

FOOD

Smaller Plates

Chicken wingette, caramelised garlic tamarind sauce (6pcs) (l.g)	14.5
Ginger prawn dumpling, nuoc cham, fried shallot (5pcs)	16.5
Pork bao, pickles, coriander, cucumbers (2pcs)	12.5
Salt and pepper calamari, nahm jim, lemon (l.g)	19.5
Satay chicken skewer, pickled cucumber (4pcs)	16.5
Tuna sashimi, red namjim, daikon (l.g)	18.5

Rice paper roll (2pcs), w/ house-made peanut hoisin sauce, choice of	
tofu and mushroom (l.g optional)	9.5
lemongrass chicken (l.g optional)	10.5
BBQ pork belly	10.5
raw tuna, ginger soy	12.5

Crispy net spring roll (5pcs)	16
w/ lettuce, herbs, pickle, choice of	
mixed vegetables, sweet chilli (v)	
prawn and crab meat, nuoc cham (l.g)	

Bigger Plates

Five spiced pork belly, honey soy, fennel and herb salad	28
Pad Thai, prawn, chives, onion, roasted peanut, beansprout, chilli (l.g)	26
Steamed fresh barramundi w/ Shanghai bok choy, broccoli, green beans, ginger soy (l.g)	29
Praw + Crab meat fried rice, free range eggs, carrot, spring onions (l.g)	26
Roasted pumpkin red curry w/ steamed jasmine rice	26
zucchini, fried silky tofu, green bean, baby king oyster mushroom (l.g)	
Slow braised lamb massaman curry w/ steamed jasmine rice	33
chat potato, lotus root, Thai basil, roasted peanuts, fried shallot (l.g)	
Ginger caramelised salmon fillet w/ steamed jasmine rice (l.g)	30

Vermicelli, traditional rice noodle salad, choice of	
BBQ chicken (l.g)	22
lemongrass wagyu beef	23
twice cooked pork belly	23
silky tofu and baby king oyster mushroom (v/l.g optional)	21

Pho, traditional noodle soup (l.g optional), choice of	
steamed sliced chicken	21
silky tofu and seasonal vegetables (v)	20
wagyu beef and brisket	21

On The Side

Jasmine rice (v/l.g)	5
Seasonal green vegetables, sautéed w/ oyster sauce (l.g optional)	17
Sweet potato fries, chilli mayo (v)	10.5
Vietnamese slaw, crispy shallot, nuoc cham (l.g)	10

Sweets

Sago pudding, passionfruit, mango sorbet, cinnamon sugar, roasted peanuts (v/l.g)	12.5
Vietnamese coffee ice cream, almond, chocolate dust (per scoop)	7
Belgium chocolate lava cake, vanilla ice cream	14.5

Buffalo Boy 'Yum Cha' (Available only @ lunch)

Choose any 5 items below (pp=per person)

from **\$27 pp** minimum 2 persons

Chicken wingette, caramelised garlic tamarind sauce (2 pc)
Ginger prawn dumpling, nuoc cham, fried shallot (2 pc)
Pork bao, pickles, coriander, cucumbers (1 pc)
Satay chicken skewer, pickled cucumber (2 pc) + \$2 pp
Rice paper roll (1 pc), choose from
tofu and mushroom (l.g optional)
lemongrass chicken (l.g optional)
BBQ pork belly
Crispy net spring roll (2 pc), choose from
mixed vegetables, sweet chilli (v)
prawn and crab meat, nuoc cham (l.g)
Salt and pepper calamari, nahm jim, lemon (l.g) + \$3 pp
Twice cooked pork belly cubes, honey soy (2 pc) + \$3 pp
Seasonal green vegetables, sautéed w/ oyster sauce (l.g optional) + \$2 pp
Sweet potato fries, chilli mayo (v)
Vietnamese slaw, crispy shallot, nuoc cham (l.g)
Tuna sashimi, red Nam jim, daikon (l.g)

Buffalo Boy 'Feed Me'

\$50 pp minimum 2 persons

Pork bao
Ginger prawn dumpling
Tuna sashimi (l.g)
Massaman lamb curry (l.g)
Pad Thai prawn (l.g)
Vietnamese slaw, crispy shallot, nuoc cham (l.g)
Mini Sago pudding (l.g)

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

DRINK

Cocktails

Mr. Pinkster - gin, raspberry syrup, tonic	16
Aperol spritz - aperol, prosecco, soda	18
Mojito - rum, lime juice, lime, mint, soda	18
Far East Side - gin, Thai basil, kaffir lime syrup, lemon juice	19
Margarita - tequila, cointreau, lime, agave syrup	20
Lychee Martini - vodka, lychee liqueur, lychee	20
Negroni - gin, campari, rosso vermouth	17

We have a selection of Spirits on premises, please ask our staff for the varieties

Beers

Bia Hanoi, Vietnam	10
Asahi Super Dry, Japan	10
Singha, Thailand	10
Stone & Wood Pacific Ale, New South Wales	11
Two Brothers Rice Lager, Victoria (Moorabbin)	11
Cascade Premium Light, Victoria	9
Strongbow Apple Cider, United Kingdom	10

Sparkling wine

GL BTL

Varichon & Clerc Brut (200ml piccolo), France	20
Sancol Prosecco, Italy	12 65
Moet & Chaddon Champagne, France	138

White wine

GL BTL

Schild Estate Riesling, Barossa Valley, South Australia	50
Pizzini Pinot Grigio, King Valley, Victoria	13 58
Angoris Pinot Grigio, Italy	60
ATR 'Chockstone' Pinot Gris, Grampians, Victoria	65
Sidewood Sauvignon Blanc, Adelaide Hills, South Australia	55
Kuku Sauvignon Blanc, Marlborough, New Zealand	13 52
Cave De Ribeuville Pinot Blanc, France	60
Rob Dolan 'White Label' Chardonnay, Yarra Valley, Victoria	14 62
Castle Rock Estate 'Diletti' Chardonnay, Great Southern, Western Australia	65

Rosé

GL BTL

Artea Rosé, Alpes De Haute Provence, France	58
Howard Vineyard Rosé, Adelaide Hills, South Australia	13 56

Red Wine

GL BTL

Wood Park 'Whitlands' Pinot Noir, King Valley, Victoria	14 62
Paringa Estate 'PE' Pinot Noir, Mornington Peninsula, Victoria	65
Pizzini 'Nonna Gisella' Sangiovese, King Valley, Victoria	55
Geoff Merrill Cabernet Sauvignon, McLaren Vale, South Australia	65
Kangarilla Road Shiraz, McLaren Vale, South Australia	14 60
Teusner 'The Wark Family' Shiraz, Barossa Valley, South Australia	62

continue...

Dessert Wine BTL

Chambers Rosewood Noble Muscadelle (375ml), Ruthglen, Victoria 40

Non - Alcoholic

Capi Sparkling Mineral Water 10

Capi Fruit Soda, choice of 4.9

Cranberry 4.9

Ginger beer 4.9

Pink Grapefruit 4.9

Coke, Zero, Sprite 4.5

Fresh Organic Orange Juice 7

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) 6

CA PHE SUA NONG (HOT COFFEE, WITH CONDENSED MILK) 6

CA PHE DEN (HOT BLACK COFFEE) 6

Tea (Fine Tea by Larsen & Thompson)

Jasmine Pearl 6

Lemongrass and Ginger 6

Peppermint 6

Sen Cha 6

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