

VEGAN MENU

Small Plates

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

Dumplings + Buns

MISO EGGPLANT BAO 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

HOT + SWEET EGGPLANT fried with green bean, cabbage + sticky chilli bean sauce (GFO)	26
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Sides

WOK FRIED VEGETABLES seasonal mixed 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
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GF Gluten Free. GFO Gluten Free option available upon request
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YIN

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
WOK FRIED VEGETABLES seasonal mixed vegetables with Japanese sesame dressing + yuzu sesame seeds
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
WOK FRIED VEGETABLES with Japanese sesame dressing + yuzu sesame seeds
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
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
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

YANG

VEGETARIAN 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 MUSHROOM WONTONS with Sichuan spiced aromatic soy vinaigrette + chilli oil
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
RENKON CHIPS lotus root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V,VO)	10
HALF SHELL SCALLOPS Hervey Bay scallops with ginger, shallot, sesame seeds and micro coriander (4) (GFO)	21
OCEAN TROUT SASHIMI with blackened chilli dressing, pickled jicama and wasabi leaves (GFO)	23
TUNA TARTARE Yellowfin tuna with tangy ponzu, wasabi mayo, tobiko, chives + gow gee crisps	25
CRAB SLAW with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko (GF)	27
MORETON BAY BUG wok tossed with umami black pepper and chilli sauce, garlic + lime (2 halves) (GFO)	32
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)	17
PORK SAN CHOY BAU with slow cooked Byron Bay pork + snake beans with baby cos leaves (GFO,Δ)	19
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan snow (Δ)	23

Dumplings + Buns

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

DUCK PANCAKES with sweet hoisin, cucumber + shallot	33
PANKO FRIED SQUID with Sriracha chilli mayo, shallot + lime (GFO)	22
SINGAPOREAN SNAPPER CURRY mild sweet + sour style curry with snapper, cherry tomato, morning glory and aromatic chilli oil (GF)	36
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)	34
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum (GFO)	37
HOT + SWEET EGGPLANT fried with green bean, cabbage + sticky chilli bean sauce (V,VO,GFO)	26
CRISPY SHANDONG CHICKEN twice cooked half chicken with Shandong red vinegar dressing and cucumber + herb salad (GF)	36
SICHUAN SALTED DUCK with Chinese five spiced plum sauce + citrus slices (GF)	40
CARAMELISED PORK BELLY with sesame and apple kimchi salad (GF)	36
MAMASAN WAGYU STEAK 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

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)	25
VEGETARIAN FRIED RICE (V,VO,GFO)	18
STEAMED JASMINE RICE (GF)	3pp

