

VEGAN MENU

Small Plates

EDAMAME with pink salt + Japanese 7 spices (GF)	8
GOBO CHIPS Japanese burdock root chips with chilli, aonori seaweed flakes + shiso furikake	10
VEGETABLE SAN CHOY BAU with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves (GFO)	16
FRIED BRUSSELS SPROUTS + SWEET TOFU CREAM with tangy black vinaigrette + black sesame (V,VO,GFO)	16

Dumplings + Buns

MISO EGGPLANT BAO Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	13
--	----

Larger Plates

HOT + SWEET EGGPLANT fried with green bean, cabbage + sticky chilli bean sauce (GFO)	25
---	----

Sides

WOK FRIED VEGETABLES with Japanese sesame dressing + yuzu sesame seeds (V, VO, GFO)	16
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce (GFO)	12
VEGETARIAN FRIED RICE (GFO)	18
STEAMED JASMINE RICE (GF)	3pp

SWEET

ASSORTED EXOTIC SORBET (GF)	10
------------------------------------	----

GF Gluten Free. GFO Gluten Free option available upon request
*Please advise your waiter of any food allergies.

Mamasan Kitchen + Bar makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Our menu of items used each day are prepped along with food that may contain traces of nuts, gluten, shellfish, seafood, garlic, onion, mushroom, meat and meat products, it cannot be guaranteed that every item will be free of these allergens. Customers concerned with food allergies must be aware of this risk. Mamasan Kitchen + Bar cannot assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at Mamasan Kitchen + Bar or catered event.

YIN

VEGAN BANQUET

EDAMAME with pink salt + Japanese 7 spices
GOBO CHIPS Japanese burdock root chips with chilli, aonori seaweed flakes + shiso furikake
VEGETABLE SAN CHOY BAU with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves
FRIED BRUSSELS SPROUTS + SWEET TOFU CREAM with tangy black vinaigrette + black sesame
HOT + SWEET EGGPLANT fried with green bean, cabbage + sticky chilli bean sauce
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce
STEAMED JASMINE RICE

YANG

VEGAN BANQUET

EDAMAME with pink salt + Japanese 7 spices
MISO EGGPLANT BAO Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon
VEGETABLE SAN CHOY BAU with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves
ASIAN SLAW with shredded mixed cabbage, vermicelli, coriander + wasabi ponzu dressing
FRIED BRUSSELS SPROUTS + SWEET TOFU CREAM with tangy black vinaigrette + black sesame
SICHUAN HOT + SWEET EGGPLANT fried with green beans, cabbage + sticky chilli bean sauce
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce
STEAMED JASMINE RICE

YIN

VEGETARIAN BANQUET

EDAMAME with pink salt + Japanese 7 spices
GOBO CHIPS Japanese burdock root chips with chilli, aonori seaweed flakes + shiso furikake
VEGETABLE SAN CHOY BAU with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves
ASIAN MUSHROOM SPRING ROLLS with house made sweet chilli
HOT + SWEET EGGPLANT fried with green bean, cabbage + sticky chilli bean sauce
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce
STEAMED JASMINE RICE

YANG

VEGETARIAN BANQUET

EDAMAME with pink salt + Japanese 7 spices
ASIAN MUSHROOM SPRING ROLLS with house made sweet chilli
VEGETABLE SAN CHOY BAU with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves
FRIED BRUSSELS SPROUTS + SWEET TOFU CREAM with tangy black vinaigrette + black sesame
SWEET CORN CAKES with pumpkin, zucchini + pineapple nouc cham dipping sauce
HOT + SWEET EGGPLANT fried with green bean, cabbage + sticky chilli bean sauce
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce
STEAMED JASMINE RICE



