



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 lemon myrtle
butter, flinders sea herbs

SMALL PLATES

FOCACCIA

rosemary, garlic butter / 11

BUFFALO MOZZARELLA

air freighted direct from naples, pickled zucchini, toasted pistachios, local asparagus, lavosh VG 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) / 23

CRAB TACO

fraser island spanner crab, shredded cos, XO & ginger dressing (2) / 26

KINGFISH CRUDO

spencer gulf kingfish, green curry, cucumber, puffed rice, curry leaves LG / 31

ROOTS AND STEMS

pickled beetroot, peas, broad beans, cashew cream, radicchio LG V / 24

CRUDO DI MARE

cold seafood taste plate on ice, oyster, sardine, scallop ceviche, kingfish crudo, mussels escabeche LG / 59

SHARK BAY, WA HALF SHELL SCALLOPS

xo sauce, flinders sea herbs (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, yuzu & kosho butter, red sorrel, fried shallots LG (2) / 30

SIDES

BROCCOLINI

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

1kg of morningtons finest, tomato, chilli, white wine, parsely, garlic LG / 39

SPAGHETTI FRUTTI DI MARE

mussels, Queensland king prawn, clams, rockling, chilli, garlic, peeled organic tomatoes from Puglia / 49

GNOCCHI

potato & ricotta gnocchi, zucchini pesto, koo wee rup asparagus, green peas, toasted hazelnuts, feta VG N / 34

FISH 'N' CHIPS (+ slaw +4)

rocks classic

red gurnard fillets, hart's farm apple cider batter / 36

the grilled upgrade

whole garfish, grilled, lemon / 44

O'CONNORS ASADO BEEF RIB

400g, chimichurri, bbq corn salsa, lemon LG / 66

WHOLE GEELONG LAMB SHOULDER

1.2kg yellow bean, cumin & chilli glaze (FEEDS 2+) LG / 96
(half serve available)

SPAGHETTI LOBSTER

lobster bisque, half lobster (serves 2) / 149

DESSERTS

PROFITEROLES

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

HOUSEMADE MERINGUE

summer berries, chantilly cream, champagne jelly / 18

ROCKS CLASSIC TIRAMISU

chocolate & coffee soil / 18

AFFOGATO AL CAFFE

espresso, ice cream, frangelico / 22

GOLDEN GAYTIME TARTUFO

chocolate soil, honey comb LG / 18

TRIO SORBETTI'S

lemon, mango, passionfruit 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