

ABOUT CAFE 0-MAI

O-Mai translates to 'dried apricot' or 'teenager' in Vietnamese.

Cafe O-mai (pronounced 'oh my') was founded in 2012 by Maggie & Kim Nguyen & the menu reflects our Vietnamese heritage.

Our philosophy is to not over complicate our fresh produce. We strive on preserving natural flavours & do not add any m.s.g. to our dishes. We hand make everything from the lemongrass pork sausages to our baguettes to our spring rolls in store. We offer an inclusive menu where everyone is welcome at the table – so if you're vegan, or gluten/dairy intolerant we can cater for you needs. Our lunch menu is dairy free, except for some dairy drinks.

As much as we love you to have your dream food we cannot alter or substitute meals to your liking.

One bill per table only.

The style & pace of this restaurant is hawker style. All our food is cooked to order & wait times may be up to 30mins during peak times. All our food is prepared at different stations. Dishes will be delivered as it is prepared. We try our best to serve all mains at the same time unless you advise staff that you are sharing meals, in which case we will bring meals as they are prepared. Please order takeaway 20mins before leaving to avoid wait times. If you have any questions or concerns, please ask our friendly staff.

Cafe O-Mai | 15 Cracknell Rd, Annerley, 4103 | ph: (07) 3255 9778

Tuesday: Friday 6:30am - 3pm | Saturday: Sunday 7am - 2pm | Closed Mondays

Please note - A 10% surcharge applies to all Sundays | 15% surcharge applies on public holidays | 1% surcharge for all card payments

BÁNH MÌ

Banh mi is a traditional vietnamese baguette that is filled w/ filling of your choice & served w/pickled carrot & radish, a slice of cucumber, a sprig of coriander & a drizzle of house made sauce. mayo, pâté, vegan mayo, chilli available on request.

Baguettes are baked daily on the premises so we don't retoast our banh mi before serving.

TRADITIONAL BODY BOLL	10
TRADITIONAL PORK ROLL BÁNH MÌ THỊT	10
Sliced Vietnamese ham, pork belly, mayo, pâté & so saucea staple in Vietnam	у
HOUSE MADE CRACKLING PORK	14
Roasted pork belly marinated in five spice w/ house made hoisin sauce. Our top selling banh mi since 20	
CHARCOAL GRILLED TAMARIND CHICKEN	12.5
Marinated in fish sauce, tamarind sauce (contains oyster sauce) & mayo. *Contains oyster sauce.	
SLOW COOKED BEEF BRISKET	13
W/ five spice garlic and soy & house made hoisin sa	iuce
MEATBALL BÁNH MÌ XÍU MẠI	13.5
Traditional pork meatballs in tomato base sauce, ma + pâté with soy sauce	ауо
TOFU (VG)	10.5
Marinated in soy & lemongrass w/ soy sauce	
OMELETTE (V)	11.5
Omelette w/ spring onions served in a baguette w/ soy sauce	
*Wait times may apply during peak times.	
+ EXTRA	
SALAD	3
MEAT	4
CRACKLING PORK	5
+ VEGAN MAYO	on request
+ CHILLI	on request

NB only traditional pork and meatball bánh mì contains pâté and mayo as standard. Please mention upon ordering if you wish for pâté / mayo on your bánh mì.

on request

on request

+ CHICKEN PÂTÉ

+ MAYO

KICKSTARTERS

CHICKEN SPRING ROLLS	12
3 pieces – contains mushroom	
+ salad & herb to wrap	+3.5
VEGETARIAN SPRING ROLLS (VG)	12
3 pieces – contains mushroom & vego dipping sauce	
+ salad & herb to wrap	+3.5
STEAMED PORK DIM SIMS	10.5
3 pieces – *contains sesame oil	
PORK & TIGER PRAWN	9
FRESH RICE PAPER ROLLS (GFO)	
2 rolls, served w/ hoisin peanut sauce	
LEMONGRASS CHICKEN	10
RICE PAPER ROLLS (GF)	10
2 rolls, served w/ fish dipping sauce	
VECETARIANI	0
VEGETARIAN FRESH RICE PAPER ROLLS (VG) (GF0)	8
2 rolls. Tofu, carrots, rice powder, lettuce & mint served w/ hoisin peanut sauce	
Served W/ Holshi pedilat sauce	
CRACKLING PORK (GFO)	15
Side plate of crackling pork w/ hoisin dipping sauce. Approx. 150gr NB may contain fat	
BO LA LOT (GF)	14
Seasonal. 6 pieces of beef mince wrapped in betel leaf.	
NB Requires grilling time	
GREEN PAPAYA SALAD (GF)	12
OREEN TATALAS SALAS (61)	12
Contains toasted peanuts, served mild. Salads are dressed w/ fish sauce as standard. Please mention vegan dressing or adding chilli on request.	
+ WITH	
PORK & TIGER PRAWNS	+5
PRAWN & TOFU	+5 +5
TOFU (VG0) — Please mention when ordering	+5
CRACKLING PORK	+4
LEMONGRASS CHICKEN	+8
ELHONOMASS SHICKER	10

VERMICELLI NOODLE SALAD

Fresh & light textural dish perfect for Brisbane weather. All bowls are filled w/ vermicelli noodle, lettuce, pickled carrot, cucumber, fresh vietnamese herbs topped w/ your choice of meat (one of the below) & dressed w/ fish sauce. Due to allergen issues, we do not add peanuts or bean sprouts to our noodles salads. Salads are dressed w/ fish sauce as standard. If you require 100% vegetarian sauce please advise when ordering.

