

# VEGAN MENU

## Small Plates

<b>EDAMAME</b> with pink salt + Japanese 7 spices (GF)	8
<b>RENKON CHIPS</b> lotus root chips with chilli, aonori seaweed flakes, shiso furikake + sweet tofu cream (V,VO)	10
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves (GFO)	17

## Dumplings + Buns

<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	14
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## Larger Plates

<b>HOT + SWEET EGGPLANT</b> fried with green bean, cabbage + sticky chilli bean sauce (GFO)	26
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## Sides

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

# SWEET

<b>ASSORTED EXOTIC SORBET</b> (GF)	10
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GF Gluten Free. GFO Gluten Free option available upon request  
\*Please advise your waiter of any food allergies.

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# YIN

## VEGAN BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves
<b>WOK FRIED VEGETABLES</b> seasonal mixed vegetables with Japanese sesame dressing + yuzu sesame seeds
<b>HOT + SWEET EGGPLANT</b> fried with green bean, cabbage + sticky chilli bean sauce
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce
<b>STEAMED JASMINE RICE</b>

# YANG

## VEGAN BANQUET

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

# YIN

## VEGETARIAN BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves
<b>SWEET CORN CAKES</b> with pumpkin, zucchini + pineapple nouc cham dipping sauce
<b>HOT + SWEET EGGPLANT</b> fried with green bean, cabbage + sticky chilli bean sauce
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce
<b>STEAMED JASMINE RICE</b>

# YANG

## VEGETARIAN BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves
<b>ASIAN MUSHROOM WONTONS</b> with Sichuan spiced aromatic soy vinaigrette + chilli oil
<b>SWEET CORN CAKES</b> with pumpkin, zucchini + pineapple nouc cham dipping sauce
<b>HOT + SWEET EGGPLANT</b> fried with green bean, cabbage + sticky chilli bean sauce
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce
<b>STEAMED JASMINE RICE</b>



# NUT ALLERGY MENU

## Small Plates

<b>EDAMAME</b> with pink salt + Japanese 7 spices (GF,V)	8
<b>RENKON CHIPS</b> lotus root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V,VO)	10
<b>HALF SHELL SCALLOPS</b> Hervey Bay scallops with ginger, shallot, sesame seeds and micro coriander (4) (GFO)	21
<b>OCEAN TROUT SASHIMI</b> with blackened chilli dressing, pickled jicama and wasabi leaves (GFO)	23
<b>TUNA TARTARE</b> Yellowfin tuna with tangy ponzu, wasabi mayo, tobiko, chives + gow gee crisps	25
<b>CRAB SLAW</b> with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko (GF)	27
<b>MORETON BAY BUG</b> wok tossed with umami black pepper and chilli sauce, garlic + lime (2 halves) (GFO)	32
<b>SWEET CORN CAKES</b> with pumpkin, zucchini + pineapple nouc cham dipping sauce (V)	18
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables + mushroom soy sauce, with baby cos leaves (V,VO,GFO,Δ)	17
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork + snake beans with baby cos leaves (GFO,Δ)	19
<b>MAMASAN KFC</b> (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan snow (Δ)	23

## Dumplings + Buns

<b>PORK BAO</b> Chinese steamed bun with twice cooked pork belly, pickled cucumber, sriracha chilli mayo + hoisin sauce (2) (Δ)	15
<b>WAGYU BEEF BAO</b> Chinese steamed bun with Wagyu beef, Thai hot chilli, pickled mustard green + kimchi mayo (2)	17
<b>SOFT SHELL CRAB BAO</b> Chinese steamed bun with Mama tartare sauce, tobiko + jalapeno (GF Lettuce wrap option available) (2) (GFO)	19
<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	14
<b>SPANNER CRAB RAVIOLI DUMPLINGS</b> with scallops, prawns water chestnut + coconut sambal bisque (4)	24
<b>ASIAN MUSHROOM WONTONS</b> with Sichuan spiced aromatic soy vinaigrette + chilli oil (4)	17
<b>CRISPY VIETNAMESE RICE PAPER ROLLS</b> with prawn, baby gem lettuce, Asian herbs + house made sweet chilli sauce (4) (GF)	22

(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.  
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## Larger Plates

