

FOOD

Smaller Plates	
Salt and pepper calamari , nahm jim, lemon (l.g)	20.5
Ginger prawn dumpling , nuoc cham, fried shallot (5pcs)	17.5
Pork bao , pickles, coriander, cucumbers (2pcs)	13.5
Tuna sashimi , red namjim, daikon (l.g)	19.5
Satay chicken skewer , pickled cucumber (4pcs)	16.5
Chicken wingette , caramelised garlic tamarind sauce (6pcs) (l.g)	15.5
Sweet potato and corn fritters , aioli (5pcs)(v)	12.5
Rice paper roll (2pcs), w/ house-made peanut hoisin sauce, choice of raw tuna, ginger soy (instead of peanut hoisin)	12
tofu and mushroom (l.g optional)	9.5
lemongrass chicken (l.g optional)	10.5
BBQ pork belly	10.5
Crispy net spring roll (5pcs)	16.5
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	28.5
Nasi Goreng , chicken, eggs, chilli sambal, mixed vegetables	22.5
Pad Thai , prawn, chives, onion, roasted peanut, beansprout, chilli (l.g)	26
Ginger caramelised Salmon fillets w/ steamed jasmine rice	32
Steamed fresh barramundi w/ Shanghai bok choy, broccoli, green beans, ginger soy (l.g)	30
Slow braised lamb massaman curry w/ chat potato, lotus root, Thai basil, roasted peanuts, fried shallot (l.g)	35
Red curry pumpkin, zucchini, fried tofu, green bean, baby king oyster mushroom (l.g)	26

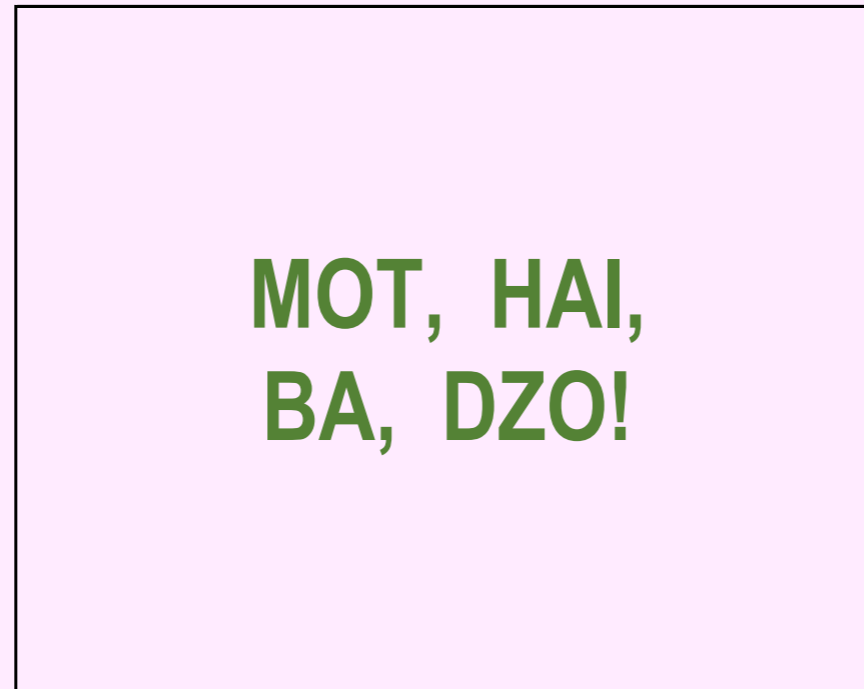
Vermicelli , traditional rice noodle salad, choice of BBQ chicken (l.g)	24
lemongrass wagyu beef	25
twice cooked pork belly	25
silky tofu and baby king oyster mushroom (v/l.g optional)	22
Pho , traditional noodle soup (l.g optional), choice of steamed sliced chicken	22
silky tofu and seasonal vegetables (v)	20
wagyu beef and brisket	22

On The Side	
Jasmine rice (v/l.g)	5
Seasonal green vegetables, sautéed w/ oyster sauce (l.g optional)	18
Sweet potato fries, chilli mayo (v)	12.5
Vietnamese slaw, crispy shallot, nuoc cham (l.g)	10.5

Sweets	
Sago pudding, passionfruit, mango sorbet, cinnamon sugar, roasted peanuts (v)	12.5
Vietnamese coffee ice cream, almond, chocolate dust (per scoop)	6.5
Belgium chocolate lava cake, vanilla ice cream	14.5

Buffalo Boy 'Yum Cha' (Available only @ lunch)	
Choose any 3 items below from \$20 pp minimum 2 persons each additional dish add \$6 pp = per person	
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), see choice from the 'Smaller Plates'	
Sweet potato and corn fritters, aioli (2pc)	
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)	



DRINK

Cocktails	
Porn star Martini - pineapple juice, lime, vanilla vodka, passionfruit syrup	20
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	20
Margarita - tequila, cointreau, lime, agave syrup	20
Lychee Martini - vodka, lychee liqueur, lychee	20
Negroni - gin, campari, rosso vermouth	18

We have a selection of Spirits on premises, please see at the Bar 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
Henkell Sparkling Piccolo 200ml, Germany			20
Sancol Prosecco , Italy	12		65
Moet & Chaddon Champagne , France			148

White wine		GL	BTL
Schild Estate Riesling , Eden Valley, South Australia			55
Pizzini Pinot Grigio , King Valley, Victoria	14		60
Angoris Pinot Grigio , Italy			65
Paringa Estate Pinot Gris , Mornington Peninsula, Victoria			70
Sidewood Sauvignon Blanc , Adelaide Hills, South Australia			60
Kuku Sauvignon Blanc , Marlborough, New Zealand	13		55
Cave De Ribeuville Pinot Blanc , France			65
Rob Dolan 'Black Label' Chardonnay , Yarra Valley, Victoria	14		68
Castle Rock Estate 'Diletti' Chardonnay , Great Southern, Western Australia			75

Rosé		GL	BTL
Artea Rosé , Alpes De Haute Provence, France			65
Howard Vineyard Rosé , Adelaide Hills, South Australia	13		60

Red Wine		GL	BTL
Wood Park 'Whitlands' Pinot Noir , King Valley, Victoria	15		70
Paringa Estate 'PE' Pinot Noir , Mornington Peninsula, Victoria			80
Pizzini 'Nonna Gisella' Sangiovese , King Valley, Victoria			65
Geoff Merrill Cabernet Sauvignon , McLaren Vale, South Australia			68
Kangarilla Road Shiraz , McLaren Vale, South Australia	14		65
Teusner 'The Wark Family' Shiraz , Barossa Valley, South Australia			68

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Dessert Wine BTL

Chambers Rosewood Noble Muscadelle (375ml), Ruthglen, Victoria 45

Non - Alcoholic

Capi Sparkling Mineral Water 9.5

Capi Fruit Soda, choice of

- Cranberry 5
- Ginger beer 5
- Pink Grapefruit 5

Coke, Zero, Sprite 4.8

Fresh Organic Orange Juice 7.5

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 6.5

Lemongrass and Ginger 6.5

Peppermint 6.5

Sen Cha 6.5

BUFFALO BOY

VIETNAMESE STREET EATS AND BAR

OPEN

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

03 9596 8740
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