All our charcoal meats are grilled w/ real coals giving them a distinct smokey aroma. Subsequently they are grilled to order & will take time during peak times.

CHARCOAL GRILLED LEMONGRASS	19.5
PORK STRIPS (GF)	

CHARCOAL GRILLED LEMONGRASS	19.5
CHICKEN (GF)	

WOK TOSSED LEMONGRASS BEEF [GF]	19.5

*Contains sesame seeds

CHICKEN OR VEGETARIAN	17.
SPRING ROLLS (VG)	

BEEF WRAPPED IN BETEL LEAF (GF)	20

CRACKLING RUAST PURK (GF)	2	
A BIT OF EVERYTHING (GFO)	22	

When you simply cant decide – grilled pork, chicken, betel	
leaf + spring roll	

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LEMONGRASS TOFU (VG)	1!

20

Lemongrass tofu, crispy bean curd, veg spring roll,		
vegan dressing (fish sauce dressing on request)		

BUDDHA BOWL (VG)

- EXTRA	
MEAT	+4
SPRING ROLL (1X)	+4
CRACKLING PORK	+8

(VG) Vegan | (V) Vegetarian | (VO) Vegetarian option available | (GF) Gluten free (GFO) Gluten free option available | (DF) Dairy free | (DFO) Dairy free option available

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PHỞ (GF)

A comfort soup based on deep spices, star anise, cinnamon, ginger, onions – brewed for 48 hours. Served with rice noodles, bean sprouts, thai basil, and lemon. Add chilli on request for extra heat. Beef and chicken broth contains fish sauce. Sustainable practices – if you don't require any condiments please advise when ordering.

	KIL
BEEF PHỞ	19.5 24

Traditional sliced beef soup

21 25

Free range chicken breast w/ 100% Chicken Broth

COMBINATION PHO 23 | 27

Beef, beef meatballs, beef brisket, tripe & tendon

VEGAN PHỞ (VG) 18 | 21

Brissy's first 'phở chay'. 100% vegetable stock w/ zero animal products. Topped w/ tofu, mushroom, carrot & seasonal Asian greens + crispy bean curd

DELUXE VEGAN PHỞ (VG) 22.5 | 25.5

The jazzed up vegan phở w/various types of soy protein adding texture. 100% vegan & gluten free

REGIONAL SOUPS

There are many flavourful soups from different regions of Vietnam that are usually outshined by the old faithful pho. Mummy Kim actually prefers regional soups over pho as it reminds her of her hometown. We want to celebrate these soups subtle yet distinctive flavours with its own section.

BÚN BÒ HUẾ - SPICY NOODLE SOUP (GF) 21 | 25

Originating from Central Vietnam, this soup has deep tones of lemongrass & fried chilli. Topped w/ beef shanks, pork leg & Vietnamese pork ham. Served w/ thick vermicelli noodles, a medley of lettuce, bean sprouts, herbs & lemon.

NB traditionally served w/ skin & a little fat. Contains coriander & onion garnish.

BÚN MOC (GF) 21 | 25

Originating from the northern parts of Vietnam, this is a clear pork broth soup with light tones of shrimp paste.

Served with thin vermicelli noodles, house made pork balls with woodear mushrooms, pork ham and pork rib on the bone. Topped with onion, dried shallots and coriander.

+ SOUP EXTRAS

SLICED BEEF	+4
BEEF TRIPE	+4
BEEF BALLS	+4
TENDON	+4
BRISKET	+4
ASIAN GREENS	+3.5
BROTH & NOODLES (FOR KIDS)	+6.5

CLASSIC MAINS

VIETNAMESE CURRY (GF)

Mild yellow curry coconut milk base w/ potato served w/ choice of jasmine rice or vermicelli noodles.

TIP - if you like your curry hot ask for added chilli!

CHICKEN THIGH	21.5
TOFU & MUSHROOM (VG)	19.5
+ WITH	
BAGUETTE	+2.5
ASIAN GREENS	+3.5
PORK MEATBALLS	19.5
In rich tomato sauce w/ quail eggs served w/ warm baguette. Vietnamese equivalent to savoury mince.	
во кно	22.5
BEEF STEWED IN AROMATICS	
Tomato based stew w/ star anise & cinnamon, beef brisket, carrots served w/ egg noodles or baguette	
+ WITH	
BEEF TENDONS	+4
ASIAN GREENS	+3.5

CHARCOAL GRILLED MEAT W/ RICE

Served w/ salad, jasmine rice + 'nuoc mam' fish dipping sauce. Tip - make it authentic and add a side of soup

NB there is grilling time – made to order and will take time during peak times.

PORK CHOP + FRIED EGG [GF]	22
LEMONGRASS CHICKEN (GF)	24
+ FRIED EGG	+3.5
+ SOUP ON THE SIDE	+5

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS

As much as we try to provide for all dietary requirements, all dishes are not suitable for those with an anaphylactic allergy, due to the potential traces of allergens in the working environment and supplied ingredients.

Our menu contains many food allergens and intolerances. We heavily use fish sauce in our cooking. All food items are prepared in the same kitchen handling ingredients made from the main food allergens and intolerances. Purchased ingredients also contain food allergens and intolerances. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain.

Please do not hesitate to alert one of our wait staff of any food allergies or specific dietary requirements. We would be able to assist you with an appropriate dish that would be suitable for your needs.