

WINE

SPARKLING

| | | G | B |
|-------------------------------|---------------------|----|-----|
| Foxeys Sparkling Rosè 2018 | Red Hill, MP | 14 | 59 |
| D.O.C Prosecco NV | Veneto, IT | 12 | 55 |
| San Pietro Sparkling Cuveè NV | Mount Eliza, NV | 12 | 59 |
| Laurent Perrier la Cuveè NV | Tour-sur-marne, NV | 25 | 120 |

WHITE

| | | G | C | B |
|-----------------------------------|---------------------|----|----|----|
| Crittenden Estate Pinot Gris 2019 | Dromana, MP | 15 | 35 | 68 |
| Artigiano Pinot Grigio 2019 | Venezie, IT | 15 | 35 | 68 |
| Montalto Sauvignon Blanc 2018 | Red Hill, MP | 14 | 33 | 65 |
| In Dreams Chardonnay 2019 | Yarra Valley, VIC | 14 | 29 | 59 |
| Paringa Estate Chardonnay 2019 | Red Hill, MP | 18 | 40 | 80 |
| Elgee Park Riesling 2018 | Dromana, MP | 15 | 35 | 68 |

REDS

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|--|---------------------|----|----|-----|
| Sedgley & Sons Pinot Noir 2018 | Hastings, MP | 15 | 33 | 65 |
| Yabby Lake Single Vineyard Pinot Noir 2018 | Tuerong, MP | 25 | 60 | 120 |
| Spada Valpolicella Rispasso 2016 | Veneto, IT | 15 | 35 | 68 |
| Le Capitozze Chianti Classico | Toscana, IT | 14 | 33 | 65 |
| Credaro Five Tales Cab Sauvignon 2018 | Heathcote, VIC | 12 | 26 | 55 |
| Field Street Shiraz by S.C. Pannell 2018 | McLaren Vale, SA | 15 | 35 | 68 |

PINK

| | | | | |
|--|---------------------|-----|----|----|
| Port Phillip Estate Salasso Rosè 2019 | Red Hill, MP | 15 | 35 | 68 |
| Vin de Provence Aix Rosè 2019 | Provence, FR | 15 | 35 | 68 |
| Vin de Provence Aix Rosè 2019 - Magnum | Provence, FR | 125 | | |

SWEET

| | | | | |
|--------------------------------|-----------------------|----|--|--|
| Balnarring Muscat Rosè 2019 | Balnarring, MP | 12 | | |
| Montevicchio Moscato 2018 | Heathcote, VIC | 12 | | |
| Brother McLean Corden Cut 2016 | Somers, MP | 16 | | |

Scan the code to view our full wine selection



THE ROCKS.

1.2% SURCHARGE APPLIES ON **ALL** CREDIT CARD TRANSACTIONS

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

SPRITZ BAR \$15

Blood Orange Spritz

Bitter Citrus Aperitivo, Prosecco, Soda

St. Germain

St Germain, Elderflower, Prosecco, Soda, Mint

Sweet Lips

Wild Rose Vermouth, Vodka, Strawberry, Lemon, Prosecco, Soda

ROCKTAILS \$18

Saint Felix Negroni

Wild Forest Gin, Bitter Citrus Aperitivo, Cocchi

Spiced Apple Martini

Greygoose Vodka, Lemon, Apple, Cinnamon

Spicy Marg

Tequila, Cointreau, Lime & Jalapeno Soda, Chilli Salt

Pink Lady

Vodka, Aperol, Vanilla, Pineapple, Lemon

Late Bloomer

Vodka, Paraiso, Lime, Lychee, Soda

Who Shot Tom Collins

Four Pillars Bloody Shiraz Gin, Wild Forest Gin, Lemon, Soda

Yuzu Green Tea Martini

Saint Felix Yuzu Green Tea, Splash of Nolly Prat, Lemon Twist

SIP ON A SELTZER \$9

Alcoholic Sparkling Water

Berry / Lime / Yuzu Citrus

MP // mornington peninsula, supporting the locals

BEER & CIDER

DRAUGHT

| | | P | S | Pint |
|-------------------------------|--|------|---|-------|
| Carlton Draught | | 4.6% | 6 | 8 12 |
| St Andrews Lager MP | | 5.0% | 9 | 11 14 |
| Mornington Pale Ale MP | | 4.7% | 9 | 11 14 |
| Cascade Light | | 2.4% | 5 | 7 9 |
| Bulmers Apple Cider | | 4.7% | 7 | 9 11 |

BOTTLE & CAN

| | | |
|------------------------------|------|----|
| James Boags Premium Lager | 4.6% | 9 |
| Mornington Draught MP | 4.6% | 10 |
| Stomping Ground Lager | 4.6% | 9 |
| Corona | 4.6% | 9 |
| Sapporo Lager | 4.9% | 10 |
| Peroni Red Label | 5.0% | 9 |

| | | |
|-------------------------------------|------|----|
| Red Hil Golden Ale MP | 5.0% | 10 |
| Boatrocker Saison | 6.4% | 10 |
| Colonial Brewing Co. Sout West Sour | 4.6% | 10 |

