

BREAKFAST

love our work #cafeomai to be featured 

LUNCH menu served from 11:30am

Fully licensed - Established since 2012

We offer full table service at this restaurant. If you have seated yourself or this is your first time at our venue remember to wait by the sign to be seated for next time. We don't want anyone to miss out on a great experience. There are many entrances so we want to avoid any confusion, when in doubt please use the main entrance. If the line appears quiet we are most likely serving another table and will be with you shortly. If you got menus and water you are in for a treat and will be served. Sit back and soak in Cafe O-Mai's buzzing atmosphere and delights.

The style and pace of this restaurant is hawker style. All our food is **cooked to order** and 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. Advise staff if you are sharing meals (efficient delivery times when sharing meals) or any dishes for kids to come out first. If you have any questions ask our friendly wait staff.

If you need to order takeaway please order approx. 15mins prior to leaving to avoid waiting. All takeaways will be delivered to table as soon as it is prepared.

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

TRADITIONAL VIETNAMESE

pork dim sim 3 pieces \$7.5
chicken spring rolls 3 pieces \$7.5
vegetarian spring rolls 3 pieces \$7.5

pho

(pronounced "phurr") is a comfort soup based on deep spices and brewed for 48 hours. NO MSG added to our broth! Served with rice noodles, bean sprouts, thai basil and a wedge of lemon. Add chilli for extra heat (GF)

baby pho (dine in only and only during breakfast) beef \$8.5 | free range chicken \$9.5 | vegetarian \$9.5

beef regular \$13 | large \$16

free range chicken (100% chicken broth)
regular \$15 | large \$18

combination

beef, beef meatballs, beef brisket, tripe and tendon (order if you can eat tendon and tripe)
regular \$15.5 | large \$17.5

black angus (it's not a steak)

cape grim tasmanian grass fed (black angus) eye fillet
regular \$22 | large \$26

original gangster vegan pho (pho chay)

Brisbane's first vegan Pho. Made with 100% vegetable stock with no animal products. Topped with tofu, mushroom, carrot, and seasonal Asian greens
regular \$14 | large \$16
add crispy bean curd \$3

NEW! deluxe vegan pho

the jazzed up original vegan pho with various types of soy protein adding texture - all vegan and gluten free
regular \$16 | large \$18

extras

beef | chicken | beef balls | brisket | tripe tendon | add \$3 asian greens add \$2 broth and noodles for kids \$5

sustainable practice

Fresh chilli, hoisin + hot chilli sauce does not come as standard. If you require any of these please advise our friendly staff. You are welcome to bring the sauce bottle back to your table at the cutlery station. We try to keep wastage to a minimum, if you don't need bean sprouts let us know. We can blanch bean sprouts on request. Maximum 2 share bowls per soup. Need soup served extra hot let staff know upon ordering. NB: sauces contain gluten. Our chillies are usually very hot! Use with caution! Please be mindful when walking around the cafe as hot soups are being delivered by waiters.

O-MAI KEEPERS CLASSICS

vietnamese omelette

its a keeper! prawns and pork mince, sprouts and mushroom served with toast or jasmine rice and house made soy sauce (vegetarian and GF option available) \$18

aunty five's claypot SAUSAGE baked eggs

with Vietnamese lemongrass pork sausage, mushroom, tomato and tamarind sauce served with sourdough \$17

aunty five's claypot VEGGIE baked eggs

with lemongrass tofu, mushroom, tomato and REAL vegetarian tamarind sauce served with sourdough \$15.5

pork meatballs

in rich tomato sauce with quail eggs served with warm baguette. Vietnamese equivalent to savoury mince \$15

bo kho

beef brisket stew in tomato base with aromatics, carrots served with choice of egg noodles or baguette \$15 add tendon \$2 add asian green \$2

