



## LET'S BEGIN

<b>MARINATED CHICKEN SKEWERS</b> served with pickled vegetables, lettuce cups & nước mắm sauce	(3) \$15/ (6) \$22
<b>VIETNAMESE SALT &amp; PEPPER SQUID</b> tossed in Mama's secret spices	\$16
<b>PULLED DUCK PANCAKE</b> served with pineapple, pickled carrots, mixed herbs & honey	\$16
<b>CRISPY COCONUT TIGER PRAWNS</b> served with kaffir lime & coconut dipping sauce	\$15
<b>CRISPY FRIED SCHOOL PRAWNS</b> wok tossed with lemon, chilli, red onion & coriander	\$15
<b>FRIED CHICKEN RIBS</b> seasoned with five-spice & a chilli-lime glaze	\$13
<b>ROAST PORK BELLY</b> served with pickled vegetables	\$13
<b>HANOI STYLE FRIED SPRING ROLLS</b> served with nước mắm dipping sauce	
pork	\$9
seafood	\$9
vegetarian	\$9
<b>FRESHLY ROLLED RICE PAPER ROLLS</b> soft shell crab & avocado	\$12
pork & prawn	\$12
roast pork	\$9
BBQ chicken	\$9
tofu & avocado	\$9

## SETTLE IN

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

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Please let your server know if you have any dietary requirements

10% surcharge applies on public holidays

Mama taught us to share, pair & try everything.

## FEED ME BANQUET

Can't decide? Ask our servers about the Feed Me Banquet **\$55 per person**

## SHARE ME BANQUET

Feel like something light? Ask our servers about the Share Me Banquet **\$46 per person**

## A LITTLE LIGHTER

<b>CRISPY FRIED SOFT-SHELL CRAB</b> our house special served atop a zesty green papaya salad	\$22
<b>GỎI - TRADITIONAL VEGETABLE SLAW</b> whole tiger prawns vegetarian BBQ chicken roast pork	\$19 \$18 \$18 \$18
<b>BÚN - TRADITIONAL VERMICELLI NOODLE SALAD</b> whole tiger prawns lemongrass pork & spring rolls BBQ chicken roast pork mushroom & tofu	\$19 \$17 \$17 \$17 \$17
<b>STEAMED RICE</b> vietnamese jasmine	\$3

## SOMETHING SWEET

<b>VIETNAMESE COFFEE CRÉMÉ BRÛLÉE</b> served with a caramel crust	\$14
<b>MAMA'S CHOCOLATE BROWNIE</b> served with ice cream	\$14
<b>SUGAR ROASTED SPICED BANANAS</b> mango caramel gelato and taro chips	\$11
<b>MIXED GELATO</b> mixed selection	\$10