

Rocktails

- COSMOPOLITAN FAIRY FLOSS MARTINI 24
Vodka, Orange Gin, cranberry, citrus
- MELLOW ESPRESSO 24
Vodka, espresso, Licor 43, marshmallow, egg white
- #ROCKSTAR MARTINI (D) 24
Vodka, vanilla bean, passionfruit, housemade caramel, lime
- ‘CHEE ‘CHEE 23
Lemon Vodka, lychee, Tiki triple sec, cranberry, lime
- #ROCKING FROSÉ 23
Rosé, lychee, raspberry, lemon
- ELDERFLOWER POWER 24
Gin, elderflower, mint, yuzushu, butterfly pea flower
- TANGERINE DREAM 23
Vodka, Cointreau, Creme de cacao
- LYCHEE PAVLOVA 24
Vodka, St Germain, Licor 43, lychee citrus, egg white
- RED VELVET 24
Gin, raspberry, kaffir lime, lemon, egg white
- SPICY MARGARITA 24
Tequila, Tiki triple sec, coconut, lime, chilli
- THAI TOMMY’S MARGARITA 24
Reposado Tequila, fresh ginger, kaffir lime, agave, citrus
- PRETTY FLY FOR A MAI-TAI (N) 24
White & spiced rum, macadamia, passionfruit, honey, egg white
- BANANARAMA 24
Banana liqueur, Fireball, brandy, butterscotch, white chocolate, egg white
- UMESHU NEGRONI 25
Campari, gin, lillet blanc, Japanese Sweet Bermutto
- OLD FASHIONED - CHESTNUT 24
Bourbon, bitters, Chestnut
- TROPICS MARTINI 23
Vodka, pineapple, Chambord, kaffir lime, cranberry, citrus
- PARTY ISLAND “BUCKET OF THE MONTH” 46
#FULLMOONPARTYBUCKET



EYE CANDY
Scan with your camera to see our food & drinks menu

FEED ME
RIGHT MEOW!

BABY BANQUET
\$69 PP

BOSS BANQUET
\$79 PP

ASK YOUR
SERVER FOR MORE DETAILS.
ALL INDIVIDUALS AT ONE
TABLE MUST PARTICIPATE.
COMPULSORY FOR TABLES
OF 8 OR ABOVE.

NO SPLIT BILLS

Surcharge applies for all card payments

ROCK SUGAR

@ROCKSUGARMELBOURNE / #ROCKINGTHAI

Singles

- STEAMED BUNS 11
Crispy pork belly, mayo, pineapple, red nam jim, shaved grana padano (G/D)
- Softshell crab, mayo, pickled papaya, spring onion, gochujang, peanuts (N/G) 12
- Crumbed tofu, yuzu mayonnaise, green papaya, cucumber, apple, shallots, mint (G) 11
- THAI SPICED SEARED SCALLOP (D) 10
Lemongrass & Yuzu beurre blanc, beech mushroom, cauliflower, basil
- THAI SPICED TUNA TARTARE (N) 8
Coconut, lime, ginger, chilli, peanuts, tapioca cracker
- SWEET SOY EGGPLANT BETEL LEAF (V) 6
Pomegranate, cucumber, kaffir lime, coriander, chilli, sesame
- SEASONAL OYSTERS 6
Natural OR Mango puree, soy, citrus, finger lime, black pepper OR Sherry Vinaigrette, shallots, black pepper, coriander OR Roasted oyster, chilli jam, lap cheong
- TOM YUM PRAWN TOAST (G) 13
Thai basil, kaffir lime, sesame seed, tom yum mayo

Small Shares

- SESAME RICE CRACKERS (V) 6
Tumeric nam prik
- THAI SPICED EDAMAME (V) 8
Lemongrass, kaffir lime, chilli salt
- #ROCKING FRIED CHICKEN (G*) 21
Ribbs & drumettes, soy, sesame oil, gochujang, spring onion, coriander
- SPENCER GULF HIRAMASA KINGFISH 26
Soy, citrus, green chilli, coriander
- SALTGRASS LAMB SPRING ROLLS (G)(N) (3PC) 21
Massaman coconut cream, peanuts
- VEGETARIAN SPRING ROLLS (G)(V) (5PC) 20
Wombok, carrot, mushroom, glass noodles, pickled onion
- CHICKEN AND PRAWN DUMPLINGS (G) (4PC) 20
Spring onion, chilli relish
- SWEET AND SOUR TOFU (V) 17
Lemongrass, chilli, coriander, ginger
- GOLDEN FRITTERS (G)(V) 17
Corn, carrot, kaffir lime, pineapple nam jim
- CRYING TIGER BEEF CARPACCIO 25
Eye fillet, pomelo, kaffir lime, coriander, puffed black rice, chilli



ROCKTAIL HOUR
4pm - 6pm FRI/SAT/SUN
SELECTED ROCKTAILS \$12
SELECTED BEER & WINE \$7

Large Shares

- PAD SEE EW BEEF (G*) 38
18 Hour Angus beef, rice noodles, egg, Chinese broccoli, sweet soy
- THAI BASIL STIR FRIED VEGIES (V) 35
Tofu, kale, asparagus, seasonal mushrooms, Thai basil, chilli, served with rice
- GRILLED WHITE MARLIN 53
Taro, potato, Chinese broccoli, Tom Yum broth, Thai basil, chilli
- ROAST PORK BELLY 36
Nam prik, spiced caramel, chilli salt, brussel sprouts

Curry

- GREEN CURRY 37
Chicken breast, eggplant, asparagus, young bamboo
- MASSAMAN CURRY (N) 38
18-hour angus beef, peanuts, potato, snake bean, pickled shallots
- YELLOW CURRY (V) 36
Tofu, pumpkin, eggplant, cauliflower, young bamboo, asparagus,