NUT ALLERGY MENU

Small Plates

EDAMAME with pink salt + Japanese 7 spices (GF,V)	8
GOBO CHIPS Japanese burdock root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V,VO)	10
HALF SHELL SCALLOPS with nori seaweed mayo, chilli, garlic + mustard green (4) (GFO)	18
HIRAMASA KINGFISH SASHIMI with pickled kohlrabi, green apple, coconut, citrus pearls + green nam jim dressing (GF)	23
OCEAN TROUT TARTARE Petuna ocean trout with tangy ponzu, wasabi mayo, tobiko, chives + gow gee chips	25
CRAB SLAW with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko (GF)	25
GRILLED MORETON BAY BUG half shell Moreton Bay bug with umami XO butter sauce, chives + lime (2 halves) (GFO)	28
FRIED BRUSSELS SPROUTS + SWEET TOFU CREAM with tangy black vinaigrette + black sesame (V,VO,GFO)	16
SWEET CORN CAKES with pumpkin, zucchini + pineapple nouc cham dipping sauce (V)	18
VEGETABLE SAN CHOY BAU with mixed vegetables + mushroom soy sauce, with baby cos leaves (V,VO,GFO,Δ)	16
PORK SAN CHOY BAU with slow cooked Byron Bay pork + snake beans with baby cos leaves (GFO,Δ)	18
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan snow (Δ)	22
Dumplings + Buns	
PORK BAO Chinese steamed bun with twice cooked pork belly, pickled cucumber, sriracha chilli mayo + hoisin sauce (2) (Δ)	14
WAGYU BEEF BAO Chinese steamed bun with 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) (GFO)	18
MISO EGGPLANT BAO Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	13
SPANNER CRAB RAVIOLI DUMPLINGS with scallops, prawns 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 (4) (V)	20

(Δ) This item can be prepared allergy free upon request. **GF** Gluten Free, **V** Vegetarian, **GFO** Gluten Free option available upon request. **VO** Vegan option available upon request.
*Please advise your waiter of any food allergies.

Mamasan Kitchen + Bar makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Our menu of items used each day are prepped along with food that may contain traces of nuts, gluten, shellfish, seafood, garlic, onion, mushroom, meat and meat products, it cannot be guaranteed that every item will be free of these allergens. Customers concerned with food allergies must be aware of this risk. Mamasan Kitchen + Bar cannot assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at Mamasan Kitchen + Bar or catered event.

Larger Plates

PEKING DUCK PANCAKES with sweet hoisin, cucumber + shallot	29
PANKO FRIED SQUID with Sriracha chilli mayo, shallot + lime (GFO)	21
STEAMED BARRAMUNDI with tea tree mushroom, chilli, garlic, ginger + lime (GF)	35
MISO COD Glacier 51 Patagonian Toothfish with pak choy, shiitake mushroom, dashi broth + truffle oil (12Og)	52
GLAZED LAMB RIBS spicy soy glaze with dried chilli, garlic + caper (GFO)	32
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with garlic, black pepper + Thai basil (GFO)	35
HOT + SWEET EGGPLANT fried with green bean, cabbage + sticky chilli bean sauce (V,VO,GFO)	25
CRISPY CHICKEN with caramelised chilli sauce, sesame + shallot (GFO)	36
SICHUAN SALTED DUCK with Chinese five spiced plum sauce + citrus slices (GF)	40
SLOW COOKED PORK CHEEKS in orange soy master stock, sautéed kailan, kale + sambal crumbs	34
Sides	
WOK FRIED VEGETABLES with Japanese sesame dressing + yuzu sesame seeds (V,VO,GFO)	16
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce (V,VO,GFO)	12
INDONESIAN FRIED RICE with prawn + Chinese lap cheong sausage (GFO)	24
VEGETARIAN FRIED RICE (V,VO,GFO)	18
STEAMED JASMINE RICE (GF)	3pp

SWEET

LEMONGRASS + GINGER CHEESECAKE with Baileys pastry cream, mango jelly, raspberry gel + crispy wonton shards	18
PASSIONFRUIT TART with mango sorbet, white chocolate dome + sweet dried rose petals	18
ASSORTED EXOTIC SORBET (GF,VO)	10

YIN NUT ALLERGY BANQUET

EDAMAME with pink salt + Japanese 7 spices
PANKO FRIED SQUID with Sriracha chilli mayo, shallot + lime
PORK SAN CHOY BAU with slow cooked Byron Bay pork + snake beans, with baby cos leaves
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan snow
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with garlic, pepper, black funghi, green beans + Thai basil
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce
STEAMED JASMINE RICE

YANG

NUT ALLERGY BANQUET

EDAMAME with pink salt + Japanese 7 spices
HIRAMASA KINGFISH SASHIMI with pickled kohlrabi, green apple, coconut, citrus pearls + green nam jim dressing
PORK SAN CHOY BAU with slow cooked Byron Bay pork + snake beans, with baby cos leaves
SPANNER CRAB RAVIOLI DUMPLINGS with scallops, prawns, water chestnut + coconut sambal bisque
GLAZED LAMB RIBS spicy soy glaze with dried chilli, garlic + caper
SICHUAN SALTED DUCK with Chinese five spiced plum sauce + citrus slices
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce
STEAMED JASMINE RICE



