

SMALLER

FRESH CORN RIBLETS (8) (GF, VG) coriander, miso glaze, furikake	
POPCORN CAULIFLOWER (GF, VG) chilli caramel, coconut, pickled ginger	
PRAWN, SCALLOP AND GINGER WONTONS (5) sesame seeds, chilli coconut butter, chilli threads	
FINGER LICKIN' SPICED EDAMAME (GF, VG) furikake seasoning, chilli threads	
CRISPY SILKEN TOFU (VG) red dragon sauce, Asian herbs, sesame seeds, puffed rice	
HONEY PRAWNS (4) (GF, DF) honey, sesame seeds, fried noodles	
SALT & PEPPER CALAMARI (GF) sriracha mayo, kaffir lime, green shallots	
BOY OH BOY CRISPY VEGGIE SPRING ROLLS (3) cos lettuce wrap, spicy plum sauce	
OH BOY, BURRATA & NAHM JIM Yes, Brisbane's favourite soft cheese, house made green nahm jim, warm roti	
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 chilies
 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
 Nuoc cham - fish sauce | garlic | sugar | chilli

BIGGER

14.5 MALAYSIAN FRIED RICE (GF, DF, V, VGO) carrots, corn, egg, fresh chilli - add crispy pork 6.0 - add chicken breast 6.0	19.9
17.5 TOPOKKI NOODLE PAD SEE EW (GF, DF, VG) Korean topokki rice noodles, bok choy, gai lan, eggplant, tofu, vegan 'oyster' sauce, fresh chilli, peanuts - add crispy pork 6.0 - add chicken breast 6.0	23.5
20.5 +PC4 BBQ'D CHARCOAL CHICKEN (GF, DF) tamarind and lemongrass glaze, green nahm jim, furikake, shallots, chilli threads	29.5
11.5 CRISPY DUCK LEG RED CURRY (GF, DF) lychee, sprouts, kaffir lime, fresh chilli, nuts, green shallots, steamed rice	32.5
16.9 SATAY ROAST PUMPKIN CURRY (GF, DF, VG) sesame, chickpeas, fresh chilli, steamed rice	24.5
18.9 WHISKY TAMARIND PORK BELLY (4) (GF, DF) pickled watermelon, carrot, daikon, Asian herbs, fresh chilli	35.9 +PC 8
19.9 SPICY BEEF MASSAMAN CURRY (GF, DF) 10 hour braised beef cheek massaman curry, potatoes, spiced peanuts, fresh chilli, steamed rice	34.9
16.5 GREEN FISH CURRY (GF, DF) tomatoes, green beans, bean sprouts, fresh herbs, steamed rice	32.5

SIDES

bok choy salad, sesame soy dressing, peanuts (GF, VG)	11.5
wok tossed green beans, garlic, ginger (GF, VG)	13.5
wok tossed bok choy, gai lan, oyster sauce, garlic ginger (GF, VG)	11.9
roti bread, peanut sauce (VG, DF)	8.9
steamed rice (GF, VG)	4.0
house-made sauces (peanut sauce, nuoc cham...)	3.0

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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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)

-add mini panna cotta 5.5pp

SWEETS

VIET COFFEE PANNA COTTA (GF)	14.5
fairy floss, sesame peanut brittle	
CRISPY QUINOA DOUGHNUT (GF, DF, VGO)	16.5
toasted coconut ice cream, honey*, 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