


Eastern Starters

 E1. CHICKEN WINGS (4pcs) (CANH GA)	\$8.90
Deep fried chicken wings served with sweet chilli sauce	
E2. PRAWN CAKES (4pcs) (CHA TOM)	\$9.90
Marinated prawn patties served with plum sauce	
E3. CURRY PUFFS (4pcs) (BANH CARI XEP)	\$8.90
Crunchy pastry filled with chicken mince, minced onions and potatoes; served with sweet chilli sauce (vegetarian option available)	
 E4. FISH CAKE (4pcs) (Pla Hed) (CHA CA)	\$9.90
Deep fried fish batter blended with chilli paste and Asian herbs; served with sweet chilli sauce	
 E5. SATAY CHICKEN SKEWERS (4pcs) (GA SATE)	\$8.90
Marinated chicken skewers served with satay sauce	
 E6. FRESH SPRING ROLL (4pcs) (GOI CUON)	\$9.90
Marinated chicken wrapped in rice paper with lettuce, cucumber, mint and vermicelli noodles; served with a dipping sauce	
 E7. SPRING ROLL (4pcs) (CHA GIO)	\$8.90
Crispy pastry filled with chicken mince, carrot, glass noodles, taro and black fungus	
E8. MIXED STARTERS (6pcs)	\$10.90
Fish cakes, spring rolls and curry puffs (2 of each)	
 E9. SALT & PEPPER SQUID	\$14.50
Lightly battered squid tossed in Thai Rock salt & pepper, served with sweet chilli sauce	
 E10. SOFT SHELL CRAB (CUA LOT)	\$14.50
Battered soft shell crab served with sweet chilli sauce	
 E11. SEARED SCALLOP (DIEP CHIEN)	\$9.90
Seared scallops served on a bed of fresh seaweed and Thai Rock special sauce	
E12. QUAIL (CHIM CUT)	\$10.90
Deep fried marinated quails served with salt, pepper and lime juice	
 E13. DRIED BEEF (KHO BO)	\$10.90
Marinated sundried beef	
 E14. DUCK EGG (Khai Look) (TRUNG VIT LON)	\$3.90
Fresh duck egg served with salt, pepper and Vietnamese mint	
 E15. MONEY BAGS	\$8.90
Golden bags filled with chicken mince and prawns	

Western Starters

W1. PUMPKIN SOUP	\$8.50
Served with a slice of toasted Turkish bread.	
W2. HERB OR GARLIC BREAD (cut into 2pcs)	\$5.00
W3. CHEESE BREAD (cut into 2pcs)	\$7.50
Thick cut garlic bread topped with melted cheese.	
W4. POTATO CHIPS	\$5.50
Bowl of beer battered chips.	
W5. POTATO WEDGES	\$8.50
Bowl of chunky wedges; served with sweet chilli and sour cream.	
W6. POTATO SKINS (4pcs)	\$8.50
Large potato shells, fried golden, filled with cheese, grilled chicken and onions; served with sour cream.	

Soup

 S1. LAKSA	Chicken, Beef, Pork \$11.90 Prawn, Seafood \$14.90
Vermicelli noodles served in a coconut milk and Thai Rock currybase soup, served with bean sprouts and spring onions	
 S2. JUNGLE SOUP	Chicken, Beef, Pork \$13.90 Prawn, Seafood \$16.90
Spicy soup with Thai herbs, bamboo, basil, apple eggplant, pea eggplant, carrots, broccoli, red chilli and lime leaves	
 S3. TOM YUM	Chicken, Beef, Pork \$13.90 Prawn, Seafood \$16.90
Spicy tom yum soup with mushroom, tomatoes, lemongrass, galangal, lime leaves and basil.	
 S4. TOM NAI	\$13.90
Offal in spicy clear soup with onions, lemongrass, galangal, lime leaves, mushrooms, and dried chilli.	
S5. SLOW COOKED BEEF NOODLE SOUP	\$11.90
Thin rice noodles served with beef, bean sprouts, blood jelly and pork crackling and fresh vegetables.	
 S6. CHICKEN COCONUT SOUP (Tom Kha Gai)	\$12.50
Chicken in coconut milk soup with mushrooms, galangal, chilli and Thai herbs.	

