

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 PLATES

EDAMAME with pink salt + Japanese 7 spices (GF,V,VO)	8
RENKON CHIPS lotus root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V,VO)	8
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 half shell Moreton Bay bug with umami XO butter sauce, chives + lime (2 halves) (GFO)	30
VIETNAMESE STYLE FRIED QUAIL lemongrass + ginger marinated quail legs with tamarind sauce, green mango + Asian herbs (2) (GF)	14
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)	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 + 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) (GFO)	18
MISO EGGPLANT BAO Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (V,VO)	13
SPANNER CRAB RAVIOLI DUMPLINGS with scallops, prawns water chestnut + coconut sambal bisque (4)	23
ASIAN MUSHROOM WONTONS with Sichuan spiced aromatic soy vinaigrette + chilli oil (4)	16
PRAWN TOAST Cantonese style prawn toast with sweet corn, mustard mayo + crushed pineapple (2)	19

LARGER PLATES

PEKING DUCK PANCAKES with sweet hoisin, cucumber + shallot	32
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 tea tree mushroom, chilli, garlic, ginger + lime (GF)	35
MISO COD Glacier 51 Patagonian Toothfish with pak choy, shiitake mushroom, dashi broth + truffle oil (120g)	52
GLAZED LAMB RIBS spicy soy glaze with dried chilli, garlic + caper (GFO)	33
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with garlic, pepper, black funghi, green beans + Thai basil (GFO)	36
HOT + SWEET EGGPLANT fried with green beans, cabbage + sticky chilli bean sauce (V, VO, GFO)	25
CRISPY CHICKEN with Indonesian spicy satay sauce, sesame + shallots (GFO)	36
SICHUAN SALTED DUCK with Chinese five spiced plum sauce + citrus slices (GF)	40
CARAMELISED PORK BELLY with sesame, arugula, spanish onion + compressed watermelon salad (GF)	36

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.

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 (V,GF)	3pp

SWEET

LEMONGRASS + GINGER CHEESECAKE with 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 + chocolate + candle nut soil (GFO)	23
ASSORTED EXOTIC SORBET + ICE-CREAM (GF,VO)	10

LET MAMA CHOOSE...

Can't decide?

Let us serve up a selection of our favourite dishes 79pp

+ Wine pairing 59pp

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
+ WINE PAIRING 55PP

*Selected banquet will apply to the whole table

EDAMAME

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

PANKO FRIED SQUID

with Sriracha chilli mayo, shallot + lime (GFO)

PORK SAN CHOY BAU

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

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,GFO)

STEAMED JASMINE RICE (V,GF)

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SPANNER CRAB RAVIOLI DUMPLINGS

with scallops, prawns, water chestnut + coconut sambal bisque

GLAZED LAMB RIBS

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

SICHUAN SALTED DUCK

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

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 **mamasan**
KITCHEN • BAR

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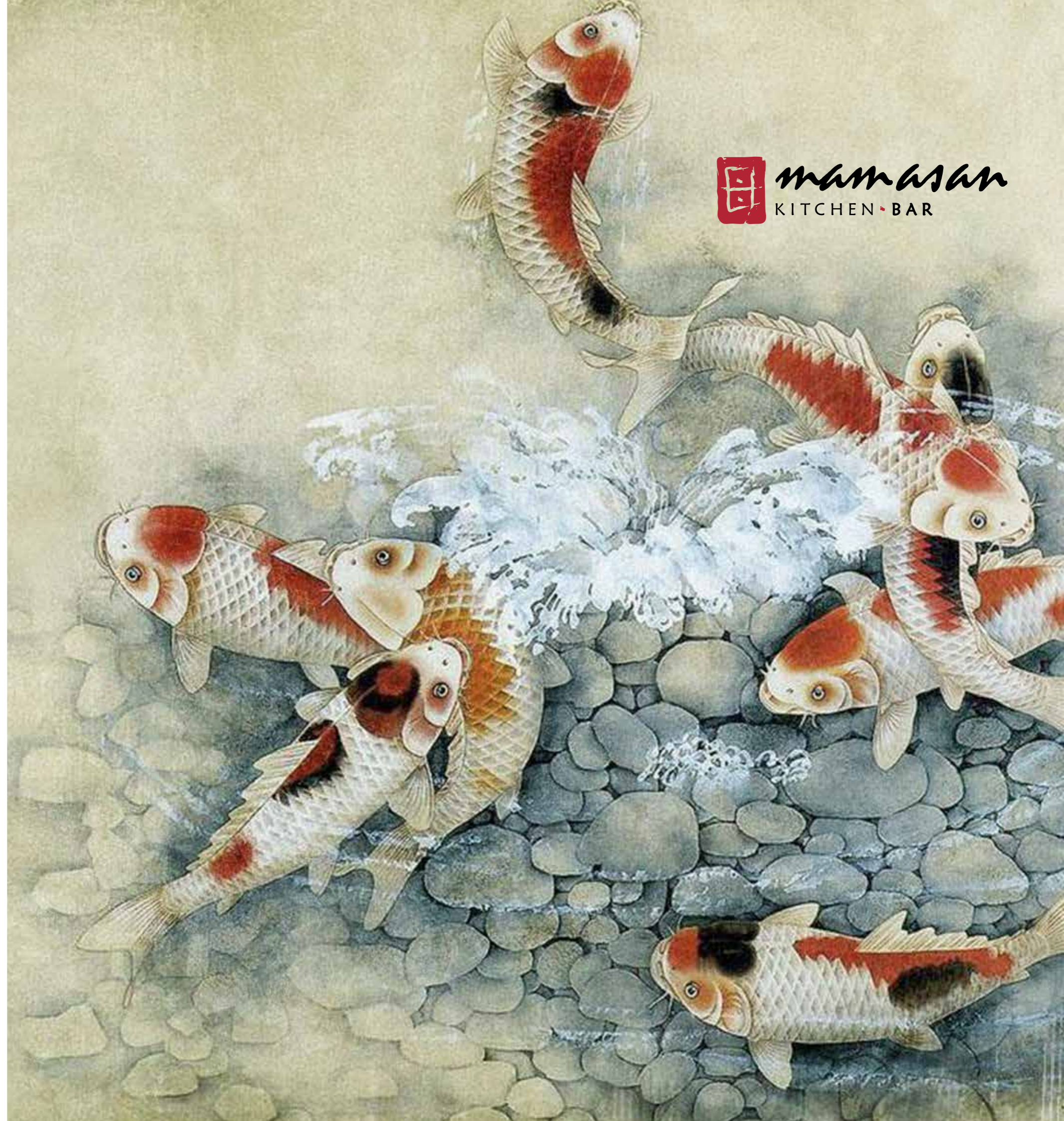
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