPER fillet, zucchini scapece, mint, verjus, olive oil / 48
LIVE SOUTHERN ROCK LOBSTER roasted, lemon myrtle butter 170 / 300
LODDON VALLEY LAMB SHOULDER 250 gms, oregano, freekeh, feta, pomegranate molasses / 49
O'CONNORS BEEF TENDERLOIN cime di rapa, salsa verde, lemon / 64
O'CONNORS 500g RIBEYE dijon mustard, cafe de paris butter / 94

On the side

GEM LEAF SALAD cucumber, shallot, white balsamic / 16
BROCCOLINI olive oil, lemon / 16
HAWKES FARM KIPFLER POTATOES rosemary, confit garlic / 16
FRIES / 13

To finish

PROFITEROLES espresso gelato, callebaut chocolate (2) / 16
TIRAMISU' as it should be / 19
CANNOLI bitter orange creme patisserie, pistachio / 15
AFFOGATO AL CAFFE espresso, ice cream, frangelico (other options available) / 22
APPLE TARTE TATIN (serves 2)-vanilla bean gelato, salted caramel (allow 20 min) / 36



All of our seafood is sourced sustainably and locally where possible.
Please alert staff to any allergens or dietary requirements.



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
sarde beccafico
saganaki
bbq wa octopus

loddon valley lamb shoulder
gem leaf salad
fries

THE SEAFOOD EXPERIENCE / 119PP

freshly shucked oysters
yellowfin tuna crudo
lakes entrance calamari
mornington mussels

shark bay baked scallop
mooloolaba prawn
grilled fish fillet of the day
gem leaf salad & fries

LIVE FROM THE TANK

live rock lobster | half or whole | 170 / 300
roasted with lemon myrtle butter

WHATS ON

MUSSEL MONDAYS

includes bottomless mornington mussels and frites
\$39 per person

STEAK NIGHT WEDNESDAYS

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

FRITTO FRIDAYS

mixed fried seafood platter for 2 with fries
\$88 for 2 people

PLANNING AN EVENT?

events@therocksmornington.com.au

VISUAL MENU