SWEET

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

YIN

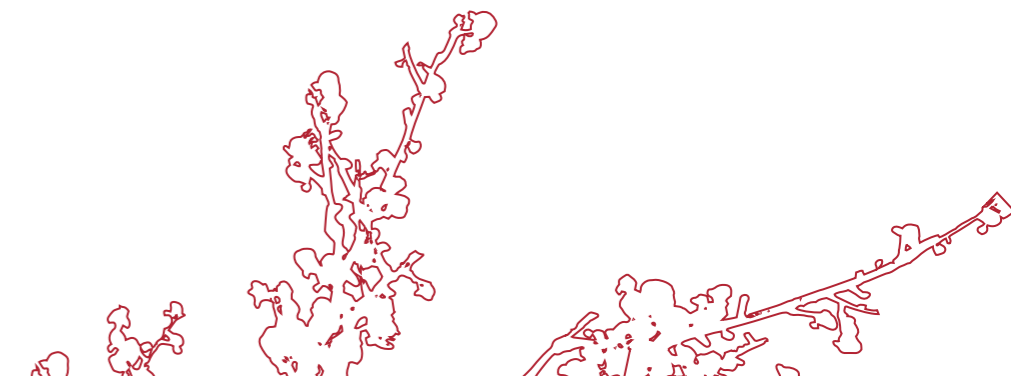
NUT ALLERGY BANQUET

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

Dumplings + Buns

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

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Larger Plates

DUCK PANCAKES with sweet hoisin, cucumber + shallot	33
SINGAPOREAN SNAPPER CURRY mild sweet + sour style curry with snapper, cherry tomato, morning glory and aromatic chilli oil (GF)	36
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)	34
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum (GFO)	37
HOT + SWEET EGGPLANT fried with green bean, cabbage + sticky chilli bean sauce (V,VO,GFO)	26
CRISPY SHANDONG CHICKEN twice cooked half chicken with Shandong red vinegar dressing and cucumber + herb salad (GF)	36
SICHUAN SALTED DUCK with Chinese five spiced plum sauce + citrus slices (GF)	40
CARAMELISED PORK BELLY with sesame and apple kimchi salad (GF)	36
MAMASAN WAGYU STEAK 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

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

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

YIN

SHELLFISH 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
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
OCEAN TROUT SASHIMI with blackened chilli dressing, pickled jicama and wasabi leaves
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves
ASIAN MUSHROOM WONTONS with Sichuan spiced aromatic soy vinaigrette + chilli oil
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
RENKON CHIPS lotus root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V,VO)	10
ASIAN SLAW with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli + lime (GF,Δ)	15
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)	17
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO,Δ)	19
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow	23

Dumplings + Buns

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

Larger Plates

DUCK PANCAKES with sweet hoisin, cucumber + shallot	33
GLAZED LAMB RIBS with soy glaze, dried chilli, garlic + caper (GFO,Δ)	34
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum (GFO)	37
HOT + SWEET EGGPLANT fried with green bean, cabbage + sticky chilli bean sauce (V,VO,GFO)	26
CRISPY CHICKEN twice cooked half chicken with cucumber + herb salad (GF)	36
SICHUAN SALTED DUCK with hoisin sauce + citrus slices (GF,Δ)	40
CARAMELISED PORK BELLY with sesame and apple kimchi salad (GF)	36
MAMASAN WAGYU STEAK 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