<b>DUCK PANCAKES</b> with sweet hoisin, cucumber + shallot	33
<b>PANKO FRIED SQUID</b> with Sriracha chilli mayo, shallot + lime (GFO)	22
<b>SINGAPOREAN SNAPPER CURRY</b> mild sweet + sour style curry with snapper, cherry tomato, morning glory and aromatic chilli oil (GF)	36
<b>MISO COD</b> Glacier 51 Patagonian Toothfish with pak choy, shiitake mushroom, dashi broth + truffle oil (12Og)	52
<b>GLAZED LAMB RIBS</b> spicy soy glaze with dried chilli, garlic + caper (GFO)	34
<b>WOK FRIED BEEF FILLET</b> Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum (GFO)	37
<b>HOT + SWEET EGGPLANT</b> fried with green bean, cabbage + sticky chilli bean sauce (V,VO,GFO)	26
<b>CRISPY SHANDONG CHICKEN</b> twice cooked half chicken with Shandong red vinegar dressing and cucumber + herb salad (GF)	36
<b>SICHUAN SALTED DUCK</b> with Chinese five spiced plum sauce + citrus slices (GF)	40
<b>CARAMELISED PORK BELLY</b> with sesame and apple kimchi salad (GF)	36
<b>MAMASAN WAGYU STEAK</b> 200g premium wagyu striploin with mixed wild mushrooms, asparagus, wasabi + salted black bean soy jus. Served medium (GF) *Limited quantity - please check with your waiter for daily availability	85

## Sides

<b>WOK FRIED VEGETABLES</b> with Japanese sesame dressing + yuzu sesame seeds (V,VO,GFO)	16
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce (V,VO,GFO)	12
<b>INDONESIAN FRIED RICE</b> with prawn + Chinese lap cheong sausage (GFO)	25
<b>VEGETARIAN FRIED RICE</b> (V,VO,GFO)	18
<b>STEAMED JASMINE RICE</b> (GF)	3pp

# SWEET

<b>JASMINE RICE PANNA COTTA</b> with white chocolate soil, preserved kumquat, mango + kumquat sorbet (GF)	18
<b>ICE CREAM BAO SANDWICH</b> deep fried coconut bao with miso ice cream, kaya jam, raspberry gel + popping candy	18
<b>MAMASAN CHOCOLATE BROWNIE</b> with miso ice cream + salted caramel fortune cookie (GFO)	23
<b>ASSORTED EXOTIC SORBET</b> (GF,VO)	10

# YIN

## NUT ALLERGY BANQUET

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

# YANG

## NUT ALLERGY BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>OCEAN TROUT SASHIMI</b> with blackened chilli dressing, pickled jicama and wasabi leaves
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork + snake beans, with baby cos leaves
<b>SPANNER CRAB RAVIOLI DUMPLINGS</b> with scallops, prawns, water chestnut + coconut sambal bisque
<b>GLAZED LAMB RIBS</b> spicy soy glaze with dried chilli, garlic + caper
<b>SICHUAN SALTED DUCK</b> with Chinese five spiced plum sauce + citrus slices
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce
<b>STEAMED JASMINE RICE</b>



# SHELLFISH ALLERGY MENU

## Small Plates

<b>EDAMAME</b> with pink salt + Japanese 7 spices (GF,V)	8
<b>RENKON CHIPS</b> lotus root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V,VO)	10
<b>OCEAN TROUT SASHIMI</b> with blackened chilli dressing, pickled jicama and wasabi leaves (GFO)	23
<b>TUNA TARTARE</b> Yellowfin tuna with tangy ponzu, wasabi mayo, tobiko, chives + gow gee crisps	25
<b>ASIAN SLAW</b> with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli + lime (GF,Δ)	15
<b>SWEET CORN CAKES</b> with pumpkin, zucchini + hoisin dipping sauce (V)	18
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves (V,VO,GFO)	17
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO,Δ)	19
<b>MAMASAN KFC</b> (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow	23

## Dumplings + Buns

<b>PORK BAO</b> Chinese steamed bun with twice cooked pork belly, pickled cucumber, peanut, sriracha chilli mayo + hoisin sauce (2)	15
<b>WAGYU BEEF BAO</b> Chinese steamed bun with Wagyu beef, Thai hot chilli, pickled mustard green + kimchi mayo (2)	17
<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	14
<b>ASIAN MUSHROOM WONTONS</b> with Sichuan spiced aromatic soy vinaigrette + chilli oil (4)	17

(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.