Salads

- 🍴 **SL1. PAPAYA SALAD (Som Tum Thai)** **\$11.90**
Traditional green papaya salad with garlic, chilli, tomatoes, snake beans, lime juice, dried shrimp and peanuts.
- 🍴 **SL2. PAPAYA SALAD (Som Tum Lao)** **\$11.90**
Classic green papaya salad with chilli tomatoes, snake beans, lime juice, dried shrimp and salted crab.
- 🍴 **SL3. MIXED PAPAYA SALAD (Tum Mua) (hot)** **\$12.90**
Authentic green papaya salad with vermicelli noodles, egg plant, snake beans, pork crackling and salty crab.
- 🍴 **SL4. THAI BEEF SALAD (Yum Nue Yang)** **\$11.90**
Grilled beef, cooked medium, tossed with shallots, coriander, mint, tomatoes, lemongrass, cucumber and Thai Rock dressing.
- 🍴 **SL5. LARB CHICKEN/PORK/DUCK (Larb Gai/Moo) (GOI)** **\$11.90**
A warm cooked salad of ground minced meat with lime juice, red onion, ground rice, chilli flakes, coriander, mint and shallots tossed in Thai Rock dressing.
- 🍴 **SL6. CHICKEN FEET SALAD (GOI CHAN GA)** **\$11.90**
Boneless chicken feet with shallots, coriander, mint, pickled carrot, chilli powder, ground rice and Thai Rock dressing.
- 🍴 **SL7. RAW BEEF SALAD (Larb Dip) (BO TAI CHANH)** **\$12.90**
(available raw or half cooked)
Diced lean beef and tripe with shallots, mint, coriander, ground rice, chilli flakes, galangal; served with Thai Rock dressing.
- 🍴 **SL8. ROAST DUCK SALAD (GOI VIT QUAY)** **\$13.90**
BBQ duck with lemongrass, shallots, mint, coriander, pickled carrots, tomatoes and cucumbers tossed in chilli jam dressing.
- 🍴 **SL9. GLASS NOODLE SALAD (GOI BUN TAU)** **\$12.90**
(available with seafood or tofu)
Tossed in pickled carrots, red onions, mint, coriander, shallots and lemongrass with Thai Rock dressing.
- 🍴 **SL10. RICE BALL SALAD (Nem Khoa)** **\$13.90**
Crunchy rice balls tossed with cured pork, shallots, coriander, mint, crushed peanuts, chilli and lime juice.

Curry

Available with	- Prawn / Seafood	\$17.90
	- Chicken / Beef / Pork	\$13.90

🍛 **C1. JUNGLE CURRY (The Spiciest Curry - Gang Pha)**

Spicy Curry with Thai herbs, black fungus, bamboo, hot basil, apple eggplant and pea eggplant.

🍛 **C2. PANANG CURRY**

Authentic Panang Curry with pea eggplant, apple eggplant, red chilli, carrots, green beans and capsicum; served with lime leaves.

🍛 **C3. GREEN CURRY (Gang Kew)**

Traditional Green Curry with pea eggplant, apple eggplant, basil, bamboo, red chilli, lime leaves, green beans and capsicum.

🍛 **C4. RED CURRY (Gang Dang)**

Classic Red Curry with pea eggplant, apple eggplant, basil, bamboo, red chilli, lime leaves, green beans and capsicum.

🍛 **C5. YELLOW CURRY**

Slow cooked chicken in a creamy yellow curry with carrots, onions and potatoes, topped with cashew nuts.

\$16.90

C6. ROAST DUCK CURRY (Gang Dang Ped) (CARI VIT QUA)

Roast Duck served in red curry with lychees, carrots, capsicum, bamboo, eggplant, basil and green beans.

\$16.90

🍛 **C7. MASSAMAN BEEF**

Slow cooked beef in Massaman Curry with onions and potatoes, topped with crunchy fried sweet potatoes.

\$13.90

Grill

🍛 **G1. GRILLED PORK NECK (Kor Moo Yang) (THIT HEO NUONG)**

Grilled marinated pork neck served with nam jim.

\$11.90

🍛 **G2. GRILLED BEEF (Nue Yang) (BO NUONG)**

Grilled marinated beef served with nam jim.

\$11.90

🍛 **G3. BBQ CHICKEN (GA NUONG)**

Grilled marinated chicken served with sweet chilli sauce.

\$14.90

🍛 **G4. SPICY LAO SAUSAGE (Sai Oua) (XUC XICH LAO)**

Traditional grilled pork sausages served with nam jim.

\$10.90

🍛 **G5. GRILLED OX TONGUE (LUOI BO)**

Marinated, grilled and thinly sliced; served with Thai Rock dressing.

\$10.90

Custom make your Dish

Vegetables or tofu	\$11.90
Beef, chicken, pork	\$13.90
Crab meat	\$17.90
Prawn	\$17.90
Seafood	\$17.90
Combination	\$17.90

CHOOSE FROM EITHER STIR FRY, NOODLES OR RICE

STIR FRY

- 🍴 **SF1. Chili, basil and garlic sauce.**
- SF2. Cashew nut.**
- 🍴 **SF3. Ginger and Chilli sauce.**
- 🍴 **SF4. Black pepper sauce.**
- 🍴 **SF5. Oyster sauce.**
- SF6. Satay sauce.**

NOODLE

- 🍴 **N1. PAD THAI**
Popular Thai stir fried noodles with beans sprouts, shallots and eggs; served with lemon, peanuts and chilli flakes.
- 🍴 **N2. PAD SEEW**
Stir fried flat noodles in a dark soya sauce.
- 🍴 **N3. PAD KEE MAO**
Stir fried flat noodles with chilli, garlic and basil.
- 🍴 **N4. LARDNA**
Stir fried flat noodles with gravy sauce and Chinese broccoli.
- N5. HOKKIEN NOODLES**
Thick yellow noodles with Chinese broccoli in either satay or chilli basil sauce.

