

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

EDAMAME with pink salt + Japanese 7 spices (GF,‡,V)	8
HALF SHELL SCALLOPS with black sesame, umami chilli, pepper mayo + palm sugar toffee shards (4) (GF)	18
OCEAN TROUT SASHIMI with cucumber, ginger pickle, beetroot gel, honey wasabi + soy pearl (†)	23
SASHIMI TOSTADA Tuna sashimi + daikon salsa with Korean red sour sauce on a crispy wonton wrapper (4)	22
SWEET CORN CAKES with pumpkin, zucchini + pineapple nouc cham dipping sauce (V)	18
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (†)	18
VEGETABLE SAN CHOY BAU with mixed vegetables, mushroom soy sauce + peanut with baby cos leaves (V,‡,†)	16
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow	22
AGEDASHI TOFU with ginger + red radish pickle, mustard green sauce (V,†,‡)	17

DUMPLINGS + BUNS

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

MEDIUM PLATES

PEKING DUCK PANCAKES with sweet hoisin, cucumber + shallot	30
PANKO FRIED SQUID with Sriracha chilli mayo, shallot + lime (†)	21
WAGYU BEEF RED CURRY 12 hour braised pulled wagyu beef with daikon, carrot, banana chilli, coconut cream + peanuts	34
STEAMED BARRAMUNDI with tea tree mushroom, chilli, garlic, ginger + lime (GF)	35
MOOLOOLABA KING PRAWNS + CLOUDY BAY CLAMS wok fried with house made XO sauce, broccolini, chilli, garlic + leek	46
MISO COD Glacier 51 Patagonian toothfish with pak choy, shiitake mushroom, dashi broth + truffle oil	45
GLAZED LAMB RIBS spicy soy glaze with dried chilli, garlic + caper (†)	30
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with garlic, pepper, black fungus, green beans + Thai basil (†)	33
HOT + SWEET EGGPLANT + ZUCCHINI fried with green bean, cabbage + sticky chilli bean sauce (V,‡)	25

LARGER (FOR 2-3 PEOPLE)

CRISPY CHICKEN with Indonesian spicy satay sauce, sesame + shallot (†)	36
SICHUAN SALTED DUCK with Chinese five spiced plum sauce + citrus slices (GF)	40
THAI STICKY PORK CHEEKS 10 hour Mama master stock slow braised pork cheeks with chat potato + caramelised chilli sauce	39

SALADS + SIDES

VIETNAMESE CHICKEN SALAD poached chicken breast with crunchy wombok, coriander, chilli + lime dressing (GF,‡)	19
ANGUS BEEF TATAKI SALAD Tasmanian Cape Grim tenderloin with radicchio, sugar snap peas, wasabi sesame seeds + ginger garlic ponzu dressing	23
SESAME CAULIFLOWER + BROCCOLI with snow peas, baby corn, cauliflower + Japanese sesame dressing (V,‡,†)	16
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce (V,†,‡)	12
INDONESIAN FRIED RICE with prawn + Chinese lap cheong sausage (GF)	24
VEGETARIAN FRIED RICE (V,‡,†)	18
STEAMED JASMINE RICE (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

CRYSTALISED GINGER CHEESECAKE with yuzu curd, black sesame moss, matcha soil + coffee tuile	19
PANDAN CRÈME BRÛLÉE with macaron, pistachio soil + tropical fruits (†)	14
MAMASAN CHOCOLATE BROWNIE with toasted sesame ice cream, salted caramel fortune cookie + chocolate + candle nut soil (†)	23
ASSORTED EXOTIC SORBET + ICE-CREAM (GF,‡)	10