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

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

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YIN

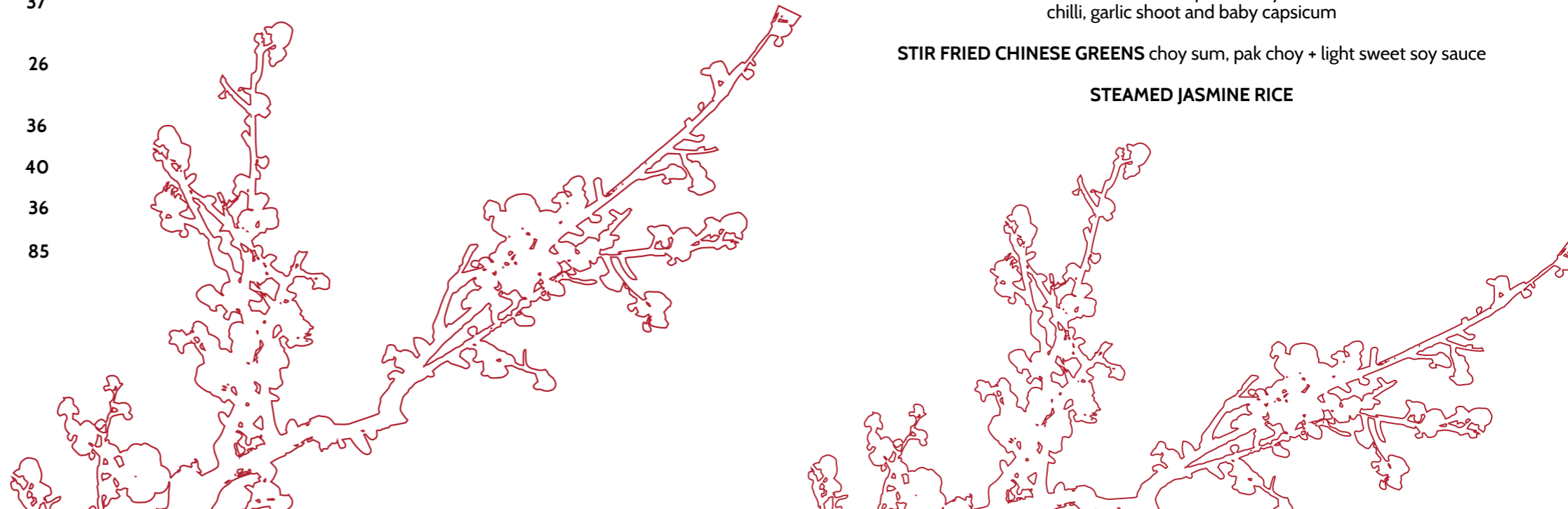
SEAFOOD ALLERGY BANQUET

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
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 fermented salted chilli, garlic shoot and baby capsicum
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
ASIAN MUSHROOM WONTONS with Sichuan spiced aromatic soy vinaigrette + chilli oil
GLAZED LAMB RIBS with soy glaze, dried chilli, garlic + caper
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum
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
RENKON CHIPS lotus root chips with chilli, salt, shiso furikake + Japanese mayo (V,VO)	10
HALF SHELL SCALLOPS with soy, sesame oil and micro herbs (GFO)	21
OCEAN TROUT SASHIMI with ponzu, pickled jicama and wasabi leaves (GFO)	23
TUNA TARTARE Yellowfin tuna with tangy ponzu, wasabi mayo, tobiko + gow gee crisps (GFO)	25
CRAB SLAW with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko (GF)	25
MORETON BAY BUG wok tossed with umami black pepper and chilli sauce, + lime (2 halves) (GFO)	32
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO,Δ)	19
VEGETABLE SAN CHOY BAU with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves (V,VO,GFO)	17
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in chilli caramel sauce with parmesan + almond snow	23

Dumplings + Buns

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

Larger Plates

DUCK PANCAKES with sweet indonesian sweet soy sauce + cucumber (Δ)	33
PANKO FRIED SQUID with Sriracha chilli mayo + lime	22
MISO COD Glacier 51 Patagonian Toothfish with pak choy, shiitake mushroom + truffle oil (120g)	52
GLAZED LAMB RIBS with caramelised chilli sauce	34
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with fermented salted chilli and baby capsicum (GFO)	37
CRISPY CHICKEN twice cooked half chicken with chilli caramel sauce and cucumber + herb salad (GF)	36
SICHUAN SALTED DUCK with Chinese five spiced plum sauce + citrus slices (GF,Δ)	40
CARAMELISED PORK BELLY with sesame and pickled wombok salad (GF)	36
MAMASAN WAGYU STEAK 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

