

FOOD

Smaller Plates	
Chicken wingette, caramelised garlic tamarind sauce (6pcs) (g.f)	12.5
Ginger prawn dumpling, nuoc cham, fried shallot (5pcs)	15
Pork bao, pickles, coriander, cucumbers (2pcs)	10.5
Salt and pepper calamari, nahm jim, lemon (g.f)	16.5
Satay chicken skewer, pickled cucumber (4pcs)	13.5
Rice paper roll (2pcs)	
w/ house-made peanut hoisin sauce, choice of	
tofu and mushroom (g.f optional)	8
lemongrass chicken (g.f optional)	10
BBQ pork belly	10
Crispy net spring roll (5pcs)	
w/ lettuce, herbs, pickle, choice of	
mixed vegetables, sweet chilli (v)	11.5
prawn and crab meat, nuoc cham (g.f)	13.5
Bigger Plates	
Five spiced pork belly, honey soy, fennel and herb salad	23
Pad Thai, prawn, chives, onion, roasted peanut, beansprout, chilli (g.f)	24
Steamed fresh barramundi w/ Shanghai bok choy, broccoli, green beans, ginger soy (g.f)	25
Roasted pumpkin red curry w/ zucchini, fried silky tofu, green bean, baby king oyster mushroom (g.f)	24
Slow braised lamb massaman curry w/ chat potato, lotus root, Thai basil, roasted peanuts, fried shallot (g.f)	28
Vermicelli, traditional rice noodle salad, choice of	
BBQ chicken (g.f)	18
lemongrass wagyu beef	19
twice cooked pork belly	19
silky tofu and baby king oyster mushroom (v/g.f optional)	17
Pho, traditional noodle soup (g.f optional), choice of	
steamed sliced chicken	17
silky tofu and seasonal vegetables (v)	16
wagyu beef and brisket	17
On The Side	
Jasmine rice (v/g.f)	4
Seasonal green vegetables, sautéed w/ oyster sauce (g.f optional)	16
Sweet potato fries, chilli mayo (v)	9
Vietnamese slaw, crispy shallot, nuoc cham (g.f)	8.5
Sweets	
Sago pudding, passionfruit, mango sorbet, cinnamon sugar, roasted peanuts (v/g.f)	12.5
Coconut Ice cream, Roasted coconut	9

Buffalo Boy 'Yum Cha' (Available only @ lunch)	
Choose any 5 items from below	
\$25 pp twin share	
Chicken wingette, caramelised garlic tamarind sauce (3 pp)	
Ginger prawn dumpling, nuoc cham, fried shallot (2 pp)	
Pork bao, pickles, coriander, cucumbers (1 pp)	
Satay chicken skewer, pickled cucumber (2 pp)	
Rice paper roll (1 pp)	
w/ house-made peanut hoisin sauce, choice of	
tofu and mushroom (g.f optional)	
lemongrass chicken (g.f optional)	
BBQ pork belly	
Crispy net spring roll (2pp)	
w/ lettuce, herbs, pickle, choice of	
mixed vegetables, sweet chilli (v)	
prawn and crab meat, nuoc cham (g.f)	
Salt and pepper calamari, nahm jim, lemon (g.f) + \$2 pp	
Twice cooked pork belly cubes, honey soy (2 pp) + \$2 pp	

Buffalo Boy 'Feed Me'	
\$45 pp twin share	
Pork bao	
Ginger prawn dumpling	
Salt and pepper calamari (g.f)	
Massaman lamb curry	
Pad Thai prawn (g.f)	
Vietnamese slaw, crispy shallot, nuoc cham (g.f)	
Mini Sago pudding (g.f)	

**MOT, HAI,
BA, DZO!**

DRINK

Cocktails	
Pinkster - gin, raspberry syrup, tonic	15
Buffalo spritz - aperol, orange bitter, prosecco, soda, vanilla syrup	16
Chilli mojito - rum, lime juice, lime, mint, chilli, soda	18
Far east side - gin, Thai basil, kaffir lime syrup, lemon juice	18
VN espresso Martini - kalua, vodka, VN espresso coffee	18
Lychee Martini - vodka, lychee liqueur, lychee	18
We have a selection of Spirits on premises, please ask our staff for the varieties	
Beers	
333 Premium, Vietnam	9
Bia Hanoi, Vietnam	9
Asahi Super Dry, Japan	9
Singha, Thailand	9
Stond & Wood Pacific Ale, New South Wales	10
Two Brothers Rice Lager, Victoria (Moorabbin)	10
Cascade Premium Light, Victoria	8
Strongbow Apple Cider, United Kingdom	9
Sparkling wine	
	GL BTL
Varichon & Clerc Brut (200ml piccolo), France	15
Sancol Prosecco, Italy	10 54
Moet & Chaddon Champagne, France	118
White wine	
	GL BTL
The Sum Riesling, Great Southern, Western Australia	40
Pizzini Pinot Grigio, King Valley, Victoria	11 48
Tenuta Maccan Pinot Grigio, Italy	50
Paringa Estate Pinot Gris, Mornington Peninsula, Victoria	58
Sidewood Sauvignon Blanc, Adelaide Hills, South Australia	48
Kuku Sauvignon Blanc, Marlborough, New Zealand	10 46
Cave De Ribeaupville Pinot Blanc, France	52
Rob Dolan 'White Label' Chardonnay, Yarra Valley, Victoria	12 58
Castle Rock Estate 'Diletti' Chardonnay, Great Southern, Western Australia	60
Rosé	
	GL BTL
Artea Rosé, Alpes De Haute Provence, France	52
Howard Vineyard Rosé, Adelaide Hills, South Australia	11 50
Red Wine	
	GL BTL
Clyde Park 'Locale' Pinot Noir, Geelong, Victoria	13 58
Paringa Estate 'PE' Pinot Noir, Mornington Peninsula, Victoria	60
Pizzini 'Nonna Gisella' Sangiovese, King Valley, Victoria	48
Geoff Merrill Cabernet Sauvignon, McLaren Vale, South Australia	58
Kangarilla Road Shiraz, McLaren Vale, South Australia	13 56
Teusner 'The Wark Family' Shiraz, Barossa Valley, South Australia	52

Dessert Wine BTL

Chambers Rosewood Noble Muscadelle (375ml), Ruthglen, Victoria 36

Non - Alcoholic

Capi Sparkling Mineral Water 8

Capi Fruit Soda, choice of 4.8

Cranberry 4.8

Ginger beer 4.8

Pink Grapefruit 4.8

Coke, Zero, Sprite 4

Fresh Organic Orange Juice 6

Vietnamese Coffee

Coffee from the central highlands of Vietnam. Prepared in the traditional manner,
drip filtered over a glass

CA PHE SUA DA (ICED COFFEE, WITH CONDENSED MILK) 5.5

CA PHE SUA NONG (HOT COFFEE, WITH CONDENSED MILK) 5

CA PHE DEN (HOT BLACK COFFEE) 5

Tea (Fine Tea by Larsen & Thompson)

Jasmine Pearl 5.5

Lemongrass and Ginger 5

Peppermint 5

Sen Cha 5

BUFFALO BOY

VIETNAMESE KITCHEN AND BAR

OPEN

MONDAY - SUNDAY
12pm - 3pm | 5pm - 9.30pm

CLOSE ON PUBLIC HOLIDAYS

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BUFFALOBOY.COM.AU