



LET'S BEGIN

MARINATED CHICKEN, BEEF & PORK SKEWERS served with pickled vegetables, lettuce cups & nước mắm sauce	(3) \$14/ (6) \$22
VIETNAMESE SALT & PEPPER SQUID tossed in Mama's secret spices	\$15
PULLED DUCK PANCAKE served with pineapple, pickled carrots, mixed herbs & honey	\$16
BÁNH CUÓN rice noodle filled with pork, mushrooms & fried shallots	\$15
CRISPY COCONUT TIGER PRAWNS served with kaffir lime & coconut dipping sauce	\$14
CRISPY FRIED SCHOOL PRAWNS wok tossed with lemon, chilli, red onion & coriander	\$14
BEEF BETEL LEAF PARCELS fragrantly seasoned grilled rolls of beef	\$14
FRIED CHICKEN RIBS seasoned with five-spice & a chilli-lime glaze	\$12
ROAST PORK BELLY served with pickled vegetables	\$12
FRESHLY ROLLED RICE PAPER ROLLS soft shell crab & avocado / pork & prawn roast pork / BBQ chicken / tofu & avocado	\$12 \$9
HANOI STYLE FRIED SPRING ROLLS pork / seafood / vegetarian served with nước mắm dipping sauce	\$9
VIETNAMESE SPICED CRISPY DUCK served with green papaya & pomelo salad	\$19

SETTLE IN

SAIGON'S FAMOUS PHỞ SOUP Mama style with thin rare slices of tender beef, beef balls, tripe, noodles & 6 hour beef broth	\$27 (for 2) R. \$17
MAMA'S FRAGRANT VEGIE PHỞ SOUP Mama style with vegetables, noodles & 9 hour vegetarian broth	\$27 (for 2) R. \$17
HANOI'S FAMOUS CHICKEN PHỞ SOUP Mama style with hanoi chicken, noodles & 9 hour chicken broth	\$27 (for 2) R. \$17
VIETNAMESE PORK SHORT RIBS marinated in traditional flavours, oven roasted and finished on the grill	\$24
ROCKLING FISH baked in banana leaf with coconut, tamarind, ginger and chilli	\$28
WOK TOSSED SEAFOOD with lemongrass, tiger prawns, crispy squid, pipis and ling fish	\$28
SLOW COOKED CARAMELISED PORK BELLY braised in coconut juice with boiled free-range eggs	\$28 (for 2) R. \$18
HOMESTYLE CHICKEN CURRY served with lemongrass & vegetables	\$27 (for 2) R. \$18
TAMARIND CURRY vibrant & sour coconut, eggplant, mushroom & sweet potato	\$25 (for 2) R. \$18
BBQ PIPIS traditional vietnamese style BBQ pipis	\$23
GINGER CHICKEN STIR FRY onion, shitake mushrooms, green shallots, sesame oil & oyster sauce	\$19
MAMA'S BEEF STIR FRY served with lemongrass, asian broccoli, chilli & oyster sauce	\$20
SPECIAL CRAB FRIED RICE served with onion, coriander, fried egg & lime dressing	\$19
MUSHROOM & SNOW PEA STIR FRY served with onion & baby corn	\$19
SMOKEY EGGPLANT served in a smokey chilli, garlic & basil sauce	\$18
CƠM TẮM grilled pork chop with rice, fried egg, pickled vegetables & nước mắm sauce	\$16

CON ĐÓI BỤNG CHƯA?

FEED ME BANQUET

Mama taught us to share, pair & try everything.
Can't decide? Ask our servers about the Feed Me Banquet **\$55 per person**

SIDES

MORNING GLORY served with garlic & chilli	\$9
STEAMED RICE Vietnamese jasmine	\$3
SMOKEY EGGPLANT served in a smokey chilli, garlic & basil sauce	\$9

A LITTLE LIGHTER

CRISPY FRIED SOFT-SHELL CRAB our house special served atop a zesty green papaya salad	\$22
GỎI - TRADITIONAL VEGETABLE SLAW whole tiger prawns vegetarian / BBQ chicken / roast pork	\$19 \$17
BÚN - TRADITIONAL VERMICELLI NOODLE SALAD whole tiger prawns lemongrass pork & spring rolls / BBQ chicken / roast pork / mushroom & tofu	\$18 \$16

SOMETHING SWEET

VIETNAMESE COFFEE CRÉMÉ BRÛLÉE served with iced coconut coffee	\$14
MAMA'S CHOCOLATE BROWNIE served with ice cream	\$14
BANANA SAGO served with taro chips	\$10
MIXED GELATO mixed selection	\$10

Please let your server know if you have any dietary requirements

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