

Rocktails

COSMOPOLITAN FAIRY FLOSS MARTINI

Vodka, Orange Gin, cranberry, citrus

MELLOW ESPRESSO

Vodka, espresso, Licor 43, marshmallow, egg white

#ROCKSTAR MARTINI (D)

Vodka, vanilla bean, passionfruit, housemade caramel, lime, egg white

‘CHEE ‘CHEE

Lemon Vodka, lychee, Tiki triple sec, cranberry, lime

#ROCKING FROSÉ

Rosé, lychee, raspberry, lemon

ELDERFLOWER POWER

Gin, elderflower, mint, yuzu, butterfly pea flower

DISCO REVIVER

Pisco, peach syrup, caramel syrup, grapefruit, lemon, egg white

LYCHEE PAVLOVA

Vodka, St Germain, Licor 43, lychee citrus, egg white

RED VELVET

Gin, raspberry, kaffir lime, lemon, egg white

SPICY MARGARITA

Tequila, Tiki triple sec, coconut, lime, chilli

THAI TOMMY’S MARGARITA

Reposado Tequila, fresh ginger, kaffir lime, agave, citrus

PRETTY FLY FOR A MAI-TAI (N)

White & spiced rum, macadamia, passionfruit, honey, egg white

FROZEN ESPRESSO MARTINI

Vodka, espresso, butterscotch, vanilla

BANANARAMA

Banana liqueur, Fireball, brandy, butterscotch, white chocolate, egg white

COCO-LUXE NEGRONI

Coconut fat washed gin, sweet vermouth, strawberry infused Campari

OLD FASHIONED - CHESTNUT

Bourbon, bitters, chestnut

CRYSTAL PINA COLADA - LIMITED RELEASE

Clarified Malibu, Sailor Jerry, sour pineapple, pineapple juice, coconut water

PARTY ISLAND “COCKTAIL BUCKETS”

#FULLMOONPARTYBUCKET

24

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24

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46



SHOTTY IT'S YOUR BIRTHDAY!



BIRTHDAY SHOTS

Strawberries and Cream / Pineapple Express / Mocha Frappe

14



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



NO SPLIT BILLS

Surcharge applies for all card payments



ALLERGIES: (G) Contains Gluten (V) Vegan (V*) Vegan Option (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.

ROCK SUGAR

@ROCKSUGARMELBOURNE / #ROCKINGTHAI

Singles

STEAMED BUNS

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

11

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

12

King mushroom, papaya, coriander, cucumber, kaffir lime, crispy potato apple, shallots, mint (G/V)

11

THAI SPICED SEARED SCALLOP (D)

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

10

THAI SPICED TUNA TARTARE (N)

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

8

SWEET SOY EGGPLANT BETEL LEAF (V)

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

6

SEASONAL OYSTERS

Your choice of:

- Natural

- Mango puree, soy, citrus, finger lime, black pepper

- Sherry Vinaigrette, shallots, black pepper, coriander

6

TOM YUM PRAWN TOAST (G)

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

13

Small Shares

SESAME RICE CRACKERS (V)

Tumeric nam prik

6

THAI SPICED EDAMAME (V)

Lemongrass, kaffir lime, chilli salt

8

#ROCKING FRIED CHICKEN

Ribs & drumettes, crispy shallots, spiced caramel, mayo

22

SPENCER GULF HIRAMASA KINGFISH

Soy, citrus, green chilli, coriander

26

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

Massaman coconut cream, peanuts

22

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

Wombok, carrot, mushroom, glass noodles, pickled onion

22

CHICKEN AND PRAWN DUMPLINGS (G) (4PC)

Water chestnut. spring onion, chilli relish, sweet soy

22

SWEET & SOUR TOFU (V)

Lemongrass, chilli, coriander, ginger

18

GOLDEN FRITTERS (G)(V)

Corn, carrot, kaffir lime, pineapple nam jim

17

WAGYU CRYING TIGER BEEF CARPACCIO

Wagyu fillet, kaffir lime, coriander, blood orange, puffed black rice, chilli

26



ROCKTAIL HOUR

4pm - 6pm FRI/SAT/SUN

SELECTED ROCKTAILS \$12

SELECTED BEER & WINE \$7

Large Shares

PAD SEE EW BEEF (V*)

18 Hour Angus beef, rice noodles, egg, Chinese broccoli, sweet soy

39

THAI BASIL STIR FRIED VEGIES (V)

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

36

GRILLED SWORDFISH

Chinese broccoli, black garlic, shitake, Thai basil, potato, chilli

55

ROAST PORK BELLY

Nam prik, spiced caramel, chilli salt, brussel sprouts

39

Curry

All of our curry pastes are made from scratch with love

GREEN CURRY

Chicken breast, eggplant, asparagus, young bamboo

39

MASSAMAN CURRY (N)

18-hour angus beef, peanuts, potato, snake bean, pickled shallots

39

YELLOW CURRY (V)