RICE

- 🍴 **R1. THAI FRIED RICE**
Fried rice with eggs and shallots served with; cucumber and lemon.
- R2. THAI ROCK SPECIAL FRIED RICE (spicy)**
Special fried rice with Thai Rock spicy sauce, eggs, shallots and bean sprouts.
- 🍴 **R3. PINEAPPLE FRIED RICE**
Fried rice with pineapple, eggs, sultanas, diced carrots, capsicums, onions and cashew nuts, served in a pineapple.

Seafood

- 🌀 **M1. SALMON PARADISE** **\$22.90**
Fried tender salmon served with snow peas, red onion, coriander, roasted coconut, crushed peanuts with chilli jam dressing.
- 🌀 **M2. SALMON SALAD** **\$16.90**
Fresh cube salmon tossed with lime leaves, galangal, lemon grass, fresh chilli, cucumber, red onion, ground rice and Thai Rock dressing.
- M3. FRIED WHOLE BARRAMUNDI (CA CHEM)** **\$35.00**
Choose from one of the following
- Served with sweet and sour sauce, carrots, cucumber, tomatoes and pineapple.
 - Green apple / mango salad with red onion, lemongrass, mint, coriander and Thai Rock dressing.
 - THAI ROCK SPICY FISH (Nam Tok) With red onion, ground rice, chilli, mint leaves, shallots and coriander.
- 🌀 **M4. STEAMED WHOLE BARRAMUNDI** **\$35.00**
Steamed with lemon, ginger and lime leaves.
- M5. FRIED CATFISH (CA TRE)** **\$35.00**
Popular Thai dish with mango / apple salad and spicy sour green mango dressing.

Sides

- 🌀 **X1. Steam Rice** **\$3.00**
- 🌀 **X2. Sticky Rice** **\$3.50**
- 🌀 **X3. Coconut Rice** **\$5.90**
- 🌀 **X4. Garlic & Ginger Rice** **\$3.90**
- 🌀 **X5. Brown Rice** **\$3.90**
- X6. Roti** **\$3.50**
- 🌀 **X7. Steam Vegetable** **\$7.50**
- 🌀 **X8. Garden Salad** **\$7.50**

Kids Meals

For Children under 8 years

Roc n Chicken

\$9.50

Two Boneless Chicken Tenderloins served on a cold stone
(includes a small soft drink).

For Children 8 to 11 years (Stone is very hot)

Rump n Hot Roc (150g)

\$12.50

Smaller cut of Succulent Yearling Beef
(includes a small soft drink).

Chicken n Hot Roc

\$12.50

Three Boneless Chicken Tenderloins
(includes a small soft drink).

Set Menu

(Choice of Entrée, Main and Dessert)

\$24.50

Entrée

Salt & Pepper Squid
Potato Wedges (sweet chilli)

Main (150 grams)

Rump on the stone
Chicken on the stone
Prawn on the stone

Dessert

Vanilla Ice Cream
(choice of chocolate, strawberry or caramel topping)

Dessert

COCONUT JELLY	\$12.90
Whole young coconut, using it's natural juice combined with jelly to create this mout watering refreshing coconut jelly.	
☞ MANGO GELATO & STICKY RICE	\$9.90
East meets West; fresh and refeshing mango gelato coated in white chocolate in the shape of a mango, accompanied by warm, sweet, sticky rice with coconut cream.	
☞ MANGO STICKY RICE (seasonal)	\$9.90
A classic Thai dessert, fresh mango served with sweet sticky rice and coconut cream.	
☞ STICKY RICE PUDDING	\$9.90
Sweet sticky rice pudding with Thai custard.	
☞ BLACK STICKY RICE PUDDING	\$9.90
Black sweet sticky rice pudding with Thai custard.	
☞ FRIED ICE CREAM	\$9.90
Triangle shaped vanilla ice cream wrapped in crisp filo pastry, drizzled with salted caramel toasted, shredded coconut.	
☞ CRÈME BRULEE	\$9.90
Cream custard base flavoured with vanilla beans, topped with a contrasting layer of hard caramel.	
☞ STICKY DATE PUDDING	\$9.90
A warm, moist, light and lovely sticky toffee pudding served with a warm carmel sauce and vanilla ice cream.	
☞ CHOCOLATE LAVA CAKE	\$9.90
A popular dessert that combines the elements of a flourless chocolate cake and a soufflé. Warm chocolate fondant served with vanilla ice cream.	
☞ HAZELNUT BACIO	\$9.90
Chocolate coat envelopes a velvet smooth hazelnut gelato, topped with a roasted hazelnut.	
☞ COCONUT	\$9.90
An exotic coconut with choc flecked gelato coated in chocolate and rolled in shredded coconut.	
☞ MINT CHOC	\$9.90
Cool mint gelato portion with choc chips coated with a fine dark chocolate; a perfect after dinner mint.	