

TO SHARE:

- 1) KINGFISH
Sashimi Style Cut w Wakame Seaweed, Shiso Vinegar Reduction, Sliced Radish, Shiso Seeds, Micro herbs, Pomelo (GF, DF)
- 2) CHON BURI CHICKEN
24hr Marinated Thigh Fillet, Mixed Wild Rice, Japanese Pickled Ginger, Crispy Shallot, Coriander, Chilli & Sesame Seeds (DF)
- 3) BULGOLGI MYO TACO
Korean Marinated Beef, Slaw, Kimchi, Pickles, Shredded Tasty, Nori Sheets, Gochujang Mayo & Asian Herbs (DF)
- 4) KRISPY KOLLI
w Fried Cauliflower, Furikake Chilli Powder, Honey, Korean Kewpie, Spring Onions & Spicy Mayo (DF, VEG)
- 5) STICKY PORK
w Fuji Apple Slaw, Herbs, Chilli, Lemongrass, Ginger Sticky Sauce (DF)
- 6) KRUNCHY ABC PRAWNS
Sweet Soy, Tapioca Flour, Mixed Sesame, Thai basil, Herbs, Chilli (DF, GFO)
- 7) PORK & PRAWN HIDDEN SOUP DUMPLING
Steamed and Served with Chinese Black Vinegar & Bob's Chilli Oil (DF)
- 8) KOREAN CHILLI FC
Crunchy Fried Chicken, Spicy Bulgolgi, Gochujang Mayo Herbs (DF)
- 9) TWO BAO'S (*Can't be split*)
All with Slaw, Sliced Cucumber, Hoi Sin & Kewpie mayo, your choice of.. (DF)
- Chicken
- Panko Pork Belly
- Tapioca Cauliflower (VEG)

MORE SUBSTANTIAL:

- 10) WHOLE BABY BARRA (*fried*)
Chilli Caramel Glaze, Green Papaya Salad w Cherry Tomatoes, Red Onion, Cucumbers, Toast'd Chilli Peanuts, Asian herbs, Nam Jim Dressing
- Add mixed wild rice (GF, DF)
- 11) TERIYAKI BLACK ANGUS (250G)
Chargrill'd Scotch Fillet w Miso & Mirin Puree & Sauteed Mixed Pak (DF)
- 12) MASSAMAN CURRY
Anise Braised Duck Leg, Snake Beans, Potato, Red Pimento, Carrots, Roast'd P-Nuts, Mixed Wild Rice w Fried Thai Basil, Fresh Chilli, Lychees (GF, DF)

VEGAN DISHES: (GF)

- 13) KIMCHI SPICY MISO NOODLE SOUP
w Nori Sheets, Rice Noodles & Asian Herbs
- 14) MIXED FUNGI STIR FRY
Pan Seared Enoki, Oyster Mushroom, Shiitake Shimeji, Black Fungus, Buttons, Edemame Beans, Blended Soy w Mixed Rice
- 15) SPICED ROASTED VEGETABLES
Oven Baked w Garlic Greens & Coconut Cauliflower Puree
- 16) MASSAMAN PAK CURRY
Green Runner Beans, Eggplant, Sweet Potato, Red Pimento, Carrots, Potato, Roasted Peanuts, Mixed Wild Rice w Fried Thai Basil, Fresh Chilli

\$65pp FEED ME MENU

An optional 4 course sharing style menu, showing off some of Bob's best dishes. Just tell us your dietary requirements, and away we go! (minimum 2 people)

BOB'S SIDES: (DF)

- CRUSHED CUCUMBER & WAKAME SALAD (GF, VGN)
- CHARGRILL'D EDAMAME W LEMON (GF, VGN)
- GARLIC & OYSTER SAUCE GREENS (GF)
- FRIED SESAME RICE CRACKERS
W SPICY BULGOLGI (VGN)
- ROTI BREAD W SATAY SAUCE
- MIXED WILD RICE (GF, VGN)

SOMETHING SWEET:

- 17) FRIED TAPIOCA BANANA ROTI
w Black Sesame Icecream Sauce, Warm Nutella & Choko Pokkky Stix
- 18) DONUT BAO BURGER
w Green Tea Ice-cream Sweet Red Bean, Coconut Sos, Roasted Coconut & Green Tea Pokky Stix

KIDS: (Under 12)

\$17 - 2 course including ice cream w topping

- 19) STIR FRY BEEF AND RICE
- 20) CHICKEN BAO BURGER
- 21) COCONUT VEGETABLES AND RICE
- 22) ICE CREAM W TOPPING



← SCAN THE QR CODE AND FILL IN YOUR DETAILS SO WE CAN ALERT YOU IN THE CASE OF EXPOSURE TO COVID-19. BE A LEGEND. KEEP OUR COMMUNITY SAFE

ALL BOOKINGS OF 6 OR MORE MUST ORDER THE \$65 FEED ME MENU.

B O B

BOB

S U G A R

1.5% CREDIT CARD FEE ON ALL EFTPOS TRANSACTIONS