

Welcome to the rocks. Wherever possible our seafood is selected following the principles behind sustainability. Put simply the fish on your plate whether farmed or wild caught has had researched minimal impact on fish populations in our wider marine environment. A move we hope you support.

We encourage larger tables of 6 or more to allow our team to prepare a selection of dishes that best represent today's menu with our feed me options.

feed me 5 plates \$54 p.p (min of 4)

feed me 6 plates \$65 p.p (min of 4)

rocktail snapshot

St Germain Spritz, prosecco, st.germain, elder flower, mint & soda 16

spiced apple martini, using our chefs own golden delish vodka, apple & cinnamon 22

1920 gin flip, 4 pillars gin, lavender grey syrup, fresh lemon juice, sambuca liquor 19

rocks americano, campari, red vermouth, chilli & blood orange juice 18

smoky bay, spiced rum, fresh lime, brown sugar, mint leaves, strange love smoked cola 18

wines

sparkling

	glass	cfe	btle
2014 stonier chardonnay pinot noir - MP	11		58
NV veuve d'argent brut - FR	9		40
NV salatin D.O.C prosecco	12		60
NV laherte freres ultradition brut - FR	23		112

whites

2015 moorooduc devil bend chardonnay - MP	11	26	52
2016 foxey's pinot gris - MP	11	26	52
2015 babo pinot grigio - IT	11	26	52
2015 konrad sav blanc - marlb - NZ	10	24	48
2015 mahana riesling - NZ (biodynamic)	13	31	62
2014 monteveccio moscato - VIC	10	24	47

2016 craig avon cabernet rose - MP	11	26	54
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reds

2016 crittenden est pinot noir - MP	11	26	54
2015 dexter, pinot noir - MP	18	40	78
2014 credaro five tales cab sauvignon - WA	10	24	46
2014 no. Zero, negroamaro - IT	12	30	58
2013 heathcote est shiraz - VIC	15	36	72
2015 mauricio lorca fantasia malbec - ARG	13	33	66

MP, *morn. peninsula, supporting the locals*

raw bar

oysters, live, shucked fresh, todays varieties 4 ea
serves of 3, 6, 12, natural, nam jim dressing side

sashimi ice plates, soy, wasabi & ginger *
3 sashimi tastes, 9 pieces 24
5 sashimi tastes, 15 pieces 43

hirimasa king fish sashimi salt block, fennel apple ruby grapefruit salad 16*

blow torched king salmon sambal chilli nigiri (4) 14*

yellow fin tuna tataki, seaweed, ponzu 19

todays mixed seafood taste plate 29*

small plates

duck breast steamed buns, cuc's & hoisin (2) 14

tempura soft shell crab slider, slaw, gochujang chilli mayo 11ea

green tea salt crispy squid, yuzu mayo, coriander & spring onions 17*

ekonomiyaki, japanese vegetarian kimchi pancake, kewpie mayo, bbq sauce, bbq port lincoln prawn 19 (vegetarian \$10)

lobster bun, butter poached, celery & kewpie mayo 16

bbq octopus tentacle, roasted peppers, chimichurri 22*

port phillip bay hand dived scallops, steamed, ginger, shallot, soy, rice wine vinegar & vermicelli noodles (4) 29

dumplings

gyoza, pork & cabbage, shallot, ginger, chilli soy dressing (4) 15#

seafood dumplings ,shallot, ginger, chilli oil (4) 15

vegetable dumplings, shallot, ginger, chilli oil (4) 14

seafood

king salmon fillet, nz waters 33*
barramundi fillet, cone bay,W.A. 37*
miso eggplant puree, charred broccolini

whole baby schnapper, steamed, ginger, shallot, soy, rice wine vinegar 29 to 36

the rocks fish & chips, baby cos, apple cider dressing 33

spaghetti frutti di mare, todays seafood, organic hand picked tomatoes from Puglia & evoo 35

green tea noodles, ginger chilli soy broth, northern Qld tempura soft shell crab, snow peas & coriander 33 (vegetarian noodles 16)

bbq

bbq whole queenscliff calamari, roasted peppers, chimichurri, chilli dust 34*

bbq split port lincoln prawns (4) 39*

duck breast, pickled veg, wasabi, smoky salt, soy 36*

grass fed aged O'conners 500 gm rib eye, pickled veg, wasabi, smoky salt, soy & lemon 52*

lamb shoulder, free range riverina, slow cooked overnight on the bone with asian flavours & green beans (half or full) 34 / 66

cheese burger, grass fed lean black angus pattie, asiago cheese, thick bacon, pickled cuc's, chilli mayo, chips & aioli 24

wok tossed

pete's mornington mussels,* *baker boys ficelle* 24

live goolwa pippies, s.a. (300 gms) *fresh noodles* 29

australian blue swimmer crab (250 gms) *fresh noodles* 33

todays live crustaceans *inc. Lobster & Darwin Mud Crab*

either: singapore sauce (tomato/chilli)
black pepper
marinieres : (white wine, garlic parsley butter, celery, leek, bay leaf)

**2015 & 2016 Restaurant & Catering Association proud
Winners for best Seafood Restaurant in Vic & Tas**

salads

raw cauliflower, pomegranate, pea, smoked almond, golden raisin salad 14*

master stock poached free range chicken salad, chopped baby cos, baby spinach, fennel, grapefruit, freekah, citrus dressing 19

raw kale, olive oil poached king salmon, radish, crisp grain, shallot & poached egg salad 19

sides

roasted beetroot, walnuts, fetta, radichio 9*

green baby cos, radish, mustard vinagrette 9

wok tossed green vegetables 9

chips 7

roasted rosemary chat potatoes 8*

children's menu available

desserts

turkish delight 7

profiteroles, espresso ice-cream, callebaut chocolate 14

coconut panna cotta, fresh fruit, granola, chia 14#

the rocks bombalaska 15

cherry ripe soft serve, amarena cherries, toasted coconut 9

selection of house treats, on display *

notes & stuff

* **gluten free** (*soy dishes, we have GF Soy*)

nut elements

NB: due to the size of our menu & sharing concept offered, dishes will be served as prepared

public holidays incur a surcharge for penalty rates paid, please see your local mp for any feedback