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## Larger Plates

<b>DUCK PANCAKES</b> with sweet hoisin, cucumber + shallot	33
<b>SINGAPOREAN SNAPPER CURRY</b> mild sweet + sour style curry with snapper, cherry tomato, morning glory and aromatic chilli oil (GF)	36
<b>MISO COD</b> Glacier 51 Patagonian Toothfish with pak choy, shiitake mushroom, dashi broth + truffle oil (120g)	52
<b>GLAZED LAMB RIBS</b> caramelised chilli sauce with dried chilli, garlic + caper (GFO,Δ)	34
<b>WOK FRIED BEEF FILLET</b> Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum (GFO)	37
<b>HOT + SWEET EGGPLANT</b> fried with green bean, cabbage + sticky chilli bean sauce (V,VO,GFO)	26
<b>CRISPY SHANDONG CHICKEN</b> twice cooked half chicken with Shandong red vinegar dressing and cucumber + herb salad (GF)	36
<b>SICHUAN SALTED DUCK</b> with Chinese five spiced plum sauce + citrus slices (GF)	40
<b>CARAMELISED PORK BELLY</b> with sesame and apple kimchi salad (GF)	36
<b>MAMASAN WAGYU STEAK</b> 200g premium wagyu striploin with mixed wild mushrooms, asparagus, wasabi + salted black bean soy jus. Served medium (GF) *Limited quantity - please check with your waiter for daily availability	85

## Sides

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

## SWEET

<b>JASMINE RICE PANNA COTTA</b> with white chocolate soil, preserved kumquat, mango + kumquat sorbet (GF)	18
<b>ICE CREAM BAO SANDWICH</b> deep fried coconut bao with miso ice cream, kaya jam, raspberry gel, sesame nougatine + popping candy	18
<b>MAMASAN CHOCOLATE BROWNIE</b> with sesame ice cream, salted caramel fortune cookie + chocolate soil (GFO)	23
<b>ASSORTED EXOTIC SORBET + ICE-CREAM</b> (GF,VO)	10

## YIN

### SHELLFISH ALLERGY BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>WAGYU BEEF BAO</b> Chinese steamed bun with pulled Wagyu beef, Thai hot chilli, pickled mustard green + kimchi mayo
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves
<b>MAMASAN KFC</b> (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow
<b>WOK FRIED BEEF FILLET</b> Tasmanian Cape Grim eye fillet with garlic, black pepper + Thai basil
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce
<b>STEAMED JASMINE RICE</b>

## YANG

### SHELLFISH ALLERGY BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>OCEAN TROUT SASHIMI</b> with blackened chilli dressing, pickled jicama and wasabi leaves
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves
<b>ASIAN MUSHROOM WONTONS</b> with Sichuan spiced aromatic soy vinaigrette + chilli oil
<b>GLAZED LAMB RIBS</b> caramelised chilli sauce with dried chilli, garlic + caper
<b>SICHUAN SALTED DUCK</b> with Chinese five spiced plum sauce + citrus slices
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce
<b>STEAMED JASMINE RICE</b>



# SEAFOOD ALLERGY MENU

## Small Plates

<b>EDAMAME</b> with pink salt + Japanese 7 spices (GF,V)	8
<b>RENKON CHIPS</b> lotus root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V,VO)	10
<b>ASIAN SLAW</b> with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli + lime (GF,Δ)	15
<b>SWEET CORN CAKES</b> with pumpkin, zucchini + sriracha mayo dipping sauce (V,Δ)	18
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves (V,VO,GFO)	17
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO,Δ)	19
<b>MAMASAN KFC</b> (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow	23

## Dumplings + Buns

<b>PORK BAO</b> Chinese steamed bun with twice cooked pork belly, pickled cucumber, peanut, sriracha chilli mayo + hoisin sauce (2)	15
<b>WAGYU BEEF BAO</b> Chinese steamed bun with Wagyu beef, Thai hot chilli, pickled mustard green + chilli mayo (2)	17
<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	14
<b>ASIAN MUSHROOM WONTONS</b> with Sichuan spiced aromatic soy vinaigrette + chilli oil (4)	17