Tofu, pumpkin, eggplant, cauliflower, young bamboo, asparagus

37

GOLDEN CURRY CRISPY NOODLES (G)

Lamb striploin, egg noodles, pickled mustard greens, shallots, coriander, chilli oil

39

Salads

THAI CHICKEN CRUNCH BOWL (N)

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

30

THAI CHICKEN SALAD

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

30

GRILLED FREMANTLE OCTOPUS SALAD

Green papaya, shredded apple, crispy anchovies

34

Sides

CAULIFLOWER 3-WAYS (D)

Cauliflower, spring onion, sriracha mayo, grana padano

19

STIR FRIED GREENS (V)

Broccoli, chinese broccoli, snow peas, soy, sesame

16

CHARGRILLED CABBAGE

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

16

FRIED BRUSSEL SPROUTS (V)

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

16

ROTI BREAD (G)(V)(N)

Served with peanut satay sauce

7

COCONUT RICE (V)

6

JASMINE RICE (V)

5

Dessert

LOTUS CHEESECAKE (D)(G)

Biscoff cookies, warm salted caramel sauce

22

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

Hazelnut butter, strawberry, condensed milk, vanilla ice-cream

22

MANGO STICKY RICE (D)

Coconut cream, white sticky rice, mango sorbet, caramel

22

\$45 PP

FEED ME - FUN SIZE

AVAILABLE FOR GROUPS OF 2-7 PEOPLE

Choose 3 Small

Bao Buns: *Crispy Pork Belly (G)(D)*,
Softshell Crab (N)(G) or *King Mushroom (G)(V)*
#Rocking Fried Chicken
Spencer Gulf Hiramasa Kingfish
Saltgrass Lamb Spring Rolls (G)(N)
Vegetarian Spring Rolls (G)(V)
Chicken & Prawn Dumplings (G)
Sweet & Sour Tofu (V)
Golden Fritters (G)(V)
Cauliflower 3-ways (D)
Tom Yum Prawn Toast (G)

Choose 1-2 Large

(Groups 2-3 choose 1; Groups 4-7 choose 2)

Green Chicken Curry
Massaman Curry 18 Hr Angus Beef (N)
Vegetarian Yellow Curry (V)
Pad See Ew 18 Hr Angus Beef (V*)
Thai Basil Stir Fried Vegies & Rice (V)

Choose 1 Side

Jasmine Rice (V)
Coconut Rice (V)
Roti Bread & Peanut Satay Sauce (G)(N)(V)
Thai Spiced Edamame (V)

Add Dessert: \$9pp

Lotus Cheesecake (G)(D)

\$69 PP

BABY BANQUET

MINIMUM 2 GUESTS, REQUIRED FOR GROUPS 8+

Sesame Rice Crackers

Tumeric Nam Prik (V)

Thai Spiced Edamame

Lemongrass, Chilli Salt, Kaffir Lime (V)

Chicken & Prawn Dumplings

Water Chestnut, Spring Onion, Chilli Relish,
Sweet Soy (G)

Fried Chicken Ribs & Drumettes

Crispy Shallots, Spiced Caramel, Mayo

Cauliflower 3-ways

Spring Onion, Sriracha Mayo,
Grana Padano (D)

Thai Green Curry

Chicken Breast, Eggplant, Asparagus,
Young Bamboo

Roti & Peanut Satay Sauce (G)(V)(N)

Jasmine Rice (V)

Thai-rimasu

Thai Tea Cream, Red Bean, Coffee,
Cacao (D)(G)

Vegan, Vegetarian, Pescatarian, Gluten Free, Dairy Free
Banquets Available

\$79 PP

BOSS BANQUET

MINIMUM 2 GUESTS, REQUIRED FOR GROUPS 8+

Sesame Rice Crackers

Tumeric Nam Prik (V)

Thai Spiced Edamame

Lemongrass, Chilli Salt, Kaffir Lime (V)

Spencer Gulf Hiramasa Kingfish

Soy, Citrus, Green Chilli, Coriander

Prawn Toast

Thai Basil, Kaffir Lime, Sesame Seeds,
Tom Yum Mayo (G)

Saltgrass Lamb Spring Rolls

Massaman, Coconut Cream,
Peanuts (G)(N)

Pad See Ew Beef

18 Hour Angus Beef, Rice Noodles, Egg, Asian
Greens, Sweet Soy

Roti & Peanut Satay Sauce (G)(V)(N)

Chargrilled Cabbage

Crispy Potato & Shallots, Soy, Egg, Chilli,
Kaffir Lime

Thai-rimasu

Thai Tea Cream, Red Bean, Coffee,
Cacao (D)(G)

Vegan, Vegetarian, Pescatarian, Gluten Free, Dairy Free
Banquets Available

(G) Contains Gluten (V) Vegan (V*) Vegan Option (N) Contains Nuts (D) Contains Dairy

Everyone must participate in the chosen banquet - Menu subject to change