

# 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

<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,GFO)	10
<b>OCEAN TROUT SASHIMI</b> with blackened chilli dressing, pickled jicama and wasabi leaves (GFO)	26
<b>TUNA TARTARE</b> Yellowfin tuna with tangy ponzu, wasabi mayo, tobiko, chives + gow gee crisps (GFO)	26
<b>CRAB SLAW</b> with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko (GF)	28
<b>MORETON BAY BUG</b> wok tossed with umami black pepper and chilli sauce, garlic + lime (2 halves) (GFO)	37
<b>SWEET CORN CAKES</b> with pumpkin, zucchini + pineapple nouc cham dipping sauce (V)	19
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut with baby cos leaves (V,VO,GFO)	20
<b>PORK SAN CHOY BAU</b> with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO)	22
<b>MAMASAN KFC</b> (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow (GFO)	25
<b>PANKO FRIED SQUID</b> with Sriracha chilli mayo, shallot + lime (GFO)	22

## DUMPLINGS + BUNS

<b>PORK BAO</b> Chinese steamed bun with twice cooked pork belly, pickled cucumber, peanut, sriracha chilli mayo, hoisin sauce + coriander (2)	18
<b>WAGYU BEEF BAO</b> Chinese steamed bun with pulled Wagyu beef, Thai hot chilli, pickled mustard green + kimchi mayo (2)	20
<b>SOFT SHELL CRAB BAO</b> Chinese steamed bun with Mama tartare sauce, tobiko + jalapeno (GF Lettuce wrap option available) (2) (GFO)	21
<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (V,VO)	15
<b>SPANNER CRAB RAVIOLI DUMPLINGS</b> with scallops, prawns water chestnut + coconut sambal bisque (4)	32
<b>ASIAN MUSHROOM WONTONS</b> with Sichuan spiced aromatic soy vinaigrette + chilli oil (4) (V)	21
<b>CRISPY VIETNAMESE RICE PAPER ROLLS</b> with prawn, baby gem lettuce, Asian herbs + house made sweet chilli sauce (4) (GF)	24

## LARGER PLATES

<b>MAMASAN WAGYU</b> 200g MB9+ wagyu sirloin with mixed wild mushrooms, asparagus, wasabi + salted black bean soy jus (GFO) Served medium, and to share *Limited quantity - please check with your waiter for daily availability	89
<b>DUCK PANCAKES</b> twice cooked duck breast with sweet hoisin, cucumber + shallot	36
<b>WAGYU BEEF RED CURRY</b> 12 hour braised pulled wagyu beef with daikon, carrot, banana chilli, coconut cream + peanuts	39
<b>SINGAPOREAN SNAPPER CURRY</b> mild sweet + sour style curry with snapper, chery tomato, morning glory and aromatic chilli oil (GF)	38
<b>MISO COD</b> Glacier 51 Patagonian Toothfish with pak choy, shiitake mushroom, dashi broth + truffle oil (120g)	57
<b>GLAZED LAMB RIBS</b> spicy soy glaze with dried chilli, garlic + caper (GFO)	36
<b>WOK FRIED BEEF FILLET</b> Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum (GFO)	44
<b>HOT + SWEET EGGPLANT</b> fried with green beans, cabbage + sticky chilli bean sauce (V, VO, GFO)	28
<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)	43
<b>CARAMELISED PORK BELLY</b> with sesame and apple kimchi 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

<b>WOK FRIED VEGETABLES</b> seasonal vegetables with Japanese sesame dressing + yuzu sesame seeds (V,VO,GFO)	18
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce (V,VO,GFO)	16
<b>INDONESIAN FRIED RICE</b> with prawn + Chinese lap cheong sausage (GFO)	27
<b>VEGETARIAN FRIED RICE</b> (V,VO,GFO)	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 (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)	26
<b>ASSORTED EXOTIC SORBET + ICE-CREAM</b> (GF,VO)	10

Bookings and Enquiries : 07 5527 5700

eat@mamasanbroadbeach.com

www.mamasanbroadbeach.com

\*Please note 15% Public Holiday and 10% Sunday surcharges will apply

\*One bill per table

Gift cards available - please ask your waiter

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