## Larger Plates

<b>DUCK PANCAKES</b> with sweet hoisin, cucumber + shallot	33
<b>GLAZED LAMB RIBS</b> with soy glaze, dried chilli, garlic + caper (GFO,Δ)	34
<b>WOK FRIED BEEF FILLET</b> Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum (GFO)	37
<b>HOT + SWEET EGGPLANT</b> fried with green bean, cabbage + sticky chilli bean sauce (V,VO,GFO)	26
<b>CRISPY CHICKEN</b> twice cooked half chicken with cucumber + herb salad (GF)	36
<b>SICHUAN SALTED DUCK</b> with hoisin sauce + citrus slices (GF,Δ)	40
<b>CARAMELISED PORK BELLY</b> with sesame and apple kimchi salad (GF)	36
<b>MAMASAN WAGYU STEAK</b> 200g premium wagyu striploin with mixed wild mushrooms, asparagus, wasabi + salted black bean soy jus. Served medium (GF) *Limited quantity - please check with your waiter for daily availability	85

## Sides

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

## SWEET

<b>JASMINE RICE PANNA COTTA</b> with white chocolate soil, preserved kumquat, mango + kumquat sorbet (GF)	18
<b>ICE CREAM BAO SANDWICH</b> deep fried coconut bao with miso ice cream, kaya jam, raspberry gel, sesame nougatine + popping candy	18
<b>MAMASAN CHOCOLATE BROWNIE</b> with sesame ice cream, salted caramel fortune cookie + chocolate soil (GFO)	23
<b>ASSORTED EXOTIC SORBET + ICE-CREAM</b> (GF,VO)	10

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# YIN

## SEAFOOD ALLERGY BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork, snake bean + peanut with baby cos leaves
<b>MAMASAN KFC</b> (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow
<b>WOK FRIED BEEF FILLET</b> Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce

