

ROCKTAIL FLIGHT

Domestic Flight - \$79

Price includes 3 signature rocktails (as listed) and in flight dining menu

Rockstar Martini
Elderflower Power
Chee Chee Martini

International Flight - \$99

Price includes 5 signature rocktails (as listed) and in flight dining menu

Melon Bellini
Rockstar Martini
Elderflower Power
Chee Chee Martini
Jaffa Espresso Martini

In Flight Dining

Vegetarian Spring Rolls (G) (V)

Wombok, carrot, mushroom, glass noodles, pickled onion

Prawn Toast (G) (N)

Thai basil, kaffir lime, sesame seed, tom yum mayo

Choice of :

Thai Chicken Salad

Chicken breast, tomato, lemongrass, kaffir lime, shallot, betel leaf, shredded coconut, chilli, coriander, chinese broccoli

Buddha Bowl (V) (N)

Puffed black rice, cucumber, pineapple, chilli, lemongrass, kaffir lime, pomelo, peanuts, yuzu caramel dressing

Pad See Ew Beef

18 hr Angus beef, rice noodles, egg, chinese broccoli, sweet soy

Thai Basil Chicken

Chicken, thai basil, garlic, chilli (served with rice)

Pad Thai Mushroom (N)

Rice noodles, egg, tofu, bean sprouts, peanuts

(G) contains gluten (V) vegan (N) contains nuts (D) contains dairy

ROCK SUGAR

@ROCKSUGARMELBOURNE / #ROCKINGTHAI

Singles

STEAMED BUNS

Crispy pork belly, pineapple, red nam jim, shaved grana padano (G/D)
Softshell crab, pickled papaya, spring onion, chilli jam, peanuts (N/G)

OR

Crumbed tofu, yuzu mayonnaise, green papaya, cucumber, apple, shallots, mint

SRIRACHA BUTTER CORN ON THE COB (D)

Mint, coriander, chilli salt, shaved grana padano

CRISPY PRAWN BETEL LEAF

Thai basil, kaffir lime salt

SOUTH AUSTRALIAN OYSTERS

Natural OR Mango puree, soy, citrus, finger lime, black pepper

ANGUS BEEF SHORT RIB

Pickled onion, cucumber, namh jim

Small Shares

SESAME RICE CRACKERS (V)

Tumeric nam prik

THAI SPICED EDAMAME (V)

Lemongrass, chilli salt, kaffir lime

#ROCKING FRIED CHICKEN

Chicken ribs, Red nam jim, spiced caramel, mayo

HIRAMASA KINGFISH

Soy, citrus, green chilli, coriander

SALTGRASS LAMB SPRING ROLLS (G/N) (3PC)

Massaman coconut cream, peanuts

VEGETARIAN SPRING ROLLS (G) (V) (5PC)

Wombok, carrot, mushroom, glass noodles, pickled onion

CHICKEN AND PRAWN DUMPLINGS (G) (4PC)

Spring onion, chilli relish

SPICED TOFU (V)

Lemongrass relish, spring onion, chilli salt

Sides

STIR FRIED GREENS

Broccoli, chinese broccoli, sugar snaps, soy, oyster sauce

STEAMED CHINESE BROCCOLI (V) (G)

Yellow bean, chilli, crispy shallots

FRIED BRUSSEL SPROUTS (V)

Sweet secret vegan sauce, lemongrass, chilli kaffir lime, crispy shallots

ROTI BREAD (G/V)

Served with peanut satay sauce

COCONUT RICE (V)

JASMINE RICE (V)

Salads

CHICKEN LARB

Cucumber, cherry tomato, shallots, mint, coriander, snake beans, chilli flakes

CAULIFLOWER 3-WAYS (D)

Cauliflower, spring onion, sriracha mayo, grana padano

BUDDHA BOWL (V) (N)

Puffed black rice, cucumber, pineapple, chilli, lemongrass, kaffir lime, pomelo, peanuts, yuzu caramel dressing

THAI CHICKEN SALAD

Chicken breast, Chinese broccoli, tomato, lemongrass, kaffir lime, onion, shredded coconut, chilli, coriander

GRILLED CALAMARI SALAD

Green papaya, shredded apple, crispy anchovies

Stir Frys

PAD THAI CHICKEN, PRAWN or MUSHROOM

Chicken breast, Prawns or Mushrooms, rice noodles, egg, tofu, bean sprouts, peanut (N)

PAD SEE EW BEEF

18 hr angus beef, rice noodles, egg, chinese broccoli, sweet soy

THAI BASIL CHICKEN

Chicken, thai basil, garlic, chilli (served with rice)

Sweet Stuff

MANGO TANGO(N)

Coconut panna cotta, peanut and almond cookie crumble

SPICE UP YOUR LIFE (G) (D)

Bounty ice cream, donut bun, chocolate ice magic, coconut flakes

FLAVOUR FILLED DONUTS (G) (D) (6PC)

chilli chocolate, peach thai tea or raspberry kaffir lime



SHOTTY IT'S YOUR BIRTHDAY!

BIRTHDAY CAKE SHOTS
Salted Caramel / Strawberry

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EYE CANDY

Scan with your camera to see our food, drinks & register for contact tracing



*Menu is subject to change without notice