



COSMOPOLITAN FAIRY FLOSS MARTINI Vodka, Orange Gin, cranberry, citrus	24
MELLOW ESPRESSO Vodka, espresso, Licor 43, marshmallow, egg white	24
#ROCKSTAR MARTINI (D) Vodka, vanilla bean, passionfruit, caramel, lime, egg white	24
‘CHEE ‘CHEE Lemon Vodka, lychee, Tiki triple sec, cranberry, lime	23
#ROCKING FROSE Rosé, lychee, raspberry, lemon	23
ELDERFLOWER POWER Gin, elderflower, mint, yuzu, butterfly pea flower	24
LYCHEE PAVLOVA Vodka, St Germain, Licor 43, lychee citrus, egg white	24
RED VELVET Gin, raspberry, kaffir lime, lemon, egg white	24
SPICY MARGARITA Tequila, Tiki triple sec, coconut, lime, chilli	24
THAI TOMMY’S MARGARITA Reposado Tequila, fresh ginger, kaffir lime, agave, citrus	24
PRETTY FLY FOR A MAI-TAI (N) White & spiced rum, macadamia, passionfruit, honey, egg white	24
FROZEN ESPRESSO MARTINI (D) Vodka, Baileys, espresso, vanilla	24
BANANARAMA (D) Banana liqueur, Fireball, brandy, butterscotch, white chocolate, egg white	25
COCO-LUXE NEGRONI Coconut fat, washed gin, sweet vermouth, strawberry infused Campari	24
REDBEAN OLD FASHIONED Bourbon, bitters, redbean liqueur	25
CRYSTAL PINA COLADA (D) - LIMITED RELEASE Clarified Malibu, Sailor Jerry, sour pineapple, pineapple juice, coconut water	46



SHOOTY 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



@ROCKSUGARWELBOURNE / #ROCKINGTHAI

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 BETTEL 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



SESAME RICE CRACKERS (V) Turmeric 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



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
CRISPY WHOLE BABY FLOUNDER Tamarind, mint, coriander, shallots, kaffir lime, grapefruit, papaya, lemongrass	49
ROAST PORK BELLY Nam prik, spiced caramel, chilli salt, brussel sprouts	39



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) Grilled chicken breast, egg noodles, pickled mustard greens, shallots, coriander, chilli oil	39



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



CAULIFLOWER 3-WAYS (D) Cauliflower, spring onion, siracha mayo, grana padano	19
STIR FRIED GREENS (V) Broccoli, chinese broccoli, snow peas, soy, sesame	16
CHARGILLED 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



LOTUS CHEESECAKE (D)(G)	22
Biscoff cookies, warm salted caramel sauce	
ROTI BANANA FRITTERS (N)(G)(D)	22
Hazelnut butters, strawberry, condensed milk, vanilla ice-cream	
MANGO STICKY RICE (D)	22
Fresh mango, coconut cream, sticky rice, mango sorbet, caramel	

\$49 PP

FEED ME - FUN SIZE

AVAILABLE FOR GROUPS OF 2-9 PEOPLE

EVERYONE MUST PARTICIPATE

Small Shares

Groups 2-5 choose 3, Groups 6-9 choose 4

- 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)

Large Shares

Groups 2-3 choose 1, Groups 4-6 choose 2, Groups 7-9 choose 3

- Green Chicken Curry
- Massaman Curry 18 Hr Angus Beef (N)
- Yellow Vegetarian Curry (V)
- Pad See Ew Noodles 18 Hr Angus Beef (V*)
- Thai Basil Stir Fried Chicken & Rice
- Thai Basil Stir Fried Veggies & 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: \$12pp

Lotus Cheesecake (G)(D)

\$69 PP

BABY BANQUET

MINIMUM 2 GUESTS, REQUIRED FOR GROUPS 10+

EVERYONE MUST PARTICIPATE

Sesame Rice Crackers
Turmeric Nam Prik (V)

Thai Spiced Edamame

Lemongrass, Chili Salt, Kaffir Lime (V)

Chicken & Prawn Dumplings

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

Fried Chicken Ribs & Drumettes

Crispy Shallots, Spiced Caramel, Mayo

Cauliflower 3-ways

Spring Onion, Sriracha Mayo, Grana Padano (D)

Pad Thai Chicken

Chicken Breast, Rice Noodles, Egg, Tofu, Bean Sprouts, Spiced Peanuts (N)

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

Thai-rimasu

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

Baby Banquet also available in Vegan, Vegetarian, Pescatarian, Gluten Free, Dairy Free

\$79 PP

BOSS BANQUET

MINIMUM 2 GUESTS, REQUIRED FOR GROUPS 10+

EVERYONE MUST PARTICIPATE

Sesame Rice Crackers
Turmeric Nam Prik (V)

Thai Spiced Edamame

Lemongrass, Chili Salt, Kaffir Lime (V)

Spencer Gulf Hiramasa Kingfish

Soy, Citrus, Green Chili, 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, Chili, Kaffir Lime

Thai-rimasu

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

Boss Banquet also available in Vegan, Vegetarian, Pescatarian, Gluten Free, Dairy Free

(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