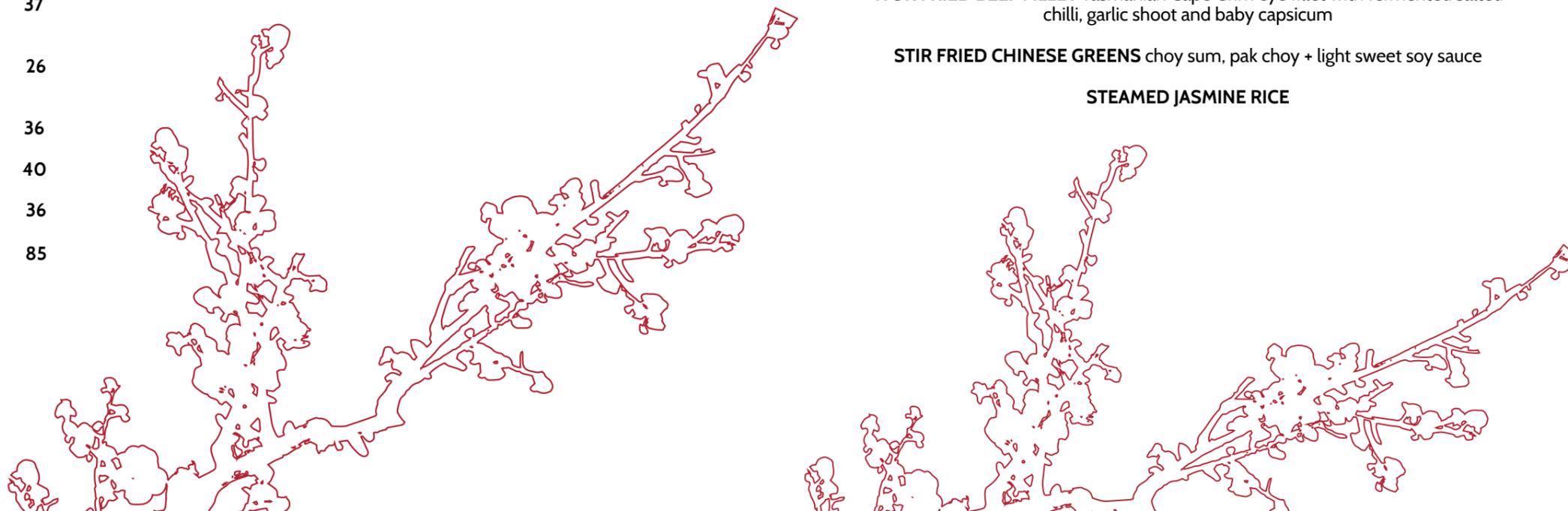
## STEAMED JASMINE RICE

# YANG

## SEAFOOD ALLERGY BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>WAGYU BEEF BAO</b> Chinese steamed bun with pulled Wagyu beef, Thai hot chilli, pickled mustard green + kimchi mayo
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork, snake bean + peanut with baby cos leaves
<b>ASIAN MUSHROOM WONTONS</b> with Sichuan spiced aromatic soy vinaigrette + chilli oil
<b>GLAZED LAMB RIBS</b> with soy glaze, dried chilli, garlic + caper
<b>WOK FRIED BEEF FILLET</b> Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce

## STEAMED JASMINE RICE



# GARLIC + ONION ALLERGY MENU

## Small Plates

<b>EDAMAME</b> with pink salt + Japanese 7 spices (GF,V,Δ)	8
<b>RENKON CHIPS</b> lotus root chips with chilli, salt, shiso furikake + Japanese mayo (V,VO)	10
<b>HALF SHELL SCALLOPS</b> with soy, sesame oil and micro herbs (GFO)	21
<b>OCEAN TROUT SASHIMI</b> with ponzu, pickled jicama and wasabi leaves (GFO)	23
<b>TUNA TARTARE</b> Yellowfin tuna with tangy ponzu, wasabi mayo, tobiko + gow gee crisps (GFO)	25
<b>CRAB SLAW</b> with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko (GF)	25
<b>MORETON BAY BUG</b> wok tossed with umami black pepper and chilli sauce, + lime (2 halves) (GFO)	32
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO,Δ)	19
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves (V,VO,GFO)	17
<b>MAMASAN KFC</b> (Korean Fried Chicken) crispy chicken wings, tossed in chilli caramel sauce with parmesan + almond snow	23

## Dumplings + Buns

<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	14
<b>ASIAN MUSHROOM WONTONS</b> with sweet soy, sesame oil + chilli oil (4)	17

## Larger Plates

<b>DUCK PANCAKES</b> with sweet indonesian sweet soy sauce + cucumber (Δ)	33
<b>PANKO FRIED SQUID</b> with Sriracha chilli mayo + lime	22
<b>MISO COD</b> Glacier 51 Patagonian Toothfish with pak choy, shiitake mushroom + truffle oil (120g)	52
<b>GLAZED LAMB RIBS</b> with caramelised chilli sauce	34
<b>WOK FRIED BEEF FILLET</b> Tasmanian Cape Grim eye fillet with fermented salted chilli and baby capsicum (GFO)	37
<b>CRISPY CHICKEN</b> twice cooked half chicken with chilli caramel sauce and cucumber + herb salad (GF)	36
<b>SICHUAN SALTED DUCK</b> with Chinese five spiced plum sauce + citrus slices (GF,Δ)	40
<b>CARAMELISED PORK BELLY</b> with sesame and pickled wombok salad (GF)	36
<b>MAMASAN WAGYU STEAK</b> 200g premium wagyu striploin with mixed wild mushrooms, asparagus, soy jus + wasabi. Served medium (GF) *Limited quantity - please check with your waiter for daily availability	85

