

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, 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

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 (D)

Vodka, Baileys, espresso, vanilla

BANANARAMA (D)

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

COCO-LUXE NEGRONI

Coconut fat washed gin, sweet vermouth, strawberry infused Campari

RED BEAN OLD FASHIONED

Bourbon, bitters, red bean liqueur

CRYSTAL PINA COLADA (D) - LIMITED RELEASE

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

PARTY ISLAND “COCKTAIL BUCKETS”

#FULLMOONPARTYBUCKET

24

24

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23

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25

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.

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

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)(I)

12

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

11

THAI SPICED TUNA TARTARE (N)(A)

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)(M)

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)(A) (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)(M) (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 (A)

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

55

ROAST PORK BELLY

Nam prik, spiced caramel, chilli salt, brussel sprouts

39

Curry

GREEN CURRY

Chicken breast, eggplant, asparagus, young bamboo

39

MASSAMAN CURRY (N)

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

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

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 (A)

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

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

\$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 Vegies & Rice (V)

Choose 1 Side

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

\$69 PP

BABY BANQUET

MINIMUM 2 GUESTS, REQUIRED FOR GROUPS 10+

EVERYONE MUST PARTICIPATE

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,
Grana Padano (D)

Massaman Curry

18 Hour 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 (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

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 Beef

18 Hour Angus Beef, 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 (D)(G)

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

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

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