LIGHT

eggs on toast

fried, poached or scrambled on sourdough (GFO available) \$9

toast - 2 slices

sourdough | multigrain | gluten free with butter and one condiment \$5 add jam | vegemite | honey | peanut butter

toasted fruit & nut bread

packed with figs, apricot, dates and hazelnuts served with butter (2 slices) \$6

o-mai house made granola

Slow roasted oats, nuts and seeds served with greek yoghurt, strawberries, banana, green apple and drizzle of honey served with choice of milk \$12

brioche french toast

vanilla poached rhubarb, fresh strawberries, pistachios, greek yoghurt and honey syrup \$17

sweet corn + zucchini fritters (deep fried)

with poached egg, avocado + coriander salsa, Served with homemade chilli and pineapple jam + sourdough (GF + DF options available) \$15.5 Scramble eggs add \$2 bacon add \$5

o-mai's veggie delight

eggs your way, avocado, sautéed mushroom, asian greens, pineapple chilli jam, sweet potato cake served with sourdough (GFO available/vegan option with turmeric scramble tofu) \$17.5

o-mai's phat breakfast

eggs your way, lemongrass pork sausages, bacon, sautéed mushrooms, seasonal sautéed greens, pineapple chilli jam, sweet potato cake served with sourdough (GFO available) \$20 Upsize me! \$24

extras

egg | whole baguette add \$2 |
butter on the side add 50cents
avo add \$3.5
pork meatball | corn fritter add \$4
mushroom | wilted spinach add \$4
bacon | lemongrass pork sausage add \$5

NB: Gluten free bread available on request at no additional charge. Please limit wastage, if you are on a carb free day please mention on ordering "no toast" Please let us know if you do not want butter on your toast.

We proudly use free range eggs. Everyone has there eggs differently. If you require them hard or soft please let staff know.

To ensure quick service no alterations with breakfast menu please. One bill per table during peak times and on public holidays

All dishes listed gluten free (GF) may contain traces of low gluten

Please advise staff if you have any food allergies when ordering Lunch menu available after 11:30am 50cents for takeaway box

BANH MI

All "banh mi" baguettes are filled with pickled carrot radish, a slice of cucumber, sprig of coriander and drizzle of house made sauce. Only classic pork and BBQ pork baguettes contain both mayo and pate however we are happy to add mayo or pate on request. Ask for fresh chilli for that extra kick (**optional and only added on request**)

bacon + egg
breakfast baguette with Vietnamese flavours + soy sauce \$10.5

classic pork roll
sliced Vietnamese ham + pork belly + soy sauce... a staple in Vietnam \$7.5

house made crackling pork
the name says it all! made with Byron Bay berkshire pork + house made hoisin sauce. Limited availability \$10.5

charcoal grilled tamarind chicken
marinated in fish sauce + tamarind sauce \$8.5

pulled beef brisket
12 hour slow cooked in five spices + house made hoisin sauce \$9.5

bbq pork
marinated in five spices and oven roasted + soy sauce \$7.5

salad
fresh mix of salad + soy sauce, no pate \$6.5 VG

tofu
marinated in soy and lemongrass + soy sauce there is **NO MAYO** as standard \$7.5 (add mayo /vegan mayo optional) VG

omelette
vietnamese style omelette with spring onions "in baguette" + soy sauce, no pate \$7.5

NB: Please advise when ordering if you want to change any standard fillings in the baguette, eg no coriander or no pate, add pate and mayo. etc.

extras
salad Add \$1 meat \$2 | fried egg Add \$ 2
add crackling \$3

WINE LIST

We now serve vegetarian/vegan friendly wines (V)
Served from 10am

Sparkling
Dunes & Greene Chardonnay Pinot Noir NV
Eden Valley SA 200ml \$9

Whites
Chaffey Brothers "Triple Punkt" Reisling 2016
Eden Valley SA (V) 9/42
Opawa Sauvignon Blanc 2016 *Malborough NZ*
(V) 9/44
La Maschera Pinot Grigio 2016 *Limestone Coast SA* (V) 8.5/38
West Cape Howe "Old School" Chardonnay
2016 *Margaret River WA* (V) 9/46