## Sides

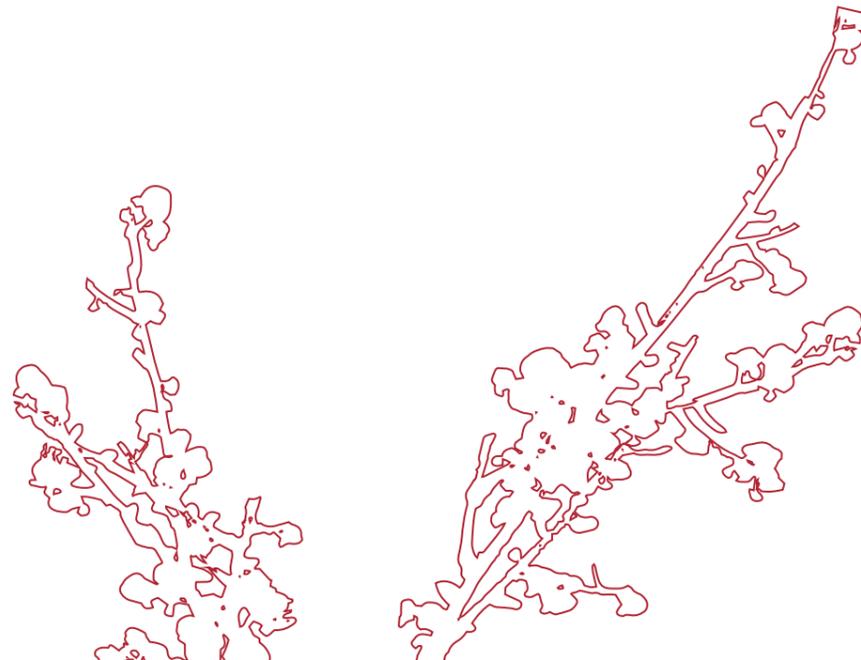
<b>WOK FRIED VEGETABLES</b> seasonal mixed vegetables wok tossed with soy + yuzu sesame seeds (V,VO,GFO)	16
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce (V,VO,GFO)	12
<b>INDONESIAN FRIED RICE</b> with prawn + Chinese lap cheong sausage (GFO)	25
<b>VEGETARIAN FRIED RICE</b> (V,VO,GFO,Δ)	18
<b>STEAMED JASMINE RICE</b> (GF)	3pp

## SWEET

<b>JASMINE RICE PANNA COTTA</b> with white chocolate soil, preserved kumquat, mango + kumquat sorbet (GF)	18
<b>ICE CREAM BAO SANDWICH</b> deep fried coconut bao with miso ice cream, kaya jam, raspberry gel, sesame nougatine + popping candy	18
<b>MAMASAN CHOCOLATE BROWNIE</b> with sesame ice cream, salted caramel fortune cookie + chocolate soil (GFO)	23
<b>ASSORTED EXOTIC SORBET + ICE-CREAM</b> (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.

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# YIN

## GARLIC + ONION ALLERGY BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>PANKO FRIED SQUID</b> with Sriracha chilli mayo + lime
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves
<b>MAMASAN KFC</b> (Korean Fried Chicken) crispy chicken wings, tossed in chilli caramel sauce with parmesan + almond snow
<b>WOK FRIED BEEF FILLET</b> Tasmanian Cape Grim eye fillet with fermented salted chilli and baby capsicum
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce
<b>STEAMED JASMINE RICE</b>

# YANG

## GARLIC + ONION ALLERGY BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>OCEAN TROUT SASHIMI</b> with ponzu, pickled jicama and wasabi leaves
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves
<b>HALF SHELL SCALLOPS</b> with soy, sesame oil and micro herbs
<b>GLAZED LAMB RIBS</b> with caramelised chilli sauce
<b>SICHUAN SALTED DUCK</b> with Chinese five spiced Hoisin sauce + citrus slices
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce
<b>STEAMED JASMINE RICE</b>

# MUSHROOM ALLERGY MENU

## Small Plates

<b>EDAMAME</b> with pink salt + Japanese 7 spices (GF,V)	8
<b>RENKON CHIPS</b> lotus root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V,VO)	10
<b>HALF SHELL SCALLOPS</b> Hervey Bay scallops with ginger, shallot, sesame seeds and micro coriander (4) (GFO)	21
<b>OCEAN TROUT SASHIMI</b> with blackened chilli dressing, pickled jicama and wasabi leaves (GFO)	23
<b>TUNA TARTARE</b> Yellowfin tuna with tangy ponzu, wasabi mayo, tobiko, chives + gow gee crisps	25
<b>CRAB SLAW</b> with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko (GF)	27
<b>MORETON BAY BUG</b> wok tossed with umami black pepper and chilli sauce, garlic + lime (2 halves) (GFO)	32
<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 (GFO)	19
<b>MAMASAN KFC</b> (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow	23