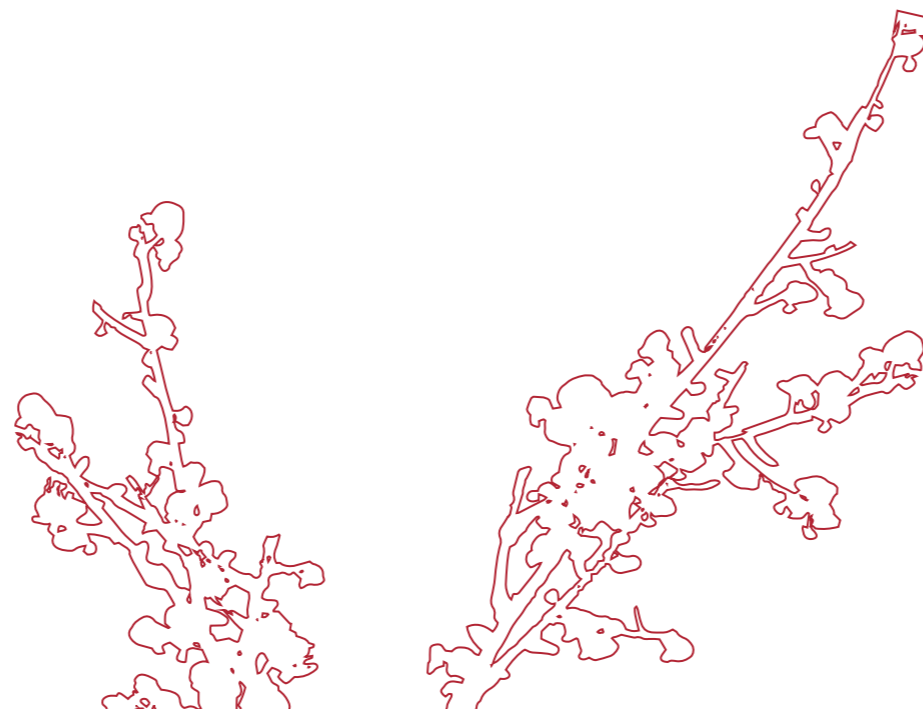
WOK FRIED VEGETABLES seasonal mixed vegetables wok tossed with soy + yuzu sesame seeds (V,VO,GFO)	16
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce (V,VO,GFO)	12
INDONESIAN FRIED RICE with prawn + Chinese lap cheong sausage (GFO)	25
VEGETARIAN FRIED RICE (V,VO,GFO,Δ)	18
STEAMED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

SWEET

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

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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 fermented salted chilli and baby capsicum
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
OCEAN TROUT SASHIMI with ponzu, pickled jicama and wasabi leaves
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves
HALF SHELL SCALLOPS with soy, sesame oil and micro herbs
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
RENKON CHIPS lotus root chips with chilli, aonori seaweed flakes, shiso furikake + Japanese mayo (V,VO)	10
HALF SHELL SCALLOPS Hervey Bay scallops with ginger, shallot, sesame seeds and micro coriander (4) (GFO)	21
OCEAN TROUT SASHIMI with blackened chilli dressing, pickled jicama and wasabi leaves (GFO)	23
TUNA TARTARE Yellowfin tuna with tangy ponzu, wasabi mayo, tobiko, chives + gow gee crisps	25
CRAB SLAW with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko (GF)	27
MORETON BAY BUG wok tossed with umami black pepper and chilli sauce, garlic + lime (2 halves) (GFO)	32
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)	19
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow	23

Dumplings + Buns

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

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

Sides

WOK FRIED VEGETABLES seasonal 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)	25
STEAMED JASMINE RICE (GF)	3pp

SWEET

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

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

Dumplings + Buns

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

Larger Plates

FRIED SQUID with Sriracha chilli mayo, shallot + lime (GFO,Δ)	22
SINGAPOREAN SNAPPER CURRY mild sweet + sour style curry with snapper, cherry tomato, morning glory and aromatic chilli oil	36
GLAZED LAMB RIBS caramelised chilli sauce with dried chilli, garlic + caper (GFO)	34
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum (GFO)	37
HOT + SWEET EGGPLANT fried with green bean, cabbage + chilli caramel sauce (V,VO,GFO)	26
CRISPY SHANDONG CHICKEN twice cooked half chicken with Shandong red vinegar dressing and cucumber + herb salad	36
SICHUAN SALTED DUCK with Chinese five spiced plum sauce + citrus slices (GF)	40
CARAMELISED PORK BELLY with sesame and apple kimchi salad (GF)	36
MAMASAN WAGYU STEAK 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

WOK FRIED VEGETABLES seasonal mixed vegetables wok tossed with gluten free soy + 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)	25
VEGETARIAN FRIED RICE (V,VO,Δ)	18
STEAMED JASMINE RICE (V,GF)	3pp

SWEET

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

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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
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings with parmesan + almond snow
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum
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
OCEAN TROUT SASHIMI with ponzu, pickled jicama and wasabi leaves
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves
HALF SHELL SCALLOPS with gluten free soy, sesame oil and micro herbs
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

