

FOOD

Smaller Plates	
Salt and pepper calamari , nahm jim, lemon (l.g)	22
Ginger prawn dumpling , nuoc cham, fried shallot (5pcs)	19
Betel leave prawn , green papaya, toasted peanut, chilli lime caramelised dressing (2pcs)(l.g)	15
Hanoi five-spice salt & pepper popcorn chicken , house-made pickles, sambal mayo (l.g)	19
Satay chicken skewer , pickled cucumber (4pcs)	18
Sticky Lamb ribs , tamarind sauce (4pc)	20
Pork bao , pickles, coriander, cucumbers (2pcs)	16

Rice paper roll (2pcs), w/ house-made peanut hoisin sauce, choice of	
tofu and shimeji mushroom (l.g optional)	10
lemongrass chicken (l.g optional)	11
BBQ pork belly	11
prawn (l.g optional)	12

Crispy net spring roll (5pcs), w/ lettuce, herbs, pickle, choice of	
prawn and crab meat, nuoc cham (l.g)	18
mixed vegetables, sweet chilli (v)	17

Bigger Plates	
Massaman lamb curry , chat potato, lotus root, Thai basil, roasted peanuts (l.g) /w rice	36
Five spiced pork belly , honey soy, fennel and herb salad	30
Pad Thai noodle , prawn, chives, onion, roasted peanut, beansprout, chilli (l.g)	26
Nasi Goreng , fried rice w/ chicken, egg, chilli sambal, carrot, spring onions	23
Red curry pumpkin, zucchini, fried tofu, green bean, baby king oyster mushroom (l.g) /w rice	26
Smokey eggplants , stir fried with Thai basil, red chilli, Smokey spiced soy based sauce (l.g)	24
Steamed fresh barramundi w/ Shanghai bok choy, broccoli, green beans, ginger soy (l.g)	33
Coastal coconut King prawn curry , zucchini, green bean, lemongrass, red chilli /w rice (l.g)	36

Vermicelli, traditional rice noodle salad, choice of	
BBQ chicken (l.g)	25
lemongrass wagyu beef	26
twice cooked pork belly	26
tofu and shimeji mushroom (v/l.g optional)	24

Pho, traditional noodle soup (l.g optional), choice of	
steamed sliced chicken	23
silky tofu and seasonal vegetables (v)	22
wagyu beef and brisket	23

On The Side	
Jasmine rice (v/l.g)	5.5
Seasonal green vegetables , sautéed w/ oyster sauce (l.g optional)	20
Sweet potato fries , chilli mayo (v)	13
Vietnamese slaw , crispy shallot, nuoc cham (l.g)	13

Sweets	
Sago pudding, passionfruit, mango sorbet, cinnamon sugar, roasted peanuts (v/l.g)	13
Vietnamese coffee ice cream, almond, chocolate dust (per scoop)	6.5
Belgium chocolate lava cake, vanilla ice cream	15

Buffalo Boy 'Yum Cha' (Available only @ lunch)	
Choose any 3 items below	
from \$20 pp minimun 2 persons, each additional dish add \$6 pp = per person	
5-spice salt & pepper Popcorn chicken (l.g) +\$3pp	
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'	
Sticky Lamb ribs (2pc) + \$3 pp	
Crispy net spring roll (2 pc), see choice from the 'Smaller Plates'	
Hanoi inspired popcorn chicken, house-made pickles, sambal mayo (l.g) + \$2pp	
Betel leave prawns, green papaya (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)	

Chef's Tasting Plate	
\$55 pp, minimum 2 persons	
Pork Bao	
Ginger prawn dumpling	
Betel leave prawn (l.g)	
Massaman lamb curry (l.g)	
Pad Thai prawn (l.g)	
(Entrée and main can be substituted, extra charge may apply)	
Vietnamese slaw, crispy shallot, nuoc cham (l.g)(Complimentary)	
Mini Sago pudding (l.g)(Complimentary)	



DRINK

Cocktails	
Porn Star Martini - pineapple juice, lime, vanilia vodka, passionfruit syrup	18
Aperol spritz - aperol, prosecco, soda	18
Mojito - rum, lime juice, lime, mint, soda	18
Negroni - gin, campari, rosso vermouth	18
Margarita - tequila, cointreau, lime, agave syrup	18
Lychee Martini - vodka, lychee liqueur, lychee	20
Far East Side - gin, Thai basil, kaffir lime syrup, lemon juice	20

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	11	
Bintang Pilsener, Indonesia	10	
Stone & Wood Pacific Ale, New South Wales	12	
Cascade Premium Light, Victoria	9	
Somersby Apple Cider, Australia	10	

Sparkling wine	GL	BTL
Henkell Sparkling Piccolo (200ml), Germany	20	
Sancol Prosecco , Italy	12	65
Moet & Chaddon Champagne , France	158	

White wine	GL	BTL
Schild Estate Riesling , Eden Valley, South Australia	60	
Pizzini Pinot Grigio , King Valley, Victoria	14	60
Angoris Pinot Grigio , Italy	65	
Paringa Estate Pinot Gris , Mornington Peninsula, Victoria	70	
Kuku Sauvignon Blanc , Marlborough, New Zealand	13	55
Rob Dolan 'Black Label' Chardonnay , Yarra Valley, Victoria	15	70
Leeuwin Estate 'Prelude Vineyard' Chardonnay , Margaret River, Western Australia	85	
Vocoret Et Fils Petit Chablis , Chablis, France	120	

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

Red Wine	GL	BTL
Clyde Park 'locale' Pinot Noir , Bannockburn, 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	75	
Kangarilla Road Shiraz , McLaren Vale, South Australia	15	70
Teusner 'The Wark Family' Shiraz , Barossa Valley, South Australia	75	
Bonacchi DCCG Chianti 'Riserva', Tuscany, Italy	70	

PLEASE LET US KNOW IF YOU HAVE ANY PARTICULAR ALLERGIES OR DIETARY REQUIREMENTS PRIOR TO ORDERING l.g = low in gluten v = vegetarian

continue...

Dessert Wine

BTL

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

40

Non - Alcoholic

Capi Sparkling Mineral Water 750ml

11

Capi Fruit Soda 250ml, choice of

6

Blood orange

Ginger beer

Pink Grapefruit

Schweppes mixers 300ml, choice of soda or tonic water

6

Coke, Zero, Lemonade

4.8

Vietnamese Coffee

6.5

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)

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

CA PHE DEN (HOT BLACK COFFEE)

Tea (Fine Tea by Larsen & Thompson)

6.5

Jasmine Pearl

Lemongrass and Ginger

Peppermint

Sen Cha

BUFFALO BOY

VIETNAMESE KITCHEN AND BAR

OPEN

MONDAY - SUNDAY

12pm - 3pm | 5pm - 9.30pm

03 9596 8740

BUFFALOBOY.COM.AU