## Dumplings + Buns

<b>PORK BAO</b> Chinese steamed bun with twice cooked pork belly, pickled cucumber, peanut, sriracha chilli mayo + hoisin sauce (2)	15
<b>WAGYU BEEF BAO</b> Chinese steamed bun with Wagyu beef, Thai hot chilli, pickled mustard green + kimchi mayo (2)	17
<b>SOFT SHELL CRAB BAO</b> Chinese steamed bun with Mama tartare sauce, tobiko + jalapeno (GF Lettuce wrap option available) (2) (GFO)	19
<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	14
<b>SPANNER CRAB RAVIOLI DUMPLINGS</b> with scallops, prawns water chestnut + coconut sambal bisque (4)	24
<b>CRISPY VIETNAMESE RICE PAPER ROLLS</b> with prawn, baby gem lettuce, Asian herbs + house made sweet chilli sauce (4) (GF)	22

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## Larger Plates

<b>DUCK PANCAKES</b> with sweet hoisin, cucumber + shallot	33
<b>PANKO FRIED SQUID</b> with Sriracha chilli mayo, shallot + lime (GFO)	22
<b>WAGYU BEEF RED CURRY</b> 12 hour braised pulled wagyu beef with daikon, carrot, banana chilli, coconut cream + peanuts	35
<b>SINGAPOREAN SNAPPER CURRY</b> mild sweet + sour style curry with snapper, cherry tomato, morning glory and aromatic chilli oil (GF)	36
<b>MISO COD</b> Glacier 51 Patagonian Toothfish with miso glaze + pak choy (120g)	52
<b>GLAZED LAMB RIBS</b> spicy soy glaze with dried chilli, garlic + caper (GFO)	34
<b>WOK FRIED BEEF FILLET</b> Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum (GFO)	37
<b>HOT + SWEET EGGPLANT</b> fried with green beans, cabbage + sticky chilli bean sauce (V,VO,GFO)	26
<b>CRISPY SHANDONG CHICKEN</b> twice cooked half chicken with Shandong red vinegar dressing and cucumber + herb salad (GF)	36
<b>SICHUAN SALTED DUCK</b> with Chinese five spiced plum sauce + citrus slices (GF)	40
<b>CARAMELISED PORK BELLY</b> with sesame and apple kimchi salad (GF)	36
<b>MAMASAN WAGYU STEAK</b> 200g premium wagyu striploin with asparagus, soy jus + wasabi. Served medium (GF) *Limited quantity - please check with your waiter for daily availability	85

## Sides

<b>WOK FRIED VEGETABLES</b> seasonal vegetables with Japanese sesame dressing + yuzu sesame seeds (V,VO,GFO)	16
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce (V,VO,GFO,Δ)	12
<b>INDONESIAN FRIED RICE</b> with prawn + Chinese lap cheong sausage (GFO)	25
<b>STEAMED JASMINE RICE</b> (GF)	3pp

# SWEET

<b>JASMINE RICE PANNA COTTA</b> with white chocolate soil, preserved kumquat, mango + kumquat sorbet (GF)	18
<b>ICE CREAM BAO SANDWICH</b> deep fried coconut bao with miso ice cream, kaya jam, raspberry gel, sesame nougatine + popping candy	18
<b>MAMASAN CHOCOLATE BROWNIE</b> with sesame ice cream, salted caramel fortune cookie + chocolate soil (GFO)	23
<b>ASSORTED EXOTIC SORBET + ICE-CREAM</b> (GF,VO)	10

# YIN

## MUSHROOM ALLERGY BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>PANKO FRIED SQUID</b> with Sriracha chilli mayo, shallot + lime
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork + snake bean + peanut, with baby cos leaves
<b>MAMASAN KFC</b> (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow
<b>WAGYU BEEF RED CURRY</b> 12 hour braised pulled wagyu beef with daikon, carrot, banana chilli, coconut cream + peanuts
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce
<b>STEAMED JASMINE RICE</b>

# YANG

## MUSHROOM ALLERGY BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>OCEAN TROUT SASHIMI</b> with blackened chilli dressing, pickled jicama and wasabi leaves
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork + snake bean + peanut, with baby cos leaves
<b>SPANNER CRAB RAVIOLI DUMPLINGS</b> with scallops, prawns, water chestnut + coconut sambal bisque
<b>GLAZED LAMB RIBS</b> spicy soy glaze with dried chilli, garlic + caper
<b>SICHUAN SALTED DUCK</b> with Chinese five spiced plum sauce + citrus slices
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce
<b>STEAMED JASMINE RICE</b>



