

## SMALLER SHARED PLATES

FRESH CORN RIBLETS (8) (GF, VG)  
coriander, miso glaze, furikake

POPCORN CAULIFLOWER (GF, VG)  
chilli caramel, coconut, pickled ginger

CRISPY SILKEN TOFU (VG)  
red dragon sauce, Asian herbs, sesame seeds, puffed rice

PAN FRIED PRAWN, SCALLOP AND GINGER WONTONS (5)  
sesame seeds, chilli coconut butter, chilli threads

FINGER LICKIN' SPICED EDAMAME (GF, VG)  
furikake seasoning, chilli threads

SALT & PEPPER CALAMARI (GF)  
sriracha mayo, kaffir lime, green shallots

BOY OH BOY CRISPY VEGGIE SPRING ROLLS (3)  
cos lettuce wrap, spicy plum sauce

BYRON BAY BURRATA & NAHM JIM  
Yes, Brisbane's favourite soft cheese, house made green nahm jim, warm roti

CRISPY PRAWN TOAST (3)  
'Oh Boy' original recipe, kewpie mayo, nuoc cham

## MYO BAO BUNS (4)

4 per serve - all contain nuts - served with pickled salad, herbs, red onion, peanuts & sesame, sweet chilli jam, mayo

red dragon fried chicken  
crispy pork  
crispy mushroom (VG)\*ask for vegan bun

"OH BOY...WHAT DOES THAT MEAN?"

Miso - fermented soy bean

Nahm jim - fish sauce | lime juice | sugar | dried chillies

Topokki - chubby chewy Korean rice noodles

Gai Lan - Chinese broccoli

Furikake - sesame seeds | seaweed | sugar | salt

Tamarind - Tropical Asian sour fruit

Daikon - mild-flavored winter radish

## BIGGER SHARED PLATES

14.9 MALAYSIAN FRIED RICE (GF, DF, V, VGO) 19.9  
free range egg, garlic, carrot, baby corn, bok choy, soy sauce, spicy paste, shallots  
- add chicken breast 6.0 -add crispy pork 6.0 - add grilled prawn 8.0

17.9 TOPOKKI NOODLE PAD SEE EW (GF, DF, VG) 23.5  
Korean topokki rice noodles, bok choy, gai lan, eggplant, tofu, vegan 'oyster' sauce,  
16.9 fresh chilli, peanuts  
- add chicken breast 6.0 -add crispy pork 6.0 - add grilled prawn 8.0

21.5 BBQ'D HONEY & SOY CHICKEN (GF, DF) 28.9  
+PC4.5 apple, papaya, carrots, sprout salad, chilli mango chutney

12.5 RED CURRY LAMB SHANK 34.9  
sweet potato, spring onion, fried shallots, fresh chilli, steamed rice

17.9 SATAY ROAST PUMPKIN CURRY (GF, DF, VG) 26.5  
sesame, chickpeas, fresh chilli, steamed rice

WHISKY TAMARIND PORK BELLY (4) (GF, DF) 36.5  
16.5 pickled watermelon, carrot, daikon, Asian herbs, fresh chilli  
+PC5.5

BEEF MASSAMAN CURRY (GF, DF) 36.5  
22.9 10 hour braised beef cheek massaman curry, potatoes, spiced peanuts, fresh chilli,  
steamed rice

18.5 GRILLED FISH OF THE DAY, (SKIN ON) GREEN CURRY (GF, DF) 34.5  
+PC 6 tomatoes, green beans, bean sprouts, fresh herbs, steamed rice

25.5  
26.5  
23.9 bok choy salad, sesame soy dressing, peanuts (GF, VG)  
+PC 6 wok tossed green beans, garlic, ginger (GF, VG)  
wok tossed bok choy, gai lan, vegan 'oyster' sauce, garlic ginger (GF, VG)  
roti bread, peanut sauce (VG, DF)  
steamed rice (GF, VG)  
house-made sauces (peanut sauce, nuoc cham...)

## SIDES

VG - Vegan V - Vegetarian GF - Gluten Free  
VGO - Vegan Option DF - Dairy Free

A 16.5% surcharge will be applied on public holidays.

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Instagram/ TikTok: @ohboybokchoy  
Facebook: Oh Boy, Bok Choy!

## OH BOY! BANQUET 59.5PP

minimum of 2 people having identical banquets  
please note that all groups 7+ the whole table is required  
to participate in our banquet menu

all dietaries can be accommodated and 'Oh  
Boy!' it's going to be a blast

finger lickin' spiced edamame (GF, VG)

corn riblets, coriander, furikake seasoning  
(2 pieces) (GF, VG)

popcorn cauliflower, chilli caramel, coconut  
(VG, GF)

whisky tamarind pork belly, pickled watermelon,  
carrot, daikon (1 piece) (GF)

wok tossed bok choy, gai lan (GF, VG)

topokki noodle pad see ew, bok choy,  
gai lan, eggplant, tofu, vegan 'oyster' sauce,  
fresh chilli, peanuts (GF, DF)

10 hour braised beef cheek massaman curry,  
potatoes, spiced peanuts, fresh chilli, steamed rice  
(GF, DF)

mini Viet panna cotta (GF)

## SWEETS

11.5  
13.5  
12.9 VIET COFFEE PANNA COTTA (GF) 14.5  
8.9 fairy floss, sesame peanut brittle  
4.0 CRISPY QUINOA DOUGHNUT (GF, VG, NF) 16.9  
3.0 toasted coconut ice cream, honey and matcha dust

Oh Boy, Bok Choy! Long Lunches  
Friday to Sunday 12PM-4PM

BOTTOMLESS BUBBLES & BAO  
SATURDAY & SUNDAY LUNCH

\$89 per person  
special banquet menu + 2hrs UNLIMITED  
prosecco, house wines and beers