SHELLFISH ALLERGY MENU

Small Plates

EDAMAME with pink salt + Japanese 7 spices (GF,V)	8
GOBO CHIPS Japanese burdock root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V,VO)	10
HIRAMASA KINGFISH SASHIMI with pickled kohlrabi, green apple, coconut, citrus pearls + green nam jim dressing (GF)	23
OCEAN TROUT TARTARE Petuna ocean trout with tangy ponzu, wasabi mayo, tobiko, chives + gow gee chips	25
COLESLAW with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli + lime (GF,Δ)	25
FRIED BRUSSELS SPROUTS + SWEET TOFU CREAM with tangy black vinaigrette + black sesame (V,VO,GFO)	16
SWEET CORN CAKES with pumpkin, zucchini + pineapple nouc cham dipping sauce (V)	18
VEGETABLE SAN CHOY BAU with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves (V,VO,GFO)	16
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO,Δ)	18
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow	22

Dumplings + Buns

PORK BAO Chinese steamed bun with twice cooked pork belly, pickled cucumber, peanut, sriracha chilli mayo + hoisin sauce (2)	14
WAGYU BEEF BAO Chinese steamed bun with Wagyu beef, Thai hot chilli, pickled mustard green + kimchi mayo (2)	16
MISO EGGPLANT BAO Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	13
ASIAN MUSHROOM SPRING ROLLS with house made sweet chilli (4) (V)	20

(Δ) This item can be prepared allergy free upon request. **GF** Gluten Free, **V** Vegetarian, **GFO** Gluten Free option available upon request. **VO** Vegan option available upon request.

Mamasan Kitchen + Bar makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Our menu of items used each day are prepped along with food that may contain traces of nuts, gluten, shellfish, seafood, garlic, onion, mushroom, meat and meat products, it cannot be guaranteed that every item will be free of these allergens. Customers concerned with food allergies must be aware of this risk. Mamasan Kitchen + Bar cannot assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at Mamasan Kitchen + Bar or catered event.

Larger Plates

PEKING DUCK PANCAKES with sweet hoisin, cucumber + shallot	29
STEAMED BARRAMUNDI with tea tree mushroom, chilli, garlic, ginger + lime (GF)	35
MISO COD Glacier 51 Patagonian Toothfish with pak choy, shiitake mushroom, dashi broth + truffle oil (12Og)	52
GLAZED LAMB RIBS caramelised chilli sauce with dried chilli, garlic + caper (GFO,Δ)	32
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with garlic, black pepper + Thai basil (GFO,Δ)	35
HOT + SWEET EGGPLANT fried with green bean, cabbage + sticky chilli bean sauce (V,VO,GFO)	25
CRISPY CHICKEN with ginger, caramelised chilli sauce, sesame + shallot (GFO,Δ)	36
SICHUAN SALTED DUCK with Chinese five spiced plum sauce + citrus slices (GF)	40
SLOW COOKED PORK CHEEKS in orange soy master stock, sautéed kailan, kale + pine nuts	34

Sides

WOK FRIED VEGETABLES with Japanese sesame dressing + yuzu sesame seeds (V,VO,GFO)	16
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce (V,VO,GFO)	12
VEGETARIAN FRIED RICE (V,VO,GFO)	18
STEAMED JASMINE RICE (GF)	3pp

SWEET

LEMONGRASS + GINGER CHEESECAKE with Baileys pastry cream, mango jelly, raspberry gel + crispy wonton shards	18
PASSIONFRUIT TART with mango sorbet, white chocolate dome + sweet dried rose petals	18
MAMASAN CHOCOLATE BROWNIE with caramelised condensed milk ice cream + salted caramel fortune cookie (GFO)	23
ASSORTED EXOTIC SORBET + ICE-CREAM (GF,VO)	10

YIN

SHELLFISH ALLERGY BANQUET

EDAMAME with pink salt + Japanese 7 spices
GOBO CHIPS Japanese burdock root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo
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 with parmesan + almond snow
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with garlic, black pepper + Thai basil
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce
STEAMED JASMINE RICE

YANG

SHELLFISH ALLERGY BANQUET

EDAMAME with pink salt + Japanese 7 spices
HIRAMASA KINGFISH SASHIMI with pickled kohlrabi, green apple, coconut, citrus pearls + green nam jim dressing
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves
ASIAN MUSHROOM SPRING ROLLS with house made sweet chilli
GLAZED LAMB RIBS caramelised chilli sauce with dried chilli, garlic + caper
SICHUAN SALTED DUCK with Chinese five spiced plum sauce + citrus slices
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce
STEAMED JASMINE RICE



