



THE ROCKS MORNINGTON

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.

To help you enjoy the experience our chefs have created these two feed me menus.

A TASTE OF THE ROCKS / 79PP*

focaccia
kingfish crudo
pork gyoza
salt bush squid
fish & chips **OR**
geelong lamb shoulder
baby cos, slaw & chips

THE SEAFOOD EXPERIENCE / 99PP*

freshly shucked oysters
kingfish crudo
soft shell crab slider
mornington mussels
grilled scallop
mooloolaba prawn
grilled fish fillet of the day
baby cos & chips

entire table to participate

LIVE FROM THE TANK

Live Apollo Bay Crayfish
| half or whole | 29/100g
steamed & grilled with kombu butter

SMALL PLATES

FOCACCIA

rosemary, cultured butter / 11

BUFFALO MOZZARELLA

air freighted direct from naples, pickled zucchini, green almond, local asparagus, lavosh V N / 28

OYSTERS

wakame mignonette LG / (3) 18 / (6) 33 / (12) 62

SARDINES ON TOAST

pickled port lincoln sardines, peperonata, brioche, green olive dust (2) / 22

CRAB SAN CHOI BAO

fraser island spanner crab, XO & ginger dressing, crisp noodles (2) / 24

KINGFISH CRUDO

spencer gulf kingfish, green curry, cucumber, puffed rice, curry leaves LG / 29

SPRING SALAD

french beans, peas, broad beans, baby cos, smoked ricotta salata, tofu emulsion LG V / 24

SHARK BAY, WA HALF SHELL SCALLOPS

miso & kombu butter (2) / 24

SOFT SHELL CRAB SLIDER

tempura, pickled cabbage, yuzu kosho mayonnaise / 19

SALT BUSH SQUID

crisp fried, salt & vinegar, yum yum sauce / 29

PORK GYOZA

black vinegar, soy, chilli (5) / 19

OCTOPUS LEG

bbq, sunflower hummus, citrus/chili oil / 29

MOOLOOLABA PRAWNS

split, bbq, xo & prawn head sauce LG (2) / 30

LOBSTER TORTELLONI

crustacean bisque, blistered tomatoes / 38

SIDES

SEASONAL VEGETABLE

olive oil, lemon V / 16

BABY COS SALAD

cucumber, fresh herb LG V / 14

PICKLED SLAW

cabbage and carrot / 10

CHIPS

garlic mayonnaise LG VG / 11

LARGE PLATES

MARKET WHOLE AND FILLETED FISH AVAILABLE

MORNINGTON MUSSELS MARINERES

1kg of morningtons finest, garlic, leek, white wine, cream, parsley LG / 39

SPAGHETTI FRUTTI DI MARE

mussels, Queensland king prawn, clams, rockling, chilli, garlic, peeled organic tomatoes from Puglia / 47

FISH 'N' CHIPS

rocks classic red gurnard fillets, hart's farm apple cider batter / 36
the upgrade whole butterflied king george whiting, panko crumbed / 52
+ slaw + 4

CONCHIGLIONI

oven baked, ricotta, lemon, spinach pasta shells, parmigiano (allow 30 min) VG / 34

O'CONNORS ASADO BEEF RIB

400g, chimichurri, horseradish pickle, lemon LG / 66

WHOLE GEELONG LAMB SHOULDER

1.2kg persillade jus (FEEDS 2+) LG / 96 (half serve available)

O'CONNORS GRASSFED RIB EYE STEAK

carved off the bone, green peppercorn sauce (starting at 700g) / \$16 per 100g

SPAGHETTI LOBSTER

lobster bisque, half lobster (serves 2) / 149

DESSERTS

PROFITEROLES

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

YUZU PANNA COTTA

white cake, yuzu gel, green apple / 18

CHOCOLATE MOUSSE

hazelnut crumb, milo biscuit / 17

AFFOGATO AL CAFFE

espresso, ice cream, frangelico / 19

GOLDEN GAYTIME TARTUFO

chocolate soil, honey comb LG / 18

TRIO SORBETTI'S

lemon, mango, blood orange LG / 16

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.

12% Surcharge Applies on ALL Card Transactions - 10 % Sunday Surcharge - 18% Public Holiday Surcharge