

lunch

love our work #cafeomai to be featured 
served from 11:30am Fully licensed

Established since 2012 (we are turning 5 in September)

We offer **full table service** at this cafe. If you have seated yourself or this is your first time at our cafe 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 in the cafe so we want to avoid any confusion, when in doubt 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 cafe 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. If you wish to have entree then mains please advise your waiter upon ordering. We try our best to serve all mains at the same time. Advise staff if you are sharing meals or any dishes for kids to come out first.

If you need to order takeaway please order approximately 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.

Please ask your waiter for a copy of your bill before leaving

kick starters

chicken spring rolls (contains mushrooms)
3 pieces \$7 ADD \$2 – for a plate of salad + herbs to make lettuce wrap

vegetarian spring rolls (contains mushrooms)
Tofu + vegetables 3 pieces \$7 ADD \$2 – for a plate of salad + herbs to make lettuce wrap, vegetarian dipping sauce

steamed pork dim sims 3 pieces \$7

pork + tiger prawn fresh rice paper rolls
served with hoi sin peanut sauce (GF option available) 2 rolls \$5.5

bbq pork fresh rice paper rolls
served with fish dipping sauce 2 rolls \$5.5

lemongrass chicken rice paper rolls (GF)
served with fish dipping sauce 2 rolls \$6

vegetarian fresh rice paper rolls
Tofu, carrots, rice powder, lettuce and mint served with hoisin peanut sauce \$5.5

crackling pork on its own
side plate of crackling pork with hoisin dipping sauce (limited availability/may contain more fat on certain days) (GFO) \$10

bo la lot (seasonal) 
Beef mince wrapped in betel leaf (Grilling time) 6 pieces (GF) \$10

café O-mai

lunch.

UN-phogettable soups

pho

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) Contains coriander and onion garnish

beef regular \$12 | large \$15

free range chicken regular \$14 | large \$17

combination - beef, beef meatballs, beef brisket, tripe and tendon regular \$14.5 | large \$16.5 (order if you can eat tripe and tendon)

black angus (it's not a steak)
sliced cape grim tasmanian grass fed black angus eye fillet regular \$22 | large \$26

extras

beef, chicken, beef balls, brisket, tripe, tendon, asian greens etc. Add \$2

bun bo hue - spicy noodle soup

Originating from Central Vietnam, this soup has deep tones of lemongrass and fried chilli. Topped with beef shanks, pork leg and Vietnamese pork ham. Served with thick vermicelli noodles, a medley of lettuce, bean sprouts, herbs and lemon. (traditionally served with skin and little fat) Contains coriander and onion garnish

spicy beef + pork noodle soup (GF)

regular \$13.5 | large \$15.5

chilli option: Mild | Medium | Hot
extras: meat/asian greens ADD \$2

egg noodle soup

Clear chicken soup served with egg noodles, your choice of topping from below and bean sprouts, garlic chives, onions and garlic oil. (Wheat based noodles /broth contains shellfish)

Free Range chicken thigh pieces regular \$13/
large \$15

Combination - bbq pork, prawn, chicken, quail egg
regular \$14 | large \$16

sustainable practice with condiments

Fresh chilli, hoisin + hot chilli sauce does not come as standard. If you require any of these please advise our friendly staff.

We try to keep wastage to a minimum, if you don't need bean sprouts let us know. Everyone's usage of condiments are different. Let us know if you need more, we are happy to give you extra.

We can blanch bean sprouts on request. Maximum 2 share bowls per soup. Surcharge for excessive bowls and plates used.

If you need soup to be served extra hot please let staff know when ordering.

Please note that coriander and onion is premixed together and cannot be separated - when request without coriander we will not put both on.

Baby pho is only served during breakfast. Only kids may have baby pho.

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.

vermicelli noodle salad

Fresh and light textural dish perfect for Brissy weather. All bowls are filled with vermicelli noodle, lettuce, pickled carrot, cucumber, fresh vietnamese herbs topped with your choice of meat (one of the below) and dressed with fish sauce. You do make friends with salad!

charcoal grilled lemongrass pork strips ⊕
(GF) \$13.5

charcoal grilled lemongrass chicken (GF) \$13.5

wok toss lemongrass beef (GF) \$13.5

crackling roast pork (limited availability) (GF)
\$15.5

Beef wrapped in betel leaf (seasonal) ⊕(GF)
\$13.5

chicken spring rolls \$11.5

a bit of everything (GFO available) ⊕ \$15.5

extra meat ADD \$3
add extra spring roll add \$2.5
extra crackling pork \$5

Salads are dressed with fish sauce as standard. If you require 100% vegetarian sauce please advise when ordering.