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

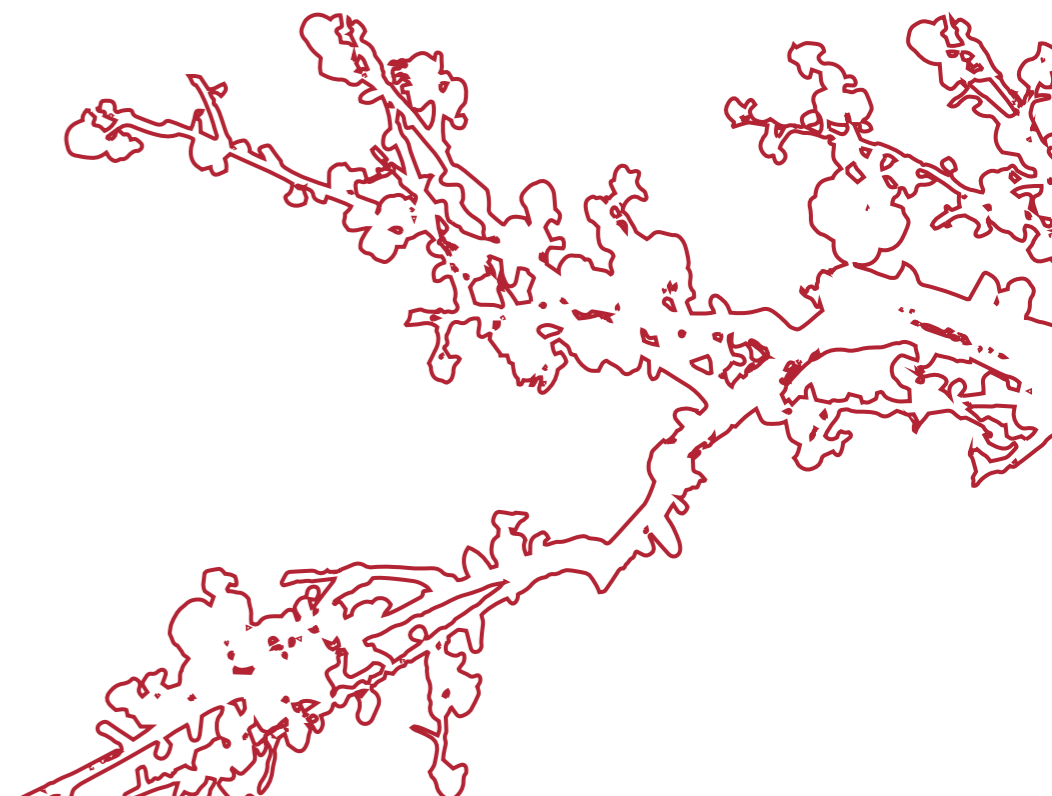
eat@mamasanbroadbeach.com

www.mamasanbroadbeach.com

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

Gift cards available - please ask your waiter

 /mamasanbroadbeach  @mamasanbroadbeach #MamasanBroadbeach



YIN

BANQUET

55 PER PERSON SHARING MENU - MINIMUM 2 PEOPLE

EDAMAME

with pink salt + Japanese 7 spices (GF,V,†)

PANKO FRIED SQUID

with Sriracha chilli mayo, shallot + lime (†)

PORK SAN CHOY BAU

with slow cooked Byron Bay pork, snake bean + peanut,
with baby cos leaves (†)

MAMASAN KFC (Korean Fried Chicken)

crispy chicken wings, tossed in sweet + spicy sauce
+ parmesan almond snow

WAGYU BEEF RED CURRY

12 hour braised pulled wagyu beef with daikon, carrot,
banana chilli, coconut cream + peanuts

STIR FRIED CHINESE GREENS

choy sum with light + sweet soy sauce (V†)

STEAMED JASMINE RICE (V,GF)

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BANQUET

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SPANNER CRAB RAVIOLI DUMPLINGS

with scallops, water chestnut + coconut sambal bisque

PORK SAN CHOY BAU

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SICHUAN SALTED DUCK

with Chinese five spiced plum sauce + citrus slices (GF)

GLAZED LAMB RIBS

sweet + spicy soy glaze with dried chilli + caper (†)

