

café Ô-mai

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 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.

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, pate, vegan mayo, chilli available on request.

Baguettes are baked daily on the premises so we don't retoast 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.

CLASSIC PORK ROLL “BÁNH MÌ THỊT” 9

Sliced Vietnamese ham, pork belly, mayo, pate & soy sauce ...a staple in Vietnam

HOUSE MADE CRACKLING PORK 13.5

Made w/ Byron Bay Berkshire pork & house made hoisin sauce. Our top selling banh mi!

CHARCOAL GRILLED TAMARIND CHICKEN 11

Marinated in fish sauce & tamarind sauce

LEMONGRASS BEEF 12

Rump medallions marinated in fish sauce & tamarind sauce

BBQ PORK 9.5

Marinated in five spices & oven roasted, served w/ mayo, pate & soy sauce.

TOFU 9.5

Marinated in soy & lemongrass w/ soy sauce (VG)

OMELETTE 10

Omelette w/ spring onions served in a baguette w/ soy sauce. (V)

+ EXTRA	
... SALAD	+3
... MEAT	+3.5
... FRIED EGG	+3
... CRACKLING PORK	+4.5
+ VEGAN MAYO	on request
+ CHILLI	on request

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

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

15% surcharge applies on public holidays

KICKSTARTERS

CHICKEN SPRING ROLLS 9.90

3 pieces. contains mushroom
+ salad & herb to wrap +3

VEGETARIAN SPRING ROLLS 9.90

3 pieces. contains mushroom (VG) & vego dipping sauce
+ salad & herb to wrap +3

STEAMED PORK DIM SIMS 9

3 pieces.

PORK & TIGER PRAWN
FRESH RICE PAPER ROLLS 7.5

2 rolls. served w/ Hoisin peanut sauce (GFO)

LEMONGRASS CHICKEN
RICE PAPER ROLLS 8.5

2 rolls. served w/ fish dipping sauce (GF)

VEGETARIAN
FRESH RICE PAPER ROLLS 7.5

2 rolls. Tofu, carrots, rice powder, lettuce & mint
served w/ hoisin peanut sauce (VG) (GFO)

CRACKLING PORK 14

Side plate of crackling pork w/ hoisin dipping
sauce. Approx. 150gr NB may contain fat (GFO)

BO LA LOT 13

Seasonal. 6 pieces of Beef mince wrapped in betel
leaf. NB Requires grilling time (GF)

BÚN BÒ HUẾ

‘SPICY NOODLE SOUP’ 18 | 22

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

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) 17

CHARCOAL GRILLED LEMONGRASS
CHICKEN (GF) 17

WOK TOSSED LEMONGRASS BEEF (GF) 17

CHICKEN OR VEGETARIAN (VG)
SPRING ROLLS 15

BEEF WRAPPED IN BETEL LEAF (GF) 18

CRACKLING ROAST PORK (GF) 18

A BIT OF EVERYTHING (GFO) 20

LEMONGRASS TOFU (VG) 14

BUDDHA BOWL (VG) 17.5

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

+ EXTRA

... MEAT +3.5

... SPRING ROLL (1X) +3.3

... CRACKLING PORK +7

PHỞ ‘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 PHỞ 16 | 20

Traditional sliced beef soup

CHICKEN PHỞ 18 | 22

Free range chicken breast w/ 100% Chicken Broth

COMBINATION PHỞ 20 | 24

Beef, beef meatballs, beef brisket, tripe & tendon

VEGAN PHỞ 16 | 19

Brissy’s first “phở chay”. 100% vegetable stock w/
zero animal products. Topped w/ tofu, mushroom,
carrot & seasonal Asian greens (VG)
+ crispy bean curd +3.5

DELUXE VEGAN PHỞ 20 | 22

The Jazzed up vegan phở w/various types of soy
protein adding texture. 100% vegan & gluten free (VG)

BLACK ANGUS PHỞ 27 | 32

Beef phở using cape grim TAS grass fed
black angus eye fillet

EGG NOODLE SOUP

Clear chicken soup served w/ egg noodles & 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 18 | 22

COMBINATION 18 | 22

BBQ Pork, prawn, quail egg & chicken

+ SOUP EXTRAS

... SLICED BEEF +3.5

... BEEF TRIPE +4

... BEEF BALLS +4

... TENDON +4

... BRISKET +3.5

... ASIAN GREENS +3.5

... BROTH & NOODLES (FOR KIDS) +5.5

+ 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

+ WITH

... PORK & TIGER PRAWNS +5

... PRAWN & TOFU +5

... TOFU (VGO) +4

... CRACKLING PORK +7

... BRISKET +7

... 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 17

TOFU & MUSHROOM (VG) 16.5

+ WITH

... BAGUETTE +2.5

... ASIAN GREENS +3.5

PORK MEATBALLS 17.5

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

“BÒ KHO”
BEEF STEWED IN AROMATICS 19

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 & fish dipping sauce
nb there is grilling time

PORK CHOP + FRIED EGG (GF) 18

LEMONGRASS CHICKEN (GF) 21

+ FRIED EGG +3