

## TO SHARE:

- 1) THAI KINGFISH / 20  
Kingfish, fresh herbs, chili lime dressing w crispy wontons (GF OPTION-OPTION OMIT WONTONS)
- 2) CHICKEN BETEL LEAVES / 19  
Betel leaves, Thai chicken larb, fried shallots, toasted peanuts & fresh lime (GF)
- 3) KRISPY KOLLI / 16  
Fried Cauliflower, honey, sesame seeds & Sriracha mayonnaise (VGN OPTION-OMIT SRIRACHA MAYO FOR VGN MAYO, NO ONION NO GARLIC OPTION)
- 4) OKONOMIYAKI / 18  
Cabbage and mushroom pancake, vegan mayonnaise, okonomiyaki sauce, pickled ginger, fried shallots & spring onion (VGN)
- 5) CRUNCHY ABC PRAWNS / 22  
Crispy fried prawns, abc sauce, thai basil, sesame seed, red chili (DF, GF0)\*
- 6) DUMPLINGS (6) / 19  
Prawn and ginger (GF) OR vegetable (VGN) w house made chili oil, sesame seed, micro herb
- 7) KOREAN FRIED CHICKEN / 21  
w sweet and spicy sauce, sesame & spring onion
- 8) CALAMARI / 20  
Pan fried calamari, bean shoots, wakame, pickled ginger, shiso leaf & guindillas (GF, DF, VEGAN MUSHROOM OPTION)

## TWO BAO'S: (can't be split)

All w beanshoots, mixed herbs, pickled ginger & chili

- 9) FRIED OYSTER MUSHROOM / 21  
w wasabi veganise (VGN)
- 10) BRAISED PORK BELLY / 23  
w hoisin mayonnaise (NO ONION + GARLIC)
- 11) KOREAN FRIED CHICKEN / 21  
w sriracha mayonnaise

## MORE SUBSTANTIAL:

- 12) PEPE IKAN / 35  
Ling fillet, banana leaf, Balinese sauce, fried shallots & herbs (GF, DF)
- 13) PENANG BEEF CHEEK / 39  
Beef cheek, curry sauce, lime leaf, Thai basil, toasted coconut & chili nuts (GF, DF)
- 14) THAI YELLOW CURRY / 32  
Chicken or tofu, potato, carrot, beans, capsicum, fresh herbs, chili (DF, GF, VGN OPTION)
- 15) CHINESE BRAISED PORK BELLY W GREENS / 36  
Chinese soy anise broth, bok choy & spring onions (DF, GF)
- 16) VEGAN RAMEN / 30  
Shiitake broth, ramen noodles, tofu, bok choy, roasted nori, spring onion, sesame, market mushrooms (DF, GF OPTION - VERMICELLI NOODLES, VGN)

## BOB'S SIDES: (DF)

- STEAMED MIXED FUNGI IN GARLIC SOY & SHISO LEAVES (GF, DF, VGN) / 17
- CHARRED EDAMAME W LEMON (GF, VGN) / 9
- GARLIC & OYSTER SAUCE GREENS / 12
- CUCUMBER AND WAKAME SALAD (GF, VGN) / 8
- FRIED SESAME RICE CRACKERS W SESAME SOY DIPPING SAUCE (VGN)\* / 6
- ROTI BREAD W SATAY SAUCE / 12
- STEAMED JASMINE RICE / 5

## SOMETHING SWEET:

- 17) MANGO STICKY RICE / 15  
Thai sticky rice balls w mango, coconut caramel sauce, toasted coconut & kaffir lime (GF, VGN)
- 18) JAM DONUT / 16  
Fried donut bao filled with a spiced jam w matcha ice cream, toasted coconut (VGN - OMIT ICE CREAM)

## BOB'S BANQUETS:

Tables of 6 or more must choose a banquet menu. Menus cannot be altered. (minimum 2 people)

### FEED ME / 60PP

Chicken betel leaves  
Prawn (GF) OR vegetable dumplings  
Krispy kolli  
Braised pork belly baos  
Roti bread w satay sauce  
Thai yellow curry  
Jasmine rice

### FEED ME MORE / 85PP

Charred edamame w lemon  
Chicken betel leaves  
Okonomiyaki  
Crunchy ABC prawns  
Korean fried chicken baos  
Roti bread w satay sauce  
Pepe ikan  
Penang beef cheek  
Jasmine Rice

### VEGAN FEED ME / 60PP (NO GF)

Okonomiyaki  
Vegetable dumplings  
Fried oyster mushroom bao  
Soy sesame greens  
Tofu Cambodian yellow curry  
Jasmine Rice  
Mango sticky rice

### DATE NIGHT (tables of two only) / 160

Choice of..  
1x edamame or sesame rice crackers  
2x small plates  
2x large plates  
2x deserts  
2x wine, beer or house spirit

\* ITEMS NOT RECOMMENDED FOR CELLIAC - COOKED IN THE SAME FRYER AS GLUTEN PRODUCTS

*ALL BOOKINGS OF 6 OR MORE MUST ORDER THE BANQUET MENU*

**B O B**

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**S U G A R**

*SORRY WE DON'T SPLIT BILLS. 1.5% CREDIT CARD FEE ON ALL EFTPOS TRANSACTIONS*