SEAFOOD ALLERGY MENU

Small Plates

EDAMAME with pink salt + Japanese 7 spices (GF,V)	8
GOBO CHIPS Japanese burdock root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V,VO)	10
COLESLAW with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli + lime (GF,Δ)	25
FRIED BRUSSELS SPROUTS + SWEET TOFU CREAM with tangy black vinaigrette + black sesame (V,VO,GFO)	16
SWEET CORN CAKES with pumpkin, zucchini + sriracha mayo dipping sauce (V,Δ)	18
VEGETABLE SAN CHOY BAU with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves (V,VO,GFO)	16
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO,Δ)	18
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow	22

Dumplings + Buns

PORK BAO Chinese steamed bun with twice cooked pork belly, pickled cucumber, peanut, sriracha chilli mayo + hoisin sauce (2)	14
WAGYU BEEF BAO Chinese steamed bun with Wagyu beef, Thai hot chilli, pickled mustard green + chilli mayo (2)	16
MISO EGGPLANT BAO Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	13
ASIAN MUSHROOM SPRING ROLLS with sriracha mayo (4) (V,Δ)	20

Larger Plates

PEKING DUCK PANCAKES with sweet hoisin, cucumber + shallot	29
GLAZED LAMB RIBS with soy glaze, dried chilli, garlic + caper (GFO,Δ)	32
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with garlic, black pepper + Thai basil (GFO,Δ)	35
HOT + SWEET EGGPLANT fried with green bean, cabbage + sticky chilli bean sauce (V,VO,GFO)	25
CRISPY CHICKEN with ginger, sweet chilli sauce + shallots (GFO)	36
SICHUAN SALTED DUCK with hoisin sauce + citrus slices (GF,Δ)	40
SLOW COOKED PORK CHEEKS in orange soy master stock, sautéed kailan, kale + pine nuts (Δ)	34

Sides

WOK FRIED VEGETABLES with Japanese sesame dressing + yuzu sesame seeds (V,VO,GFO)	16
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce (V,VO,GFO)	12
VEGETARIAN FRIED RICE (V,VO,GFO)	18
STEAMED JASMINE RICE (GF)	3pp

SWEET

LEMONGRASS + GINGER CHEESECAKE with Baileys pastry cream, mango jelly, raspberry gel + crispy wonton shards	18
PASSIONFRUIT TART with mango sorbet, white chocolate dome + sweet dried rose petals	18
MAMASAN CHOCOLATE BROWNIE with caramelised condensed milk ice cream + salted caramel fortune cookie (GFO)	23
ASSORTED EXOTIC SORBET + ICE-CREAM (GF,VO)	10

(Δ) This item can be prepared allergy free upon request. **GF** Gluten Free, **V** Vegetarian, **GFO** Gluten Free option available upon request. **VO** Vegan option available upon request.

Mamasan Kitchen + Bar makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Our menu of items used each day are prepped along with food that may contain traces of nuts, gluten, shellfish, seafood, garlic, onion, mushroom, meat and meat products, it cannot be guaranteed that every item will be free of these allergens. Customers concerned with food allergies must be aware of this risk. Mamasan Kitchen + Bar cannot assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at Mamasan Kitchen + Bar or catered event.

YIN

SEAFOOD ALLERGY BANQUET

EDAMAME with pink salt + Japanese 7 spices
GOBO CHIPS Japanese burdock root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo
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 with parmesan + almond snow
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with garlic, black pepper + Thai basil
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce

