



Surfers Paradise

B.O.B GRAZING BOARD

Chef's Grazing Board \$88
The selection of items changes daily "Omakase" style. Ideal for sharing and tasting a variety of items on our menu. Suitable for 2-3 people to share.

BAR SNACKS

Edamame \$12
With pink salt + Japanese 7 spices

BBQ Chicken Wings (5 pcs) \$19
Deep fried wings in BBQ flavour

Korean Chicken Bao (2 pcs) \$19
Gochujang sauce, pickled daikon, coriander and mayo

Paddle (4 tasting beers + mini bites) \$35
Four kinds of mini tasting beers with daily mini bites from our kitchen

STARTERS

Cold Entrée

Oysters with mignonette (6 pcs) \$25

Oysters Tempura (6 pcs) \$25
with Ponzu sauce

Fish Ceviche \$21
Fresh fish of the day, orange, tomato, shallots, coriander, cucumber toss in lemon and olive oil

Hot Entree

Organic Tofu \$18
Deep fried tofu with chilli mirin dressing

XPA Battered Prawns (5 pcs) \$29
Succulent prawns in our Surfers XPA batter.

Grill Octopus \$27
Slow braised and char-grilled

Chicken Kara-age \$25
Served with kewpie mayo and lemon

Sticky Pork Belly (5 pcs) \$25
With miso ginger mustard

MAIN COURSES

Beef Burger (and small chips) \$25
Grilled beef patty, lettuce, tomato, with BOBs special sauce

Chicken Burger (and small chips) \$25
Crunchy fried chicken, lettuce, kewpie mayo and Japanese Tonkatsu sauce

Fish of the day MP
Ask your wait staff for today's market fish

Grill Butterflied Chicken \$47
Whole chicken marinated in a Mediterranean spiced flavor

400g Rib Eye (OP) \$49
Riverine fillet (with bone) served rocket radicchio salad

Prawn Pasta \$39
Prawn, chilli and garlic pasta

Turmeric Spiced Cauliflower \$32
Deep-fried cauliflower, served with tofu dressing, dried seaweed and Furikake

SIDE DISHES

Fries (Truffle Salt) \$15

Salad of the day \$15

Fried New Season Potato \$14

Brussels Sprouts \$14

Mixed Olives \$14

KIDS MEALS

Fish and Chips \$15

Crumb Chicken and Chips \$15

Tomato Cheese Pasta \$15

DESSERT

Tiramisu \$16

Ice Cream (3 scoops) \$15
Vanilla, Chocolate, Strawberry

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten and dairy. While all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.