

Rocktails

COSMOPOLITAN FAIRY FLOSS MARTINI Vodka, Orange Gin, cranberry, citrus	24
MELLOW ESPRESSO Vodka, espresso, Licor 43, marshmallow, egg white	24
#ROCKSTAR MARTINI Vodka, vanilla bean, passionfruit, caramel, lime, egg white	24
‘CHEE ‘CHEE Lemon Vodka, lychee, Tiki triple sec, cranberry, lime	23
#ROCKING FROSÉ Rosé, lychee, raspberry, lemon	23
ELDERFLOWER POWER Gin, elderflower, mint, yuzushu, butterfly pea flower	24
CRYSTAL PINA COLADA - LIMITED RELEASE Clarified Malibu, Sailor Jerry, coconut, sour pineapple, pineapple juice, coconut water	25
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, Cointreau, 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 Vodka, espresso, butterscotch, vanilla	24
BANANARAMA Banana liqueur, Fireball, brandy, butterscotch, white chocolate, egg white	24
COCO-LUXE NEGRONI Coconut fat washed gin, sweet vermouth, strawberry infused Campari	25
OLD FASHIONED - RED BEAN Bourbon, bitters, red bean liqueur	24
PARTY ISLAND ‘BUCKET OF THE MONTH’ #FULLMOONPARTYBUCKET	46



SHOTTY IT’S YOUR BIRTHDAY!

BIRTHDAY CAKE SHOTS

Strawberries & Cream / Pineapple Express / Mocha Frappe

14



Scan with your camera to see our food & drinks menu

EYE CANDY



@ROCKSUGARMELBOURNE
#ROCKINGTHAI

BOSS BANQUET \$79pp

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 (A)

Saltgrass Lamb Spring Rolls, Massaman Coconut Cream, Peanuts (G)(N)

Pad See Ew, 18 Hour Angus Beef Cheek, Rice Noodles, Egg, Asian Greens, Sweet Soy

Green Curry, Chicken Breast, Eggplant, Asparagus, Young Bamboo

Jasmine Rice

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

Lotus Cheesecake, Biscoff Cookies, Warm Salted Caramel Sauce (G)(D)

BABY BANQUET \$69pp

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)(M)

Fried Chicken Ribs & Drumettes, Crispy Shallots,, Spiced Caramel, Mayo

Cauliflower 3-ways, Spring Onion, Sriracha Mayo, Green Chilli, Coriander, Grana Padano (D)

Massaman Curry, 18hr Angus Beef, Potato, Snake Beans, Pickled Shallots, Roasted Peanuts (N)

Jasmine Rice

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

Lotus Cheesecake, Biscoff Cookies, Warm Salted Caramel Sauce (G)(D)

NO SPLIT BILLS

Surcharge applies for all card payments

Bookings of 10 people or more are required to dine on one of our banquet menus. All guests must participate.

Vegan, vegetarian, pescatarian, dairy-free & gluten-free banquets are available upon request.

ALLERGIES: (G) Contains Gluten (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.

SEAFOOD ORIGIN: (A) Australia (I) International (M) Mixed