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|-------------------------------|------|----|
| Jetty Road Pale Ale MP | 4.8% | 10 |
| St Andrews IPA MP | 5.0% | 10 |
| Colonial IPA | 6.5% | 10 |

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|------------------------|------|----|
| Mr Banks Oatmeal Stout | 5.5% | 10 |
| Boatrocker Stout | 6.1% | 10 |

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|-------------------------|------|---|
| Peroni Leggera | 3.5% | 8 |
| James Boags Light Lager | 2.5% | 8 |
| Carlton Zero | 0.0% | 6 |

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| Tidal Seltzer (Berry, Lime, Yuzu Citrus) | 4.2% | 9 |
|--|------|---|

NON-ALCOHOLIC

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| Seedlip Spritzer, elderflower tonic, mint, lime | 10 |
| Turkish Delight, grapefruit, cranberry, gingerale | 9 |

SOFTS

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| Bottled // sprite, lift, coca cola, coke zero, diet coke, fanta | 5 |
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|--|---|
| StrangeLove // ginger beer or smoked cola | 6 |
| Fever Tree // soda, tonic, dry ginger | 5 |
| Lurisia // chinotto, aranciata rossa | 5 |
| Juice // orange, apple, cranberry or pink grapefruit | 5 |

| | |
|-----------------------|-----|
| Sparkling Water 750ml | 7.9 |
| Stille Water 750ml | 7.9 |

RAW BAR

- oysters** live, shucked fresh 3, 6, or 12 4.5 ea
please ask our staff for todays varieties
- natural with lemon
- tempura & black bean vinaigrette
- mignonette
- sashimi**, a selection of yellow fin tuna, kingfish and salmon served with ginger, wasabi, soy, daikon (6) 19
- nigiri sushi**, a selection of yellow fin tuna, kingfish and salmon served on warm sushi rice (3) 18
- betel leaf three ways**, tuna tartare with nam jim, kingfish ceviche, cured salmon, toasted sesame and finger lime 18
- char grilled teriyaki sea eel**, crisp sushi, white eggplant custard (3) 19
- vietnamese salmon salad**, saint felix yuzu and green tea cured salmon, mint, rice noodles, shallot, cucumber 18
- cold seafood platter** (for 2), chefs selection of the above 89

SEAFOOD CLASSICS since 2001

- todays catch, fillets and whole fish** MP
- tempura soft shell crab slider**, slaw, chilli mayo, charcoal bun 12
- mornington moules et frites, 1/2 kg or 1kg**, steamed local mussels, garlic, white wine, creme fraiche, french fries, smoked paprika 19/35
- rocks fish 'n' chips**, apple cider battered gurnard, chips, tartare 33
- linguine marinara**, local mussels, clams, prawns, chilli, basil, tomatoes 37
- chargrilled local calamari**, romesco, chorizo, salsa verde 36
- hot seafood platter for 2**, chefs selection of today's catch, crustacea and molluscs 129

SHARE PLATES

- miso eggplant**, roast sesame kewpie mayo, shiso, soy beans 17
- steamed crystal bay prawn and salmon dumplings**, avocado chowanmushi, roast chicken dashi (2) 16
- sticky roasted pork belly**, toasted coconut and chilli salad, citrus caramel (4) 17
- wagyu katsu sando**, panko crumbed wagyu sirloin, toasted milk bread 19
- grilled hervey bay scallops**, half shell, xo sauce (3) 18
- grilled skull island prawns**, kombu and miso butter (2) 24

PASTURE & FIELD

- wood roasted pumpkin**, macadamia, goats cheese, raddichio jam, toasted grains 24
- grassfed gippsland beef rib**, cooked in master stock, kohlrabi and daikon salad 48
- sticky bbq pork ribs**, apple puree, coleslaw, sesame hoisin sauce 38
- red duck curry**, coconut rice, cucumber pickle, pineapple, lychee 36/59
- tamarind glazed lamb shoulder for two plus**, green mango and mint relish, tahini yoghurt 69

SIDES

- crisp fried chat potatoes**, garlic 11
- baby gem lettuce**, fried capers, pecorino, mustard vinaigrette 9
- seasonal vegetables**, kombu butter 11
- chips**, aioli 7



Wherever possible our seafood is selected following the principles behind sustainability. Put simply, the fish on your plate has been researched to minimize impact on fish populations in the marine environment.

DESSERTS 14

- dark chocolate delice**, milk and mint sorbet, croquant
- yuzu chiboust**, caramelized white chocolate, toffee pudding, citrus salad
- baked new york style cheesecake**, marscapone, cherry compote
- rocks pavlova**, vanilla chantilly cream, fresh local berries, champagne and strawberry consome

CHILDREN 15

- squid and chips**
- fish and chips**
- grilled fish and vegetable**
- linguine bolognese**
- chicken schnitz and veg**