Rose
Rogers & Rufus Rose 2016 *Barossa SA* (V) 9/42

Red
Saint Clair Pinot Noir 2015 *Marlborough NZ*
10/46
Yalamba "Triangle Block" Shiraz 2013 *Barossa SA* (V) 8.5/38

Beers
Saigon Export (Green) | Bia Ha Noi | 333 \$7.5
Lord Nelson Pale Ale 8
Moo Brew Mid Strength \$7
Hahn Light 6
Hills Apple Cider (V) 8

Cocktail

Lychee Lemongrass
Lychee juice | Belvedere vodka | lime
lemongrass sugar syrup | cold pressed
apple juice \$12

Good morning Vietnam
Kahlua + our traditional drip vietnamese
iced coffee \$11

Tickle me pink
Gin | lime | mint | ginger syrup
cold pressed watermelon | soda \$12

DRINKS

coffee

Tobys Estate Woolloomooloo blend

coffee your way

Cup \$4 | Mug \$4.5

S \$4M \$4.5 L \$5

extras

bonsoy | zymil | extra shot | decaf | syrup |
bonsoy | almond mylk ADD 50 cents

babycino - choc powder + marshmallow
\$1.5

vietnamese ice coffee (ca phe phin)

Traditional Vietnamese coffee served in a drip filter. Slow dripped onto condense milk, stirred and poured over ice. Highly addictive.

Gourmet Blend \$5.5 | Premixed R \$5 L \$7
Legendee Blend \$7 (limited availability)

O-Mai iced latte

Double shot + milk + ice \$5 Add ice cream
\$1 cents (Short glass on request)
Iced long black \$4.5

Vietnamese Coffee Affogato

Vietnamese black drip coffee poured over
coconut sorbet, coconut sago pearls and
sesame praline - \$7.5 Standard is vegan!

The last Straw!

We will be using metal straws for all in house drinks. Please support our cause in minimising single use items in our local environment. Its time to make a change. All metal straws are machined washed. If you do not wish to use metal straws please let our waiters know, your drink will be served strawless.

tea

loose leaf teas

english breakfast, earl grey + milk \$4
organic chamomile, organic peppermint,
green sencha \$3.5

hot chocolate | chai latte (organic chai me
powder) \$4 | Mug \$4.5

Winter tea - Black tea, honey, ginger &
lemon \$5

organic punjabi chai

\$4 with side of milk or add \$1 when milk is
heated and infused with tea leaves

Honey on the side extra 50cents

cold drinks dairy free

soda chanh (vietnamese lemon soda) \$4.5

lychee and mint frappe \$6

homemade lemon ice tea (black + sugar)
\$4.5

taste nirvana coconut water with pulp
\$4.5

fresh coconut in shell \$6.5

probiotic kitchen kombucha \$5.5
options ginger | blueberry | turmeric |
jasmine

dairy milk based cold drinks

milkshakes

chocolate, strawberry, vanilla or caramel
kids size \$4.5 regular \$5.5
(during peak times one flavour per table for kids size
please)

banana smoothie

banana + coconut milk + honey + milk +
cinnamon \$6.5

New! Chai Iced latte

brewed chai tea + honey + milk + ice +
cinnamon ice cream \$6.5

O-Mai juice bar

*Cold pressed fresh juice daily on
premise*

Saigon sunrise \$7

Pineapple + Orange + Watermelon

NEW! A "Good" root \$8

Beetroot + Carrot + Pineapple + Ginger +
Lemon

Jasmine Garden \$8

Apple + Pear + Cucumber + Spinach +
Mint

Charlie Don't surf \$7

Pineapple + apple + mint + ginger

Recovery \$7

Carrot + apple + ginger

Straight up OJ \$6.5 (orange only)

Create your own - maximum 3 choices
\$7.5

orange, apple, pineapple, watermelon,
beetroot, pear, carrot, cucumber, spinach,
ginger or mint complimentary (one only
please)