## Starters

**FOCACCIA** olive oil / 13
**MEDITERRANEAN OLIVES** / 13
**TARAMASALATA**, whipped cod roe, bottarga / 23
**SAGANAKI** kefalograviera, citrus hot honey, lemon / 24
**OYSTERS,** held live in our salt water tanks, mignonette, lemon / 7ea

## Smalls

**YELLOWFIN TUNA CRUDO** finger lime, colatura di alici, olive oil / 32
**SPENCER GULF KING FISH** lemon gin cured, green almonds, yarra valley salmon roe / 34
**SHARK BAY, BAKED HALF SHELL SCALLOPS** fennel puree, lemon & olive oil / 12ea
**SOFT SHELL CRAB PANINO** tempura fried soft shell crab, lemon aoili, fennel (I)/ 26
**BEEF TARTARE** hand cut tenderloin, cornichons, capers, dijon, egg yolk, potato chips / 32

**ZUCCHINI FLOWERS** potato, lemon & mint, olive pistachio salsa / 30
**MOOLOOLABA PRAWNS** calabrian chilli butter, preserved lemon / 34
**BBQ WA OCTOPUS** tomato salsa piccante / 30
**CALAMARI** lakes entrance, crisp fried, zucchini, citrus aioli / 34
**CRAB RISOTTO** fraser island spanner crab, lemon, brown butter. chives, pangrattato / 38

## Larger

**GNUDI,** ricotta & almond gnocco, pesto alla genovese, peas, swiss chard / 36
**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 IT / 52

**SNAPPER** fillet, zucchini scapece, mint, verjus, olive oil / 48
**LODDON VALLEY LAMB SHOULDER** 500gms, oregano, freekeh, feta, pomegranate molasses / 58
**O'CONNORS BEEF TENDERLOIN** cime di rapa, salsa verde, lemon / 64

## to share

**O'CONNORS 850g RIBEYE,** to share, cafe de paris butter / 149
**LOBSTER LINGUINE** to share, lobster bisque, half rock lobster / 180
**LIVE SOUTHERN ROCK LOBSTER** roasted, lemon myrtle butter, 500gm/1K 170 / 300

## 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
**PAPA GELATO SORBET** lemon & st felix gin - mango - blood orange
/ selection of 2 scoops / 16



**All of our seafood is sourced sustainably and locally where possible. If not it is noted with as (I)**
**Please alert staff to any allergens or dietary requirements.**

**Many ingredients are sourced as allergen free, however due to our kitchen environment products may contain allergens and are not allergen free.**
**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
mediterranean olives
taramasalata
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

**PLANNING AN EVENT?**
events@therocksmornington.com.au