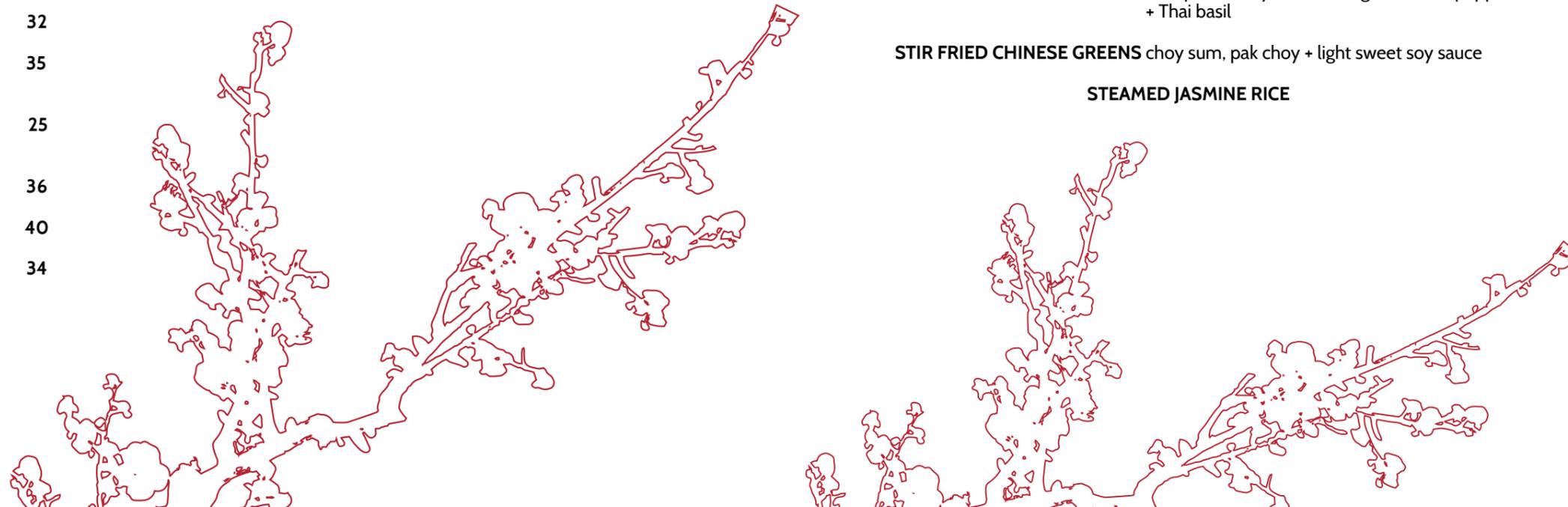
STEAMED JASMINE RICE

YANG

SEAFOOD ALLERGY BANQUET

EDAMAME with pink salt + Japanese 7 spices
WAGYU BEEF BAO Chinese steamed bun with pulled Wagyu beef, Thai hot chilli, pickled mustard green + kimchi mayo
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut with baby cos leaves
FRIED BRUSSELS SPROUTS + SWEET TOFU CREAM with tangy black vinaigrette + black sesame
GLAZED LAMB RIBS with soy glaze, dried chilli, garlic + caper
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with garlic, black pepper + Thai basil
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce

STEAMED JASMINE RICE



GARLIC + ONION ALLERGY MENU

Small Plates

EDAMAME with pink salt + Japanese 7 spices (GF,V,Δ)	8
GOBO CHIPS Japanese burdock root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V,VO)	10
HALF SHELL SCALLOPS with nori seaweed mayo (4) (GFO)	18
HIRAMASA KINGFISH SASHIMI with wasabi ponzu, green apple + citrus pearls (GF)	23
CRAB SLAW with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko (GF)	25
GRILLED MORETON BAY BUG with sweet soy sauce, butter + lime (2 halves) (GFO)	28
FRIED BRUSSEL SPROUTS + SWEET TOFU CREAM with soy sauce + black sesame (V,VO,GFO)	16
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO,Δ)	18
VEGETABLE SAN CHOY BAU with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves (V,VO,GFO)	16
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in chilli caramel sauce with parmesan + almond snow	22
ASIAN MUSHROOM SPRING ROLLS with house made sweet chilli (4) (V)	20

Dumplings + Buns

MISO EGGPLANT BAO Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	13
--	----

Larger Plates

PEKING DUCK PANCAKES with sweet indonesian sweet soy sauce + cucumber (Δ)	30
PANKO FRIED SQUID with Sriracha chilli mayo + lime	21
STEAMED BARRAMUNDI with tea tree mushroom, chilli, + lime (GF,Δ)	35
MISO COD Glacier 51 Patagonian Toothfish with pak choy, shiitake mushroom + truffle oil (120g)	52
GLAZED LAMB RIBS with caramelised chilli sauce	32
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with black pepper + Thai basil (GFO,Δ)	35
CRISPY CHICKEN with chilli caramel sauce, sesame + shallots (GFO)	36
SICHUAN SALTED DUCK with Chinese five spiced plum sauce + citrus slices (GF,Δ)	40
SLOW COOKED PORK CHEEKS in orange soy master stock, sautéed kailan, kale + pine nuts (Δ)	34

