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## LETS BEGIN

<b>PRAWN DUMPLINGS &lt;4&gt;</b>	\$16
<b>VEGETARIAN DUMPLINGS &lt;4&gt; V</b>	\$15
<b>MARINATED SKEWERS: LAMB OR PORK &lt;2&gt;</b> Served with pickled vegetables, lettuce cups & nước mắm sauce	\$16
<b>VIETNAMESE SALT AND PEPPER SQUID</b> Tossed in Mama's secret spices	\$18
<b>PULLED DUCK PANCAKE &lt;2&gt;</b> Served with pineapple, pickled carrots, mixed herbs & honey	\$16
<b>CRISPY COCONUT TIGER PRAWNS &lt;2&gt;</b> Served with kaffir lime & coconut dipping sauce	\$16
<b>FRIED CHICKEN RIBS</b> Seasoned with five-spice & a chilli-lime glaze	\$16
<b>ROAST PORK BELLY &lt;120G&gt;*</b> Served with pickled vegetables	\$16
<b>HANOI SPRING ROLLS &lt;2&gt; GF</b> Served with nước mắm dipping sauce	
Pork	\$9
Seafood	\$9
Vegetarian	\$9
<b>RICE PAPER ROLLS</b>	
Soft shell crab & avocado	\$12
Pork and prawn*	\$12
Roast pork*	\$9
BBQ chicken*	\$9
Mushroom & tofu*	\$9

## 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 GF</b>	
Tiger prawn	\$20
Vegetarian	\$19
BBQ chicken	\$19
Roast pork	\$19
<b>BÚN - VERMICELLI NOODLE SALAD GF</b>	
Tiger prawn	\$20
Lemongrass pork with spring roll	\$19
Bbq chicken	\$19
Roast pork	\$19
Mushroom & tofu	\$19

## STEAMED RICE

<b>JASMINE GF</b>	\$4
<b>BROWN GF</b>	\$4

## SOMETHING SWEET

<b>VIETNAMESE COFFEE CRÈME BRÛLÉE</b> Served with ice cream	\$14
<b>MAMAS CHOCOLATE BROWNIE</b> Served with ice cream	\$14
<b>SUGAR ROASTED SPICED BANANAS</b> Mango caramel gelato & taro chips	\$12
<b>MIXED GELATO</b> Mixed selection	\$10

## SETTLE IN

<b>SAIGON BEEF PHỞ</b> Mama's style with thin rare slices of tender beef, beef balls, tripe, noodles & beef broth	\$18
<b>FRAGRANT VEGGIE PHỞ V</b> Mama's style with vegetables, noodles & vegetarian broth	\$18
<b>CHICKEN PHỞ</b> Mama's style with hanoi chicken, noodles & chicken broth	\$18
<b>CHAR NOODLE BEEF</b> Rice noodle, sliced beef, bean sprouts & chilli with house seasoning	\$25
<b>BARRAMUNDI GF</b> Marinated in lemongrass, lime leaf, coriander, red chilli, dill & shallots (250g)	\$30
<b>CARAMELISED PORK BELLY</b> Braised in coconut juice with boiled free-range eggs	\$22
<b>HOMESTYLE CHICKEN CURRY GF</b> Served with lemongrass & vegetables	\$22
<b>TAMARIND CURRY GF/V</b> Vibrant & sour coconut, eggplant, mushroom & sweet potato	\$22
<b>GINGER CHICKEN STIR FRY*</b> Onion, shiitake mushrooms, green shallots, sesame oil & oyster sauce	\$21
<b>MAMA'S BEEF STIR FRY*</b> Served with lemongrass, Asian broccoli, chilli & oyster sauce	\$21
<b>SPECIAL CRAB FRIED RICE*</b> Served with onion, coriander, fried egg & lime dressing	\$22
<b>MUSHROOM &amp; SNOWPEA STIR FRY*</b> Served with onion & baby corn	\$21
<b>SMOKEY EGGPLANT*</b> Served in a smokey chilli, garlic & basil sauce	\$21
<b>COM TAM GF</b> Grilled pork chop with rice, fried egg, pickled vegetables & nước mắm sauce	\$16
<b>MORNING GLORY &lt;PORK BELLY \$6 EXTRA&gt;*</b> Wok-tossed with garlic & chilli & an oyster sauce blend	\$20

## \$45 BANQUET ▫ MINIMUM 2 PP. ADD \$IOPP FOR A GLASS OF HOUSE WINE FOR ENTREE AND MAIN

(ONLY AVAILABLE FOR THE WHOLE TABLE)

**SMALL SHARE**  
Duck pancakes | Tiger prawns

**LARGE SHARE**  
Lemongrass chicken curry | Mushroom & snowpea stir fry | Chef's special | Bowl of rice

**DESSERT TO SHARE - CHEF'S CHOICE**  
Brownie | Crème brûlée

## \$55 BANQUET ▫ MINIMUM 2 PP. ADD \$IOPP FOR A GLASS OF HOUSE WINE FOR ENTREE AND MAIN

(ONLY AVAILABLE FOR THE WHOLE TABLE)

**SMALL SHARE**  
Duck pancakes | Tiger prawns | Chef's special

**LARGE SHARE**  
Vermicelli bowl | Lemongrass curry chicken | Barramundi | Chef's special | Bowl of rice

**DESSERT TO SHARE - CHEF'S CHOICE**  
Brownie | Crème brûlée | Gelato

\* 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. NO SPLIT BILLS.