

café -mai

## traditional vietnamese

pork dim sim	3 pieces	9
chicken spring rolls	3 pieces	9
vegetarian spring rolls	3 pieces	9

## pho ‘unphogettable soups’ (GF)

*a comfort soup based on deep spices, brewed for 48 hours. NO MSG added Served w/ rice noodles, bean sprouts, thai basil & a wedge of lemon. Add chilli for extra heat*

beef pho	15   19
<i>Traditional sliced beef soup</i>	
baby (breakfast / eat in only)	10
chicken pho	16   20
<i>Free range chicken breast w/ 100% Chicken Broth</i>	
baby (breakfast / eat in only)	10.5
combination pho	18   22
beef, beef meatballs, beef brisket, tripe & tendon	
vegan pho	15   18
<i>Brisbanes first vegan pho.100% vegetable stock w/ zero animal products. Topped w/ tofu, mushroom, carrot &amp; seasonal Asian greens</i>	
baby (breakfast / eat in only)	10
w/ crispy bean curd	+3.5
deluxe vegan pho	18   20
<i>The Jazzed up vegan pho w/various types of soy protein adding texture. 100% vegan &amp; gluten free</i>	
black angus pho	25   30
<i>beef pho using cape grim Tasmanian grass fed black angus eye fillet.</i>	
pho extras	
sliced beef	+3.5
beef tripe	+3.5
beef balls	+3.5
tendon	+3.5
brisket	+3.5
asian greens	+3.5
broth & noodles (for kids)	+5.5
blanched bean sprouts, fresh chilli, hoisin, hot chilli sauce & extra hot soup available on request	

## O-Mai classic breakfasts

vietnamese omelette	20
<i>prawns &amp; pork mince, sprouts &amp; mushroom served w/ toast or jasmine rice &amp; house made soy sauce (GFO)</i>	
vietnamese vegetarian omelette	18
<i>tofu, sprouts &amp; mushroom served w/ toast or jasmine rice &amp; house made soy sauce (V) (GFO)</i>	
aunty five’s claypot w/ sausage	20
<i>baked eggs w/ Vietnamese lemongrass pork sausage, mushroom, tomato, tamarind sauce &amp; served w/ sourdough</i>	
aunty five’s vegetarian claypot	17
<i>baked eggs w/ lemongrass tofu, mushroom, tomato &amp; REAL vegetarian tamarind sauce served w/ sourdough (V)</i>	
pork meatballs	16.5
<i>in rich tomato sauce w/ quail eggs served w/ warm baguette. Vietnamese equivalent of savoury mince.</i>	
bo kho	17
<i>beef brisket stew in tomato base w/ aromatics, carrots served w/ choice of egg noodles or baguette</i>	
tendon	+3.5
asian greens	+3.5
brioche french toast	18
<i>vanilla poached rhubarb, fresh strawberries, pistachios, greek yoghurt &amp; honey syrup</i>	
sweet corn & zucchini fritters	16.5
<i>deep fried fritters w/ poached egg, avocado &amp; coriander salsa, home made pineapple chilli jam served w/ sourdough (GFO) (DFO)</i>	
scrambled eggs	+2.5
bacon	+5
O-Mai’s veggie delight	18.5
<i>eggs your way, avocado, sautéed mushroom, asian greens, pineapple chilli jam, sweet potato cake served w/ sourdough. (GFO) (VG option – server with lemongrass tofu)</i>	
O-Mai’s phat breakfast	22   26
<i>eggs your way, lemongrass pork sausages, bacon, sautéed mushrooms, asian greens, pineapple chilli jam, sweet potato cake served w/ sourdough (GFO)</i>	
classic extras	
egg	+2.5
whole baguette	+2.5
butter on the side	+50¢
avocado	+3.5
pork meatball	+4.5
potato cake (VG) (GF) (DF)	+4.5
corn fritter (DF) (GF)	+4.5
mushroom	+4.5
lemongrass pork sausage	+6
bacon	+5

## light breakfast

eggs on toast	9
<i>fried, poached or scrambled on sourdough (GFO)</i>	
toast (2 slices)	5
<i>sourdough   gluten free bread w/ butter &amp; choice of jam or vegemite or honey or peanut butter</i>	
toasted fruit & nut bread (2 slices)	6.5
<i>packed w/ figs, apricot, dates, hazelnuts &amp; served w/ butter</i>	

## banh mi

*“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, pate, vegan mayo, chilli available on request.*

*Baguettes are baked daily on the premises so we don’t toast our Banh Mi before serving.*

*NB only classic pork and bbq pork Banh mi contains pate and mayo as standard. Please mention upon ordering if you wish for pate/mayo on your banh mi.*

bacon & egg	11
<i>featuring fresh Vietnamese flavours &amp; soy sauce</i>	
classic pork roll “bánh mì thịt”	8.5
<i>sliced Vietnamese ham, pork belly, mayo, pate &amp; soy sauce...a staple in Vietnam</i>	
house made crackling pork	12
<i>made w/ Byron Bay berkshire pork &amp; house made hoisin sauce. Our top selling banh mi!</i>	
charcoal grilled tamarind chicken	10
<i>marinated in fish sauce &amp; tamarind sauce</i>	
bbq pork	8.5
<i>marinated in five spices &amp; oven roasted. served w/ mayo, pate &amp; soy sauce.</i>	
tofu	8.5
<i>marinated in soy &amp; lemongrass w/ soy sauce (VG)</i>	
omelette	9
<i>omelette w/ spring onions served in a baguette w/ soy sauce. (V)</i>	

banh mi extras	salad	+2.5
	meat	+3.5
	fried egg	+2.5
	crackling pork	+4.5

## about Cafe O-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 do not discriminate on diet restrictions so if you are gluten/dairy intolerant we can cater for your needs. There is no dairy in our menu except for butter on toast, milk in scrambled eggs & some dairy drinks.

