

# WELCOME TO MAMASAN

Our menu is designed to be a shared dining experience, we invite you to sample a variety of modern Asian dishes that will arrive at your table progressively.

## SMALL BITES

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| <b>EDAMAME</b> with pink salt + Japanese 7 spices (GF,‡,V)  | 8  |
| <b>GOBO CHIPS</b> Japanese burdock root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V)          | 10 |
| <b>HALF SHELL SCALLOPS</b> with black sesame, umami chilli, pepper mayo + palm sugar toffee shards (4) (GF)                   | 18 |
| <b>HIRAMASA KINGFISH SASHIMI</b> with pickled kohlrabi, fennel, beetroot, green onion oil amazu, soy pearls + horseradish (†) | 23 |
| <b>SOUS VIDE OCEAN TROUT</b> with Korean red sauce, crispy vermicelli, edamame, nori mayo, salmon caviar + sesame crumbs      | 25 |
| <b>SWEET CORN CAKES</b> with pumpkin, zucchini + pineapple nouc cham dipping sauce (V)  | 18 |
| <b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (†)                       | 18 |
| <b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut with baby cos leaves (V,‡,†)                 | 16 |
| <b>MAMASAN KFC</b> (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow     | 22 |
| <b>AGEDASHI TOFU</b> with ginger + red radish pickle, mustard green sauce (V,†,‡)   | 17 |

## DUMPLINGS + BUNS

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| <b>PORK BAO</b> Chinese steamed bun with twice cooked pork belly, pickled cucumber, peanut, sriracha chilli mayo, hoisin sauce + coriander (2)           | 14 |
| <b>WAGYU BEEF BAO</b> Chinese steamed bun with pulled Wagyu beef, Thai hot chilli, pickled mustard green + kimchi mayo (2)                               | 16 |
| <b>SOFT SHELL CRAB BAO</b> Chinese steamed bun with Mama tartare sauce, tobiko + jalapeno (GF Lettuce wrap option available) (2) (†)                     | 18 |
| <b>VEGETARIAN BAO</b> Chinese steamed bun with Asian hash browns, pickled carrot + daikon, roasted seaweed, black sesame + peanut butter sauce (2) (V,‡) | 13 |
| <b>SPANNER CRAB RAVIOLI DUMPLINGS</b> with scallops, prawns water chestnut + coconut sambal bisque (4)   | 23 |
| <b>PRAWN + CHICKEN WONTONS</b> with chilli oil + Sichuan spiced aromatic soy vinaigrette (4)   | 16 |
| <b>ASIAN MUSHROOM SPRING ROLLS</b> with house made sweet chilli sauce (4) (V)  | 20 |

## MEDIUM PLATES

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| <b>PEKING DUCK PANCAKES</b> with sweet hoisin, cucumber + shallot   | 30 |
| <b>PANKO FRIED SQUID</b> with Sriracha chilli mayo, shallot + lime (†)  | 21 |
| <b>WAGYU BEEF RED CURRY</b> 12 hour braised pulled wagyu beef with daikon, carrot, banana chilli, coconut cream + peanuts   | 34 |
| <b>MOOLOOLABA KING PRAWN GREEN CURRY</b> with kaffir lime, green chilli, coriander + seasonal Asian vegetables (†)          | 39 |
| <b>STEAMED BARRAMUNDI</b> with tea tree mushroom, chilli, garlic, ginger + lime (GF)  | 35 |
| <b>MISO COD</b> Glacier 51 Patagonian toothfish with pak choy, shiitake mushroom, dashi broth + truffle oil                 | 45 |
| <b>GLAZED LAMB RIBS</b> spicy soy glaze with dried chilli, garlic + caper (†)   | 32 |
| <b>WOK FRIED BEEF FILLET</b> Tasmanian Cape Grim eye fillet with garlic, pepper, black funghi, green beans + Thai basil (†) | 35 |
| <b>HOT + SWEET EGGPLANT + ZUCCHINI</b> fried with green bean, cabbage + sticky chilli bean sauce (V,‡)                      | 25 |

## LARGER (FOR 2-3 PEOPLE)

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| <b>CRISPY CHICKEN</b> with Indonesian spicy satay sauce, sesame + shallot (†)                             | 36 |
| <b>SICHUAN SALTED DUCK</b> with Chinese five spiced plum sauce + citrus slices (GF)                       | 40 |
| <b>SLOW COOKED PORK CHEEKS</b> in orange soy master stock, sautéed chard, kale, pine nuts + sambal crumbs | 39 |

## SALADS + SIDES

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| <b>CRAB SLAW</b> with shredded mixed cabbage, spanner crab, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko (GF) | 25  |
| <b>TOKYO POACHED CHICKEN SALAD</b> with soba noodles, sugar snap peas, radicchio + ginger garlic ponzu dressing                    | 20  |
| <b>SESAME CAULIFLOWER + BROCCOLI</b> with snow peas, baby corn, cauliflower + Japanese sesame dressing (V,‡,†)                     | 16  |
| <b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce (V,†,‡)  | 12  |
| <b>INDONESIAN FRIED RICE</b> with prawn + Chinese lap cheong sausage (GF)  | 24  |
| <b>VEGETARIAN FRIED RICE</b> (V,‡,†)   | 18  |
| <b>STEAMED JASMINE RICE</b> (V,GF)   | 3pp |

GF Gluten Free, V Vegetarian, † Gluten Free option available upon request

‡ Vegan option available upon request.

\*Please advise your waiter of any food allergies.

## SWEET

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| <b>CRYSTALLISED GINGER CHEESECAKE</b> with yuzu curd, black sesame moss, matcha soil + coffee tuile | 19 |
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| <b>SUMMER MILLEFEUILLE</b> crispy spring roll pastry layered with almond, passionfruit mascarpone cream, orange liquored berries, hazelnut crumb + mango sorbet | 19 |
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| <b>MAMASAN CHOCOLATE BROWNIE</b> with toasted sesame ice cream, salted caramel fortune cookie + chocolate + candle nut soil (†) | 23 |
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| <b>ASSORTED EXOTIC SORBET + ICE-CREAM (GF,‡)</b> | 10 |
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## LET MAMA CHOOSE . . .

Can't decide?

Let us serve up a selection of our favourite dishes 85pp

Min 4 - Max 10 people. This menu option will apply to the whole table.

Bookings and Enquiries : 07 5527 5700

eat@mamasanbroadbeach.com

www.mamasanbroadbeach.com

\*Please note 15% surcharge applies to all public holidays \*One bill per table

Gift cards available - please ask your waiter



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