⊕ NB: Grilled to order, will take time during peak times. All our charcoal grilled meats are grilled with real coals giving its distinct smokey aroma.

One bill per table appreciated during peak times – split bill in cash preferred or 50 cent processing fee per card applicable.

*All dishes listed gluten free (GF) may contain traces of low gluten
Please advise staff if you have any food allergies when ordering.
50cents per takeaway box*

Restroom keys are placed on top of cake cabinet

classic mains

green papaya salad GF
(contains toasted peanuts, served mild)

on its own \$9
pork + tiger prawns \$11.5
Prawn + Tofu \$11.5
tofu* (GF) \$11 (VG option available not GF)
Add Crackling pork \$5
or lemongrass charcoal chicken \$4
*salads are dressed with fish sauce as standard.
If you require 100% vegetarian sauce please advise when ordering. Chilli can be added on request only

vietnamese chicken curry
Mild yellow curry coconut milk base with chicken thigh and potato served with choice of jasmine rice or vermicelli noodles (GF) \$12
served with baguette add \$2 | asian greens add \$2
Tip! Like your curry HOT then ask for chillies to be added to curry.

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

NEW! "BO KHO" beef stewed in aromatics
Tomato based stew with star anise and cinnamon, beef brisket, carrots served with egg noodles or baguette \$14 | add beef tendons or asian greens \$2

charcoal grilled pork chop ⊕
served with salad, jasmine rice, fried egg and fish dipping sauce (GF) \$15

NEW! Banh Xeo vietnamese crepe
coconut milk and turmeric rice flour batter filled with prawns and pork, sprouts and mung beans, wrap with lettuce and herbs and dip in fish dipping sauce \$15 (GF)

Charcoal grilled Chicken with rice
Chicken marinated with lemongrass served with jasmine rice, mix salad and house made tamarind sauce (GFO) \$16.5

Please ask your waiter for a copy of your bill before leaving

vegan's corner

vegetarian spring rolls (contains mushrooms)

Tofu + vegetables 3 pieces \$7 ADD \$2 – for a plate of salad + herbs to make lettuce wrap, vegetarian dipping sauce

vegetarian fresh rice paper rolls

Tofu, carrots, rice powder, lettuce and mint served with hoisin peanut sauce \$5.5

vegan vietnamese tofu curry

Mild yellow curry coconut milk base with tofu, mushroom and potato served with choice of jasmine rice or vermicelli noodles (GF) \$12 served with baguette add \$2 | asian greens add \$2 **Tip!** Like your curry HOT then ask for chillies to be added to curry.

vegetarian spring rolls vermicelli noodle salad \$11.5

lemongrass tofu vermicelli salad \$11

NEW! Buddha's "a bit of everything" vermicelli noodle salad lemongrass tofu, crispy tofu, vegetarian spring roll, vegan dressing \$15

NEW! banh xeo chay vietnamese crepe coconut milk and turmeric rice flour batter filled with tofu and mushrooms, sprouts and mung beans, wrap with lettuce and herbs and dip in vegan dipping sauce \$15 (nb sauce not GF)

tofu banh mi

marinated in soy and lemongrass + soy sauce. \$7

the original gangster vegan vegetarian pho pho hay

Brisbane's first vegetarian Pho. Made with 100% vegetable stock with no animal products. Topped with tofu, mushroom, carrot, and seasonal Asian greens. Best for those who don't like "mock meats" regular \$13 | large \$15 (VG) extra crispy bean curd \$3

NEW! deluxe vegan vegetarian pho pho chay dac biet

the jazzed up original vegetarian pho with various types of soy protein adding texture - all vegan and gluten free regular \$15 | large \$17 (VG)

