



LETS BEGIN

PRAWN DUMPLINGS <4> \$16

VEGETARIAN DUMPLINGS <4> V \$15

MARINATED SKEWERS: PORK <2>

Pork mince balls with betel leaf, served with vermiceli & soy sauce \$16

PULLED DUCK PANCAKE <2>

Served with pineapple, mixed herb salad, honey & hoisin sauce \$16

FRIED CHICKEN RIBS

Seasoned with five-spice & tamarind chilli glaze \$16

COCONUT TIGER PRAWNS <2>

Coconut wrapped tiger prawns served with kaffir lime - coconut sauce \$16

CHICKEN SKEWERS <2> GF

Served with pickles, lettuce & nuoc mam sauce \$16

HANOI SPRING ROLLS <2> GF

Served with nước mắm dipping sauce

Pork \$9

Seafood \$9

Vegetarian \$9

SETTLE IN

SAIGON BEEF PHỞ

Thin slices of rare tender beef, beef balls, tripe (optional), noodles & beef broth \$18

FRAGRANT VEGGIE PHỞ V

Mixed vegetables, tofu, noodles & vegan broth \$18

CHICKEN PHỞ

Saigon style boneless chicken maryland, noodles & chicken broth \$18

CHAR NOODLE BEEF

Rice noodle roll, sliced beef, bean sprouts & chilli with house seasoning \$26

STEAMED BARRAMUNDI (250g) GF

Marinated in lemongrass, lime leaf, coriander, turmeric, chilli, dill & shallots , served with mixed herbs papaya salad & kalamansi sauce \$30

CARAMELISED PORK BELLY

Braised in coconut juice served with boiled eggs \$25

HOMESTYLE CHICKEN CURRY GF

Homestyle curry paste, sweet potato, potato & carrot \$24

TAMARIND CURRY GF/V

Vibrant & sour coconut cream, eggplant, mushrooms, snowpeas, carrot, sweet potato & potato \$24

GINGER CHICKEN STIR FRY*

Marinated chicken breast, onion, carrot, zucchini, green beans, chilli with ginger oyster sauce \$22

MAMA'S BEEF STIR FRY*

Marinated beef in lemongrass, asian broccoli, chilli with lemongrass sauce \$23

SPECIAL CRAB FRIED RICE*

Handpicked blue swimmer crab, lemon with special shrimp salt, egg, onion & tomato \$22

MUSHROOM & SNOWPEA STIR FRY*

Zucchini, onion, carrot with vegan sauce \$21

SMOKEY EGGPLANT*

Thai basil, onion, chilli with house oyster sauce \$22

EGGPLANT & CHILLI PRAWN STIR FRY

Tomato, green shallots & vietnamese chilli paste \$26

CAULIFLOWER

With chilli eggplant jam with puffed raddish, mixed nuts and burnt butter \$22

SWEET & SOUR PORK

With pineapple and Mamas sweet and sour sauce \$24

A LITTLE LIGHTER

CRISPY FRIED SOFT SHELL CRAB

Our house special served atop a zesty green papaya salad \$23

GỎI - TRADITIONAL VEGETABLE SLAW GF

Tiger prawn	\$20
Tofu	\$19
BBQ chicken	\$19
Roast pork	\$19
Lemongrass Beef	\$19

BÚN - VERMICELLI NOODLE SALAD GF

Tiger prawn	\$20
Lemongrass pork with spring roll	\$19
Bbq chicken	\$19
Roast pork	\$19
Lemongrass Beef	\$19
Carrot and Mushroom Sauté	\$19

STEAMED RICE

JASMINE GF \$4

BROWN GF \$4

SOMETHING SWEET

VIETNAMESE COFFEE CRÈME BRÛLÉE

Served with ice cream \$14

SUGAR ROASTED SPICED BANANAS

Mango caramel gelato & taro chips \$12

MIXED GELATO

Mixed selection \$10

FRIED ICE CREAM <FOR 2>

Deep fried ice cream served with Vietnamese coffee caramel sauce, coconut sauce & nuts \$18

\$45 BANQUET - PER PERSON MINIMUM 2 PP **ADD \$10PP FOR A GLASS OF HOUSE WINE FOR ENTREE AND MAIN**

(ONLY AVAILABLE FOR THE WHOLE TABLE)

SMALL SHARE

Duck pancakes | Coconut Tiger Prawns

LARGE SHARE

Homestyle chicken curry | Mushroom snow pea stir fry | Chef's special | Bowl of rice

DESSERT TO SHARE - CHEF'S CHOICE

\$55 BANQUET - PER PERSON MINIMUM 2 PP **ADD \$10PP FOR A GLASS OF HOUSE WINE FOR ENTREE AND MAIN**

(ONLY AVAILABLE FOR THE WHOLE TABLE)

SMALL SHARE

Duck pancakes | Coconut Tiger Prawns | Chicken Skewers

LARGE SHARE

Viet Slaw | Homestyle chicken curry | Eggplant chilli prawns | Chef's special | Bowl of rice

DESSERT TO SHARE - CHEF'S CHOICE

* GLUTEN FREE OPTIONS AVAILABLE.

ALLERGY STATEMENT: Please be advised that food prepared here may contain the top 8 allergens and others. Please advise staff of any dietary requirements prior to ordering.

Public Holiday surcharge of 10% applies. Surcharge applies on all card transactions.

The surcharge is not greater than our cost of acceptance.



WWW.MAMASBUOI.COM.AU

Follow us on   @mamasbui