# GLUTEN FREE MENU

## Small Plates

<b>EDAMAME</b> with pink salt + Japanese 7 spices (GF,V,VO)	8
<b>RENKON CHIPS</b> lotus root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V,VO)	10
<b>HALF SHELL SCALLOPS</b> with gluten free soy, sesame oil and micro herbs (GFO)	21
<b>OCEAN TROUT SASHIMI</b> with ponzu, pickled jicama and wasabi leaves (GFO)	23
<b>TUNA TARTARE</b> Yellowfin tuna with tangy ponzu, wasabi mayo, chives	25
<b>CRAB SLAW</b> with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli + lime (GF)	27
<b>GRILLED MORETON BAY BUG</b> with gluten free soy jus, butter + lime (2 halves) (GFO)	32
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, gluten free soy sauce + peanut with baby cos leaves (V,VO,GFO,Δ)	17
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO,Δ)	19
<b>MAMASAN KFC</b> (Korean Fried Chicken) crispy chicken wings with parmesan + almond snow	23

## Dumplings + Buns

<b>SOFT SHELL CRAB BAO</b> Lettuce wrap with Mama tartare sauce, + jalapeno (2) (GFO,Δ)	19
<b>CRISPY VIETNAMESE RICE PAPER ROLLS</b> with prawn, baby gem lettuce, Asian herbs + house made sweet chilli sauce (4)	22

## Larger Plates

<b>FRIED SQUID</b> with Sriracha chilli mayo, shallot + lime (GFO,Δ)	22
<b>SINGAPOREAN SNAPPER CURRY</b> mild sweet + sour style curry with snapper, cherry tomato, morning glory and aromatic chilli oil	36
<b>GLAZED LAMB RIBS</b> caramelised chilli sauce with dried chilli, garlic + caper (GFO)	34
<b>WOK FRIED BEEF FILLET</b> Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum (GFO)	37
<b>HOT + SWEET EGGPLANT</b> fried with green bean, cabbage + chilli caramel sauce (V,VO,GFO)	26
<b>CRISPY SHANDONG CHICKEN</b> twice cooked half chicken with Shandong red vinegar dressing and cucumber + herb salad	36
<b>SICHUAN SALTED DUCK</b> with Chinese five spiced plum sauce + citrus slices (GF)	40
<b>CARAMELISED PORK BELLY</b> with sesame and apple kimchi salad (GF)	36
<b>MAMASAN WAGYU STEAK</b> 200g premium wagyu striploin with mixed wild mushrooms, asparagus, soy jus + wasabi. Served medium *Limited quantity - please check with your waiter for daily availability	85

## Sides

<b>WOK FRIED VEGETABLES</b> seasonal mixed vegetables wok tossed with gluten free soy + sesame seeds (V,VO,GFO)	16
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + GF soy sauce (V,VO,GFO,Δ)	12
<b>INDONESIAN FRIED RICE</b> with prawn (GFO,Δ)	25
<b>VEGETARIAN FRIED RICE</b> (V,VO,Δ)	18
<b>STEAMED JASMINE RICE</b> (V,GF)	3pp

## SWEET

<b>JASMINE RICE PANNA COTTA</b> with white chocolate soil, preserved kumquat, mango + kumquat sorbet	18
<b>MAMASAN CHOCOLATE BROWNIE</b> with sesame ice cream + salted caramel (GFO)	23
<b>ASSORTED EXOTIC SORBET + ICE-CREAM</b> (GF,VO)	10

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# YIN

## GLUTEN FREE BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>FRIED SQUID</b> with Sriracha chilli mayo, shallot + lime
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves
<b>MAMASAN KFC</b> (Korean Fried Chicken) crispy chicken wings with parmesan + almond snow
<b>WOK FRIED BEEF FILLET</b> Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + gluten free soy sauce
<b>STEAMED JASMINE RICE</b>

# YANG

## GLUTEN FREE BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>OCEAN TROUT SASHIMI</b> with ponzu, pickled jicama and wasabi leaves
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves
<b>HALF SHELL SCALLOPS</b> with gluten free soy, sesame oil and micro herbs
<b>GLAZED LAMB RIBS</b> caramelised chilli sauce with dried chilli, garlic + caper
<b>SICHUAN SALTED DUCK</b> with Chinese five spiced Hoisin sauce + citrus slices
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + gluten free soy sauce
<b>STEAMED JASMINE RICE</b>

