

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 or our wider marine environment. A move we hope you support.

To assist our team in servicing you better we encourage larger tables of 6 or more to enable chef to prepare a selection of dishes that best represent today's menu.

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

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

Rocktails

Spiced apple martini, golden delish vodka, apple cinnamon 22

Paradise Beach, vodka, paraiso lychee liqueur lime, lychee & soda 19

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

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

Wines

sparkling		glass	btle
2011	stonier chardonnay pinot noir - MP	11	58
NV	veuve d'argent - FR	9	40
NV	salatin D.O.C prosecco	12	60
NV	laherte freres ultradition brut - FR	23	112
white			
2015	moorooduc devil bend chardonnay - MP	11	26
2016	foxy's pinot gris - MP	11	26
2015	menhir fiano - IT	12	30
2015	konrad sav blanc - marlb - NZ	10	24
2015	henschke peggy's hill riesling - SA	10	24
2014	monteviccio moscato - VIC	10	24
2016	craig avon cabernet rose	11	26
red			
2016	crittenden est pinot noir - MP	11	26
2014	credaro five tales cab sauvignon - WA	10	24
2013	heathcote est shiraz - VIC	14.5	36
2015	mauricio lorca fantasia malbec - ARG	13	33

MP, morn. peninsula, supporting the locals

raw bar

oysters, live, shucked fresh, todays varieties 3.9 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, sesame seaweed salad, ponzu 18

todays mixed seafood taste plate 24

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*

okonomiyaki, 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, 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*
with miso eggplant puree & charred broccoli

whole baby schnapper, steamed, ginger, shallot, soy, rice wine vinegar 30 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 33

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* 23

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

blue swimmer crab quarters (250 gms) *fresh noodles* 29

today's live crustaceans

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

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

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 18

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

sides

green baby cos, radish, mustard vinaigrette 9

wok tossed green vegetables 9

chips 7

roasted rosemary chats 8*

children's menu available

desserts

turkish delight 7

profiteroles, espresso ice-cream, callebaut chocolate 14

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

the rocks bombalaska (serves 2) 22

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, please see your local mp for any feedback