Sides

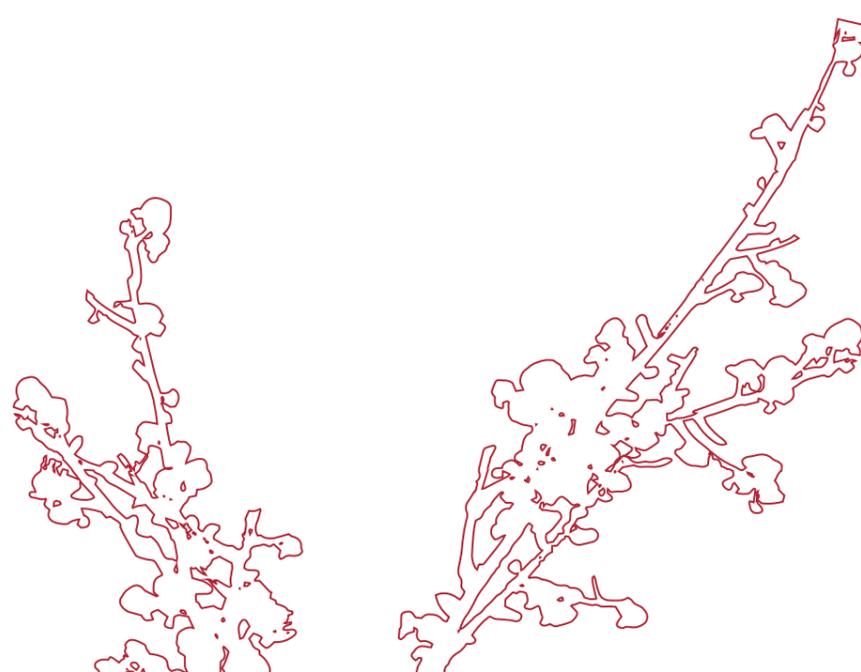
WOK FRIED VEGETABLES with sweet soy sauce (V,VO,GFO)	16
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce (V,VO,GFO)	12
INDONESIAN FRIED RICE with prawn + Chinese lap cheong sausage (GFO)	24
VEGETARIAN FRIED RICE (V,VO,GFO,Δ)	18
STEAMED JASMINE RICE (GF)	3pp

SWEET

LEMONGRASS + GINGER CHEESECAKE with Baileys pastry cream, mango jelly, raspberry gel + crispy wonton shards	18
PASSIONFRUIT TART with mango sorbet, white chocolate dome + sweet dried rose petals	18
MAMASAN CHOCOLATE BROWNIE with caramelised condensed milk ice cream + salted caramel fortune cookie (GFO)	23
ASSORTED EXOTIC SORBET + ICE-CREAM (GF,VO)	10

(Δ) This item can be prepared allergy free upon request. **GF** Gluten Free, **V** Vegetarian, **GFO** Gluten Free option available upon request. **VO** Vegan option available upon request.

Mamasan Kitchen + Bar makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Our menu of items used each day are prepped along with food that may contain traces of nuts, gluten, shellfish, seafood, garlic, onion, mushroom, meat and meat products, it cannot be guaranteed that every item will be free of these allergens. Customers concerned with food allergies must be aware of this risk. Mamasan Kitchen + Bar cannot assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at Mamasan Kitchen + Bar or catered event.



YIN

GARLIC + ONION ALLERGY BANQUET

EDAMAME with pink salt + Japanese 7 spices
PANKO FRIED SQUID with Sriracha chilli mayo + 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 chilli caramel sauce with parmesan + almond snow
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with black pepper + Thai basil
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce
STEAMED JASMINE RICE

YANG

GARLIC + ONION ALLERGY BANQUET

EDAMAME with pink salt + Japanese 7 spices
HIRAMASA KINGFISH SASHIMI with pickled kohlrabi, green apple, coconut, citrus pearls + green nam jim dressing
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves
HALF SHELL SCALLOPS with nori seaweed mayo
GLAZED LAMB RIBS with caramelised chilli sauce
SICHUAN SALTED DUCK with Chinese five spiced Hoisin sauce + citrus slices
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce
STEAMED JASMINE RICE

MUSHROOM ALLERGY MENU

Small Plates

EDAMAME with pink salt + Japanese 7 spices (GF,V)	8
GOBO CHIPS Japanese burdock root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V,VO)	10
HALF SHELL SCALLOPS with nori seaweed mayo, chilli, garlic + mustard green (4) (GFO)	19
HIRAMASA KINGFISH SASHIMI with pickled kohlrabi, green apple, coconut, citrus pearls + green nam jim dressing (GF)	23
OCEAN TROUT TARTARE Petuna ocean trout with tangy ponzu, wasabi mayo, tobiko, chives + gow gee chips	25
CRAB SLAW with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko (GF)	25
GRILLED MORETON BAY BUG with soy jus, butter + lime (2 halves) (GFO)	28
FRIED BRUSSEL SPROUTS + SWEET TOFU CREAM with tangy black vinaigrette + black sesame (V,VO,GFO)	16
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 (GFO)	18
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow	22