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 ask our friendly staff.

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.

We offer full table service, so please wait at the main entrance to be seated by our friendly staff. Please be patient during peak periods, we will attend to your party as soon as possible. Advance bookings can be made for groups of 4 people or more.

Cafe O-Mai  
15 Cracknell Rd, Annerley, 4103  
ph: (07) 3255 9778  
Trading Hours:  
Tuesday - Friday 6:30am - 3pm  
Saturday - Sunday 7am - 2pm  
Closed Mondays

15% surcharge applies on public holidays

café -mai

## kickstarters

chicken spring rolls	9
3 pieces. contains mushroom salad & herb wraps	+2.5
vegetarian spring rolls	9
3 pieces. contains mushroom (VG) & vego dipping sauce salad & herb wraps	+2.5
steamed pork dim sims	9
3 pieces	
pork & tiger prawn fresh rice paper rolls	7
2 rolls. served w/ Hoisin peanut sauce (GFO)	
lemongrass chicken rice paper rolls	8
2 rolls. served w/ fish dipping sauce (GF)	
vegetarian fresh rice paper rolls	7
2 rolls. Tofu, carrots, rice powder, lettuce & mint served w/ hoisin peanut sauce (VG)	
crackling pork	13
side plate of crackling pork w/ hoisin dipping sauce. NB may contain fat (GFO)	
bo la lot	12
Seasonal. 6 pieces of Beef mince wrapped in betel leaf. NB Requires grilling time	

## 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. 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 pork strips (GF)	16
charcoal grilled lemongrass chicken (GF)	16
wok tossed lemongrass beef (GF)	16
crackling roast pork (GF)	17
beef wrapped in betel leaf (GF)	17
chicken or vegetarian (VG) spring rolls	13
a bit of everything (GFO)	18
lemongrass tofu (VG)	13
buddha bowl (VG)	16.5
lemongrass tofu, crispy bean curd, veg spring roll, vegan dressing (fish sauce dressing on request)	
noodle salad extras	
extra meat	+3.5
extra spring roll x 1	+3
extra crackling pork	+7

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## bun bo hue ‘spicy noodle soup’

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. (GF)

extra meat	+3.5
asian greens	+3.5

## egg noodle soup

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

free range chicken breast	16   20
combination	17   20
bbq pork, prawn & chicken	
soup extras	
sliced beef	+3.5
beef tripe	+3.5
beef balls	+3.5
tendon	+3.5
brisket	+3.5
asian greens	+3.5
broth & noodles (for kids)	+5.5

NB blanched bean sprouts on request

## classic mains

green papaya salad (GF)	10
Contains toasted peanuts, served mild. Salads are dressed w/ fish sauce as standard. Please mention vegan dressing or adding chilli on request	
w/ pork & tiger prawns	+4
w/ prawn & tofu	+4
w/ tofu (GF) (VG)	+3
add crackling pork	+7
add lemongrass chicken	+7

### vietnamese curry

mild yellow curry coconut milk base w/ potato served w/ choice of jasmine rice or vermicelli noodles (GF).

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

chicken thigh	15
tofu & mushroom (VG)	15
w/ baguette	+2.5
w/ asian greens	+3.5

pork meatballs 16.5  
in rich tomato sauce w/ quail eggs served w/ warm baguette. Vietnamese equivalent to savoury mince

“BO KHO” Beef stewed in aromatics 17  
Tomato based stew w/ star anise & cinnamon, beef brisket, carrots served w/ egg noodles or baguette

beef tendons	+3.5
asian greens	+3.5

charcoal grilled pork chop (GF) 16.5  
served w/ salad, jasmine rice, fried egg & fish dipping sauce.

## banh mi

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sliced Vietnamese ham, pork belly, mayo, pate & soy sauce...a staple in Vietnam	
house made crackling pork	12
made w/ Byron Bay berkshire pork & house made hoisin sauce. Our top selling banh mi!	
charcoal grilled tamarind chicken	10
marinated in fish sauce & tamarind sauce	
lemongrass beef	10.5
rump medallions marinated in fish sauce & tamarind sauce	
bbq pork	8.5
marinated in five spices & oven roasted. served w/ mayo, pate & soy sauce.	
tofu	8.5
marinated in soy & lemongrass w/ soy sauce (VG)	
omelette	9
omelette w/ spring onions served in a baguette w/ soy sauce. (V)	
banh mi extras	
salad	+2.5
meat	+3.5
fried egg	+2.5
crackling pork	+4.5
vegan mayo, chilli available on request	

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