STIR FRIED CHINESE GREENS

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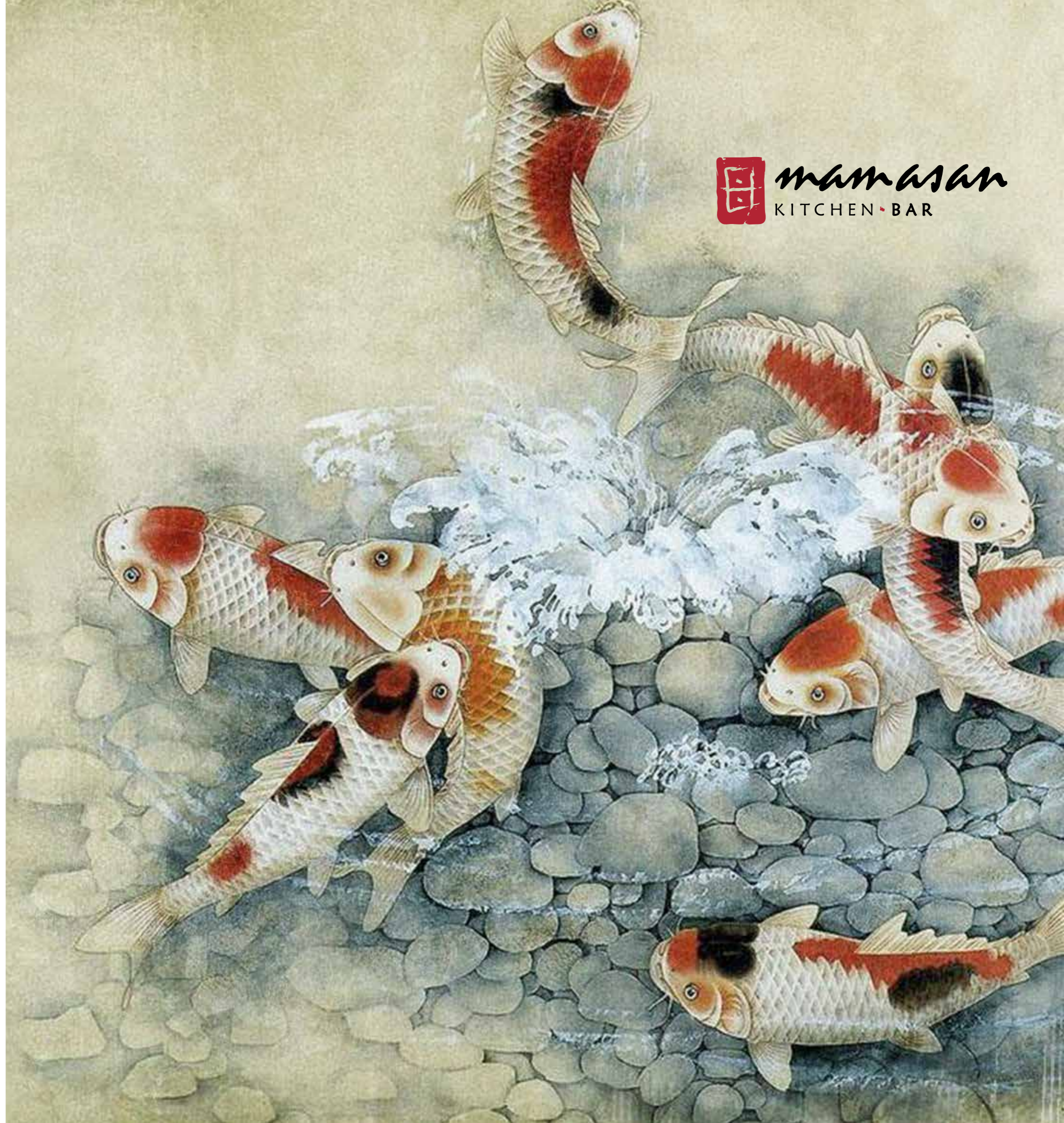
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