Dumplings + Buns

PORK BAO Chinese steamed bun with twice cooked pork belly, pickled cucumber, peanut, sriracha chilli mayo + hoisin sauce (2)	14
WAGYU BEEF BAO Chinese steamed bun with 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) (GFO)	18
MISO EGGPLANT BAO Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	13
SPANNER CRAB RAVIOLI DUMPLINGS with scallops, prawns water chestnut + coconut sambal bisque (4)	23

Larger Plates

PEKING DUCK PANCAKES with sweet hoisin, cucumber + shallot	29
PANKO FRIED SQUID with Sriracha chilli mayo, shallot + lime (GFO)	21
WAGYU BEEF RED CURRY 12 hour braised pulled wagyu beef with daikon, carrot, banana chilli, coconut cream + peanuts	34
STEAMED BARRAMUNDI with chilli, garlic, ginger + lime (GF,Δ)	35
MISO COD Glacier 51 Patagonian Toothfish with miso glaze + pak choy (120g)	52
GLAZED LAMB RIBS spicy soy glaze with dried chilli, garlic + caper (GFO)	32
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with garlic, black pepper + Thai basil (GFO,Δ)	35
CRISPY CHICKEN with Indonesian spicy satay sauce, sesame + shallots (GFO)	36
SICHUAN SALTED DUCK with Chinese five spiced plum sauce + citrus slices (GF)	40

Sides

WOK FRIED VEGETABLES with Japanese sesame dressing + yuzu sesame seeds (V,VO,GFO)	16
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce (V,VO,GFO,Δ)	12
INDONESIAN FRIED RICE with prawn + Chinese lap cheong sausage (GFO)	24
STEAMED JASMINE RICE (GF)	3pp

SWEET

LEMONGRASS + GINGER CHEESECAKE with Baileys pastry cream, mango jelly, raspberry gel + crispy wonton shards	18
PASSIONFRUIT TART with mango sorbet, white chocolate dome + sweet dried rose petals	18
MAMASAN CHOCOLATE BROWNIE with caramelised condensed milk ice cream + salted caramel fortune cookie (GFO)	23
ASSORTED EXOTIC SORBET + ICE-CREAM (GF,VO)	10

(Δ) This item can be prepared allergy free upon request. **GF** Gluten Free, **V** Vegetarian, **GFO** Gluten Free option available upon request. **VO** Vegan option available upon request.

Mamasan Kitchen + Bar makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Our menu of items used each day are prepped along with food that may contain traces of nuts, gluten, shellfish, seafood, garlic, onion, mushroom, meat and meat products, it cannot be guaranteed that every item will be free of these allergens. Customers concerned with food allergies must be aware of this risk. Mamasan Kitchen + Bar cannot assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at Mamasan Kitchen + Bar or catered event.

YIN

MUSHROOM ALLERGY BANQUET

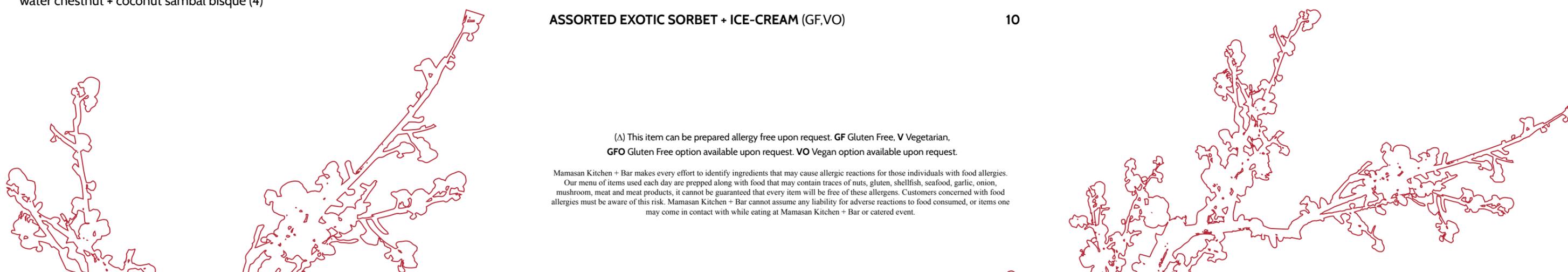
EDAMAME with pink salt + Japanese 7 spices
PANKO FRIED SQUID with Sriracha chilli mayo, shallot + lime
PORK SAN CHOY BAU with slow cooked Byron Bay pork + snake bean + peanut, with baby cos leaves
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond 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, pak choy + light sweet soy sauce
STEAMED JASMINE RICE

