

# 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

<b>EDAMAME</b> with pink salt + Japanese 7 spices (GF,‡,V)	8
<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 coconut lemongrass dressing, compressed celery, heirloom tomato + soy pearls (†)	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

<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 sauce (2) (V,‡)	13
<b>SPANNER CRAB RAVIOLI DUMPLINGS</b> with scallops, 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

<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)

<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 CAPE GRIM BEEF CHEEKS</b> with orange soy jus, kalette, pinenuts + sambal crumbs	46

## SALADS + SIDES

<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

<b>CRYSTALISED GINGER CHEESECAKE</b> with yuzu curd, black sesame moss, matcha soil + coffee tuile	19
<b>SHOCHU ESPRESSO TIRAMISU</b> with dark chocolate bark, cocoa crunch + spiced orange marmalade	20
<b>MAMASAN CHOCOLATE BROWNIE</b> with toasted sesame ice cream, salted caramel fortune cookie + chocolate + candle nut soil (†)	23
<b>ASSORTED EXOTIC SORBET + ICE-CREAM</b> (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

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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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