NEW! Bun Hue Chay - Spicy vegetarian noodle soup *this soup has deep tones of lemongrass and fried chilli served with round noodles, tofu, shitake mushrooms and soy protein* regular \$14 | large \$16 add asian green \$2

banh mi - vietnamese baguettes

All "banh mi" baguettes are filled with pickled carrot, raddish, 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 and pate on request**. Ask for fresh chilli for that extra kick (*optional and only added on request*).

classic pork roll

sliced Vietnamese ham + pork belly + soy sauce... a staple in Vietnam \$7

house made crackling pork

the name says it all! made with Byron Bay berkshire pork + house made hoisin sauce. Limited availability (may contain fat) \$10

charcoal grilled tamarind chicken

marinated in fish sauce + tamarind sauce \$8

bbq pork

marinated in five spices and oven roasted + soy sauce \$7

lemongrass beef

rump medallions marinated in fish sauce + tamarind sauce \$8

omelette

Vietnamese style omelette with spring onions "in baguette" + soy sauce, no pate \$7

salad

fresh mix of salad + soy sauce, no pate \$6

pulled beef brisket

12 hour slow cooked in five spices + house made hoisin sauce \$9

bacon + egg

breakfast baguette with Vietnamese flavours + soy sauce \$10

special of the week banh mi see board

extras salad add \$1 | meat or fried egg add \$2

NB: Please advise when ordering if you want to change any standard fillings in the baguette, eg no coriander or pate, add mayo or pate etc. Please keep alterations to a minimum during peak times to ensure efficient delivery times.

drinks

coffee

Tobys Estate Woolloomooloo blend

coffee your way

Cup \$3.7 | Mug \$4.5
S \$3.7 M \$4.2 L \$4.7

extras

bonsoy | zymil | extra shot
decaf | syrup 50 cents
almond milk 60 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
Legend Blend \$7 (limited availability)

O-Mai iced latte

Double shot + milk + ice \$5 Add ice cream 70 cents (Short glass on request)
Iced long black \$4.5

Vietnamese Coffee Affogatto

Vietnamese black drip coffee poured over vanilla ice cream, coconut sago pearls and sesame praline - NEW! vegan version available on request with coconut sorbet! \$7.5

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

NEW! Winter elixir \$4.5

Hot black tea + ginger + lemon and honey

nessie's organic punjabi chai

\$4 with side of milk or \$4.9 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

NEW! probiotic kitchen kombucha \$5.5

NEW! Red Bean FRAPPE \$6

Red Bean + Coconut milk + Ice + Syrup

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

New! Matcha green tea FRAPPE

Matcha green tea + ice + milk + matcha ice cream with syrup blended \$9

O-Mai juice bar

Cold pressed fresh juice

Saigon sunrise \$6.5

Pineapple + Orange + Watermelon

NEW! A "Good" root \$7.5

Beetroot + Carrot + Pineapple + Ginger + Lemon

Jasmine Garden \$7.5

Apple + Pear + Cucumber + Spinach + Mint

Charlie Don't surf \$6.5

Pineapple + apple + mint + ginger

Recovery \$6.5

Carrot + apple + ginger

Straight up OJ \$6 (orange only)

Create your own - maximum 3 choices \$6.9

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

Do you really need a straw?

Help preserve our oceans and environment by saying no to straws when ordering. We welcome the use of BYO metal straws. All of our little actions goes a long way. #saynotostraws

Please ask your waiter for a copy of your bill before leaving

New Wine List Autumn - Winter 2017

*We now serve vegetarian/vegan
friendly wines (V)*

Sparkling

RedBank Prosecco 2016 *King Valley
VIC (V) 42 (whole bottle only)*

Whites

Chaffey Brothers “Triple Punkt”
Reisling 2016 *Eden Valley SA (V) 9/42*

Opawa Sauvignon Blanc 2016
Malborough NZ (V) 9.5/44

La Maschera Pinot Grigio 2016
Limestone Coast SA (V) 8.5/38

West Cape Howe “Old School”
Chardonnay 2016 *Margaret River WA
(V) 10/46*

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) 7.5
Bia Ha Noi 7.5
333 7.5
Lord Nelson Pale Ale 8
Coopers Light 6
Batlow Premium 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

Please ask your waiter for a copy of your bill before leaving