YANG

MUSHROOM ALLERGY BANQUET

EDAMAME with pink salt + Japanese 7 spices
HIRAMASA KINGFISH SASHIMI with pickled kohlrabi, green apple, coconut, citrus pearls + green nam jim dressing
PORK SAN CHOY BAU with slow cooked Byron Bay pork + snake bean + peanut, with baby cos leaves
SPANNER CRAB RAVIOLI DUMPLINGS with scallops, prawns, water chestnut + coconut sambal bisque
GLAZED LAMB RIBS spicy soy glaze with dried chilli, garlic + caper
SICHUAN SALTED DUCK with Chinese five spiced plum sauce + citrus slices
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce

STEAMED JASMINE RICE



GLUTEN FREE MENU

Small Plates

EDAMAME with pink salt + Japanese 7 spices (GF,V,VO)	8
HALF SHELL SCALLOPS with nori seaweed mayo (4) (GFO)	18
HIRAMASA KINGFISH SASHIMI with pickled kohlrabi, green apple coconut, citrus pearls + green nam jim dressing (GF)	23
CRAB SLAW with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko (GF)	25
GRILLED MORETON BAY BUG with gluten free soy jus, butter + lime (2 halves) (GFO)	28
FRIED BRUSSELS SPROUTS + SWEET TOFU CREAM with tamari + black sesame (V,VO,GFO)	16
VEGETABLE SAN CHOY BAU with mixed vegetables, gluten free soy sauce + peanut with baby cos leaves (V,VO,GFO,Δ)	16
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO,Δ)	18

Dumplings + Buns

SOFT SHELL CRAB BAO Lettuce wrap with Mama tartare sauce, tobiko + jalapeno (2) (GFO,Δ)	18
--	----

Larger Plates

FRIED SQUID with Sriracha chilli mayo, shallot + lime (GFO,Δ)	21
STEAMED BARRAMUNDI with tea tree mushroom, chilli, garlic, ginger + lime (GF)	35
GLAZED LAMB RIBS caramelised chilli sauce with dried chilli, garlic + caper (GFO)	32
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with garlic, pepper, black funghi, green beans + Thai basil (GFO)	35
HOT + SWEET EGGPLANT fried with green bean, cabbage + chilli caramel sauce (V,VO,GFO)	25
CRISPY CHICKEN with caramelised chilli sauce, sesame + shallot (GFO)	36
SICHUAN SALTED DUCK with Chinese five spiced plum sauce + citrus slices (GF)	40

Sides

WOK FRIED VEGETABLES with gluten free soy sauce + sesame seeds (V,VO,GFO)	16
STIR FRIED CHINESE GREENS choy sum, pak choy + GF soy sauce (V,VO,GFO,Δ)	12
INDONESIAN FRIED RICE with prawn (GFO,Δ)	24
VEGETARIAN FRIED RICE (V,VO,Δ)	18
STEAMED JASMINE RICE (V,GF)	3pp

SWEET

MAMASAN CHOCOLATE BROWNIE with caramelised condensed milk ice cream (GFO)	23
ASSORTED EXOTIC SORBET + ICE-CREAM (GF,VO)	10

(Δ) This item can be prepared allergy free upon request. **GF** Gluten Free, **V** Vegetarian, **GFO** Gluten Free option available upon request. **VO** Vegan option available upon request.

Mamasan Kitchen + Bar makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Our menu of items used each day are prepped along with food that may contain traces of nuts, gluten, shellfish, seafood, garlic, onion, mushroom, meat and meat products, it cannot be guaranteed that every item will be free of these allergens. Customers concerned with food allergies must be aware of this risk. Mamasan Kitchen + Bar cannot assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at Mamasan Kitchen + Bar or catered event.

YIN

GLUTEN FREE BANQUET

EDAMAME with pink salt + Japanese 7 spices
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
CRAB SLAW with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with garlic, black pepper + Thai basil
STIR FRIED CHINESE GREENS choy sum, pak choy + gluten free soy sauce
STEAMED JASMINE RICE

YANG

GLUTEN FREE BANQUET

EDAMAME with pink salt + Japanese 7 spices
HIRAMASA KINGFISH SASHIMI with pickled kohlrabi, green apple, coconut, citrus pearls + green nam jim dressing
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves
HALF SHELL SCALLOPS with nori seaweed mayo
GLAZED LAMB RIBS caramelised chilli sauce with dried chilli, garlic + caper
SICHUAN SALTED DUCK with Chinese five spiced Hoisin sauce + citrus slices
STIR FRIED CHINESE GREENS choy sum, pak choy + gluten free soy sauce
STEAMED JASMINE RICE

