

<i>Rocktails</i>	
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, caramel, lime, egg white	
ULTRA VIOLET SPRITZ	14
Raspberry, violet, prosecco, strawberry popping pearls	
SUNSET SPRITZ	14
Aperol, jasmine tea, rosé, citrus, soda	
‘CHEE ‘CHEE	23
Lemon Vodka, lychee, Tiki triple sec, cranberry, lime	
#ROCKING FROSÉ	23
Rosé, lychee, raspberry, lemon	
ELDERFLOWER POWER	24
Gin, elderflower, mint, yuzu, butterfly pea flower	
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	
FROZEN ESPRESSO MARTINI (D)	24
Vodka, Baileys, espresso, vanilla	
BANANARAMA (D)	24
Banana liqueur, Fireball, brandy, butterscotch, white chocolate, egg white	
COCO-LUXE NEGRONI	25
Coconut fat washed gin, sweet vermouth, strawberry infused Campari	
RED BEAN OLD FASHIONED	24
Bourbon, bitters, red bean liqueur	
CRYSTAL PINA COLADA (D) - LIMITED RELEASE	25
Clarified Malibu, Sailor Jerry, sour pineapple, pineapple juice, coconut water	
PARTY ISLAND COCKTAIL BUCKETS	46
#FULLMOONPARTYBUCKET	
SHOTTY IT’S YOUR BIRTHDAY ~ BIRTHDAY SHOTS!	14
Strawberries and Cream / Pineapple Express / Mocha Frappe	



ROCKTAIL HOUR
4pm - 6pm
FRI/SAT/SUN

SALT, LIME, REPEAT
2 FOR 1 MARGARITAS
EVERY THURSDAY



STIR FRY WEDNESDAYS

\$16 NOODLES

AND

STIR FRIES



SUNDAY CURRY NIGHT

CURRY &

RICE / ROTI

\$29

ROCK SUGAR

@ROCKSUGARMELBOURNE / #ROCKINGTHAI

<i>Singles</i>	
STEAMED BUNS	11
Crispy pork belly, mayo, pineapple, red nam jim, shaved grana padano (G/D)	
	12
Softshell crab, mayo, pickled papaya, spring onion, gochujang, peanuts (N/G)(I)	
King mushroom, papaya, coriander, cucumber, kaffir lime, crispy potato apple, shallots, mint (G/V)	11
THAI SPICED TUNA TARTARE (N)(A)	8
Coconut, lime, ginger, chilli, peanuts, tapioca cracker	
SWEET SOY EGGPLANT BETEL LEAF (V)	6
Pomegranate, cucumber, kaffir lime, coriander, chilli, sesame	
SEASONAL OYSTERS (A)	6
Your choice of:	
- Natural	
- Mango puree, soy, citrus, finger lime, black pepper	
- Sherry vinaigrette, shallots, black pepper, coriander	
TOM YUM PRAWN TOAST (G)(M)	13
Thai basil, kaffir lime, sesame seed, tom yum mayo	

<i>Small Shares</i>	
SESAME RICE CRACKERS (V)	6
Tumeric nam prik	
THAI SPICED EDAMAME (V)	8
Lemongrass, kaffir lime, chilli salt	
#ROCKING FRIED CHICKEN	22
Ribs & drumettes, crispy shallots, spiced caramel, mayo	
SPENCER GULF HIRAMASA KINGFISH (A)	26
Soy, citrus, green chilli, coriander	
SALTGRASS LAMB SPRING ROLLS (G)(N) (3PC)	22
Massaman coconut cream, peanuts	
VEGETARIAN SPRING ROLLS (G)(V) (5PC)	22
Wombok, carrot, mushroom, glass noodles, pickled onion	
CHICKEN AND PRAWN DUMPLINGS (G)(M) (4PC)	22
Water chestnut. spring onion, chilli relish, sweet soy	
SWEET & SOUR TOFU (V)	18
Lemongrass, chilli, coriander, ginger	
GOLDEN FRITTERS (G)(V)	17
Corn, carrot, kaffir lime, pineapple nam jim	
ANGUS CRYING TIGER BEEF CARPACCIO	26
Angus eye fillet, kaffir lime, coriander, blood orange, puffed black rice, chilli	



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

NO SPLIT BILLS

<i>Large Shares</i>	
PAD SEE EW BEEF (V*)	39
18 Hour Angus beef, rice noodles, egg, Chinese broccoli, sweet soy	
THAI BASIL STIR FRIED VEGIES (V)	36
Tofu, kale, asparagus, seasonal mushrooms, Thai basil, chilli, served with rice	
GRILLED SWORDFISH (A)	55
Chinese broccoli, black garlic. shitake, Thai basil, potato, chilli	
ROAST PORK BELLY	39
Nam prik, spiced caramel, chilli salt, brussel sprouts	
<i>Curry</i>	
GREEN CURRY	39
Chicken breast, eggplant, asparagus, young bamboo	
MASSAMAN CURRY (N)	39
18-hour angus beef, potato, snake bean, pickled shallots, roasted peanuts	
YELLOW CURRY (V)	37
Tofu, pumpkin, eggplant, cauliflower, young bamboo, asparagus	
GOLDEN CURRY CRISPY NOODLES (G)	39
Grilled chicken breast, egg noodles, pickled mustard greens, shallots, coriander, chilli oil	
<i>Salads</i>	
THAI CHICKEN CRUNCH BOWL (N)	30
Red curry puffed rice, cucumber, peanuts, chilli, ginger, coriander, shallots, spring onion, cos lettuce	
THAI CHICKEN SALAD	30
Chicken breast, Chinese broccoli, tomato, lemongrass, kaffir lime, onion, shredded coconut, chilli, coriander	
GRILLED FREMANTLE OCTOPUS SALAD (A)	34
Green papaya, shredded apple, crispy anchovies	
<i>Sides</i>	
CAULIFLOWER 3-WAYS (D)	19
Cauliflower, spring onion, sriracha mayo, grana padano	
STIR FRIED GREENS (V)	16
Broccoli, chinese broccoli, snow peas, soy, sesame	
FRIED BRUSSEL SPROUTS (V)	16
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

<i>Desert</i>	
LOTUS CHEESECAKE (D)(G)	22
Biscoff cookies, warm salted caramel sauce	
ROTI BANANA FRITTERS (N)(G)(D)	22
Hazelnut butter, strawberry, condensed milk, vanilla ice-cream	

\$49.50 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)(I) or King Mushroom (G)(V)
#Rocking Fried Chicken
Spencer Gulf Hiramasa Kingfish (A)
Saltgrass Lamb Spring Rolls (G)(N)
Vegetarian Spring Rolls (G)(V)
Chicken & Prawn Dumplings (G)(M)
Sweet & Sour Tofu (V)
Golden Fritters (G)(V)
Cauliflower 3-ways (D)
Tom Yum Prawn Toast (G)(M)

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**

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

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

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