Salads

- CHICKEN KHAO YUM (N) 29
Red curry puffed rice, cucumber, peanuts, chilli, ginger, coriander, shallots, spring onion, cos lettuce
- BUDDHA BOWL (V)(N) 26
Puffed black rice, cucumber, pineapple, chilli, lemongrass, kaffir lime, pomelo, peanuts, yuzu caramel dressing
- THAI CHICKEN SALAD 28
Chicken breast, Chinese broccoli, tomato, lemongrass, kaffir lime, onion, shredded coconut, chilli, coriander
- GRILLED FREMANTLE OCTOPUS SALAD 32
Green papaya, shredded apple, crispy anchovies



Sides

- CAULIFLOWER 3-WAYS (D) 19
Cauliflower, spring onion, sriracha mayo, grana padano
- STIR FRIED GREENS 15
Broccoli, chinese broccoli, sugar snaps, soy, oyster sauce
- CHARGILLED CABBAGE 15
Crispy potato & shallots, soy, egg, chilli, kaffir lime
- FRIED BRUSSEL SPROUTS (V) 15
Sweet secret vegan sauce, lemongrass, chilli, kaffir lime, crispy shallots
- ROTI BREAD (G)(V)(N) 7
Served with peanut satay sauce
- COCONUT RICE (V) 6
- JASMINE RICE (V) 5

Dessert

- LOTUS CHEESECAKE (D)(G) 18
Biscoff cookies, warm salted caramel sauce
- ROTI BANANA FRITTERS (N)(G)(D) 22
Hazelnut butter, strawberry, condensed milk, ice cream
- #ROCKING LAMINGTON (G)(D) 22
Salted caramel lamington, yuzu custard, salted caramel parfait



ALLERGIES: (G) Contains Gluten (G*) Can be made Gluten Free (V) Vegan (N) Contains Nuts (D) Contains Dairy Many of our dishes contain seafood, nuts or other allergens. Although we do our best, cross contamination may occur during service.

ROCKTAIL FLIGHT

Only available Saturdays from 12pm - 3pm
ALL INDIVIDUALS AT ONE TABLE MUST PARTICIPATE

Domestic Flight - \$79pp

Price includes 4 signature rocktails (as listed)

Rockstar Martini (D)
Elderflower Power
'Chee 'Chee
Cosmopolitan Fairy Floss Martini

International Flight - \$99pp

Price includes 5 signature rocktails (as listed)

Thai Tommy Margarita
Rockstar Martini (D)
Elderflower Power
'Chee 'Chee
Mellow Espresso

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

*Menu is subject to change without notice



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NO SPLIT BILLS
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ROCK SUGAR

@ROCKSUGARMELBOURNE / #ROCKINGTHAI

Singles

STEAMED BUNS

Crispy pork belly, mayo, pineapple, red nam jim, shaved grana padano (G/D)

Softshell crab, mayo, pickled papaya, spring onion, gochujang, peanuts (N/G)

Crumbed tofu, yuzu mayonnaise, green papaya, cucumber, apple, shallots, mint (G)

THAI SPICED SEARED SCALLOP (D)

Lemongrass & Yuzu beurre blanc, beech mushroom, cauliflower, basil

THAI SPICED TUNA TARTARE (N)

Coconut, lime, ginger, chilli, peanuts, tapioca cracker

SWEET SOY EGGPLANT BETEL LEAF (V)

Pomegranate, cucumber, kaffir lime, coriander, chilli, sesame

SEASONAL OYSTERS

Natural **OR** Mango puree, soy, citrus, finger lime, black pepper
OR Sherry Vinaigrette, shallots, black pepper, coriander **OR** Roasted oyster, chilli jam, lap cheong

PRAWN TOAST (G)

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

Small Shares

SESAME RICE CRACKERS (V)

Tumeric nam prik

THAI SPICED EDAMAME (V)

Lemongrass, kaffir lime, chilli salt

#ROCKING FRIED CHICKEN (G*)

Ribs & drumettes, soy, sesame oil, gochujang, spring onion, coriander

SPENCER GULF 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

SWEET AND SOUR TOFU (V)

Lemongrass relish, spring onion, chilli salt

GOLDEN FRITTERS (G)(V)

Corn, carrot, kaffir lime, pineapple nam jim

CRYING TIGER BEEF CARPACCIO

Eye fillet, pomelo, kaffir lime, coriander, puffed black rice, chilli

Sides

CAULIFLOWER 3-WAYS (D)

Cauliflower, spring onion, sriracha mayo, grana padano

STIR FRIED GREENS

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

CHARGRILLED CABBAGE

Crispy potato & shallots, soy, egg, chilli, kaffir lime

FRIED BRUSSEL SPROUTS (V)

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

ROTI BREAD (G)(V)(N)

Served with peanut satay sauce

COCONUT RICE (V)

JASMINE RICE (V)

Salads

CHICKEN KHAO YUM (N)

Red curry puffed rice, cucumber, peanuts, chilli, ginger, coriander, shallots, spring onion, cos lettuce

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 FREMANTLE OCTOPUS 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 (G*)

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

THAI BASIL CHICKEN

Chicken breast, Thai basil, garlic, chilli, served with rice

THAI BASIL STIR FRIED VEGIES (V)

Tofu, kale, asparagus, seasonal mushrooms, Thai basil, chilli, served with rice

Desserts

LOTUS CHEESECAKE (D) (G)

Biscoff cookies, warm salted caramel

ROTI BANANA FRITTERS (N)(G)(D)

Hazelnut butter, strawberry, condensed milk, ice cream

#ROCKING LAMINGTON (G)(D)

Salted caramel lamington, yuzu custard, salted caramel parfait