

# 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 BITES

|   |    |
|---|----|
| <b>EDAMAME</b> with pink salt + Japanese 7 spices (GF,‡,V)  | 8  |
| <b>HALF SHELL SCALLOPS</b> with black sesame, umami chilli, pepper mayo + palm sugar toffee shards (4) (GF)               | 18 |
| <b>OCEAN TROUT SASHIMI</b> with cucumber, ginger pickle, beetroot gel, honey wasabi + soy pearl (†)                       | 23 |
| <b>SASHIMI TOSTADA</b> Tuna sashimi + daikon salsa with Korean red sour sauce on a crispy wonton wrapper (4)              | 22 |
| <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 (†)                   | 18 |
| <b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut with baby cos leaves (V,‡,†)             | 16 |
| <b>MAMASAN KFC</b> (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow | 22 |
| <b>AGEDASHI TOFU</b> with ginger + red radish pickle, mustard green sauce (V,†,‡)   | 17 |

## DUMPLINGS + BUNS

|  |    |
|--|----|
| <b>PORK BAO</b> Chinese steamed bun with twice cooked pork belly, pickled cucumber, peanut, sriracha chilli mayo, hoisin sauce + coriander (2) | 14 |
| <b>WAGYU BEEF BAO</b> Chinese steamed bun with pulled Wagyu beef, Thai hot chilli, pickled mustard green + kimchi mayo (2)                     | 16 |
| <b>SOFT SHELL CRAB BAO</b> Chinese steamed bun with Mama tartare sauce, tobiko + jalapeno (GF Lettuce wrap option available) (2) (†)           | 18 |
| <b>VEGETARIAN BAO</b> Chinese steamed bun with Asian hash browns, pickled carrot + daikon, roasted seaweed + black sesame sauce (2) (V,‡)      | 13 |
| <b>SPANNER CRAB RAVIOLI DUMPLINGS</b> with scallops, water chestnut + coconut sambal bisque (4)  | 23 |
| <b>PRAWN + CHICKEN WONTONS</b> with chilli oil + Sichuan spiced aromatic soy vinaigrette (4)   | 16 |
| <b>ASIAN MUSHROOM SPRING ROLLS</b> with house made sweet chilli sauce (4) (V)  | 20 |

## MEDIUM PLATES

|   |    |
|---|----|
| <b>PEKING DUCK PANCAKES</b> with sweet hoisin, cucumber + shallot   | 30 |
| <b>PANKO FRIED SQUID</b> with Sriracha chilli mayo, shallot + lime (†)  | 21 |
| <b>WAGYU BEEF RED CURRY</b> 12 hour braised pulled wagyu beef with daikon, carrot, banana chilli, coconut cream + peanuts   | 34 |
| <b>STEAMED BARRAMUNDI</b> with tea tree mushroom, chilli, garlic, ginger + lime (GF)  | 35 |
| <b>MOOLOOLABA KING PRAWNS + CLOUDY BAY CLAMS</b> wok fried with house made XO sauce, broccolini, chilli, garlic + leek      | 46 |
| <b>MISO COD</b> Glacier 51 Patagonian toothfish with pak choy, shiitake mushroom, dashi broth + truffle oil                 | 45 |
| <b>GLAZED LAMB RIBS</b> spicy soy glaze with dried chilli, garlic + caper (†)   | 30 |
| <b>WOK FRIED BEEF FILLET</b> Tasmanian Cape Grim eye fillet with garlic, pepper, black fungus, green beans + Thai basil (†) | 33 |
| <b>HOT + SWEET EGGPLANT + ZUCCHINI</b> fried with green bean, cabbage + sticky chilli bean sauce (V,‡)                      | 25 |

## LARGER (FOR 2-3 PEOPLE)

|   |    |
|---|----|
| <b>CRISPY CHICKEN</b> with Indonesian spicy satay sauce, sesame + shallot (†)   | 36 |
| <b>SICHUAN SALTED DUCK</b> with Chinese five spiced plum sauce + citrus slices (GF)   | 40 |
| <b>THAI STICKY PORK CHEEKS</b> 10 hour Mama master stock slow braised pork cheeks with chat potato + caramelised chilli sauce | 39 |

## SALADS + SIDES

|   |     |
|---|-----|
| <b>VIETNAMESE CHICKEN SALAD</b> poached chicken breast with crunchy wombok, coriander, chilli + lime dressing (GF,‡)                              | 19  |
| <b>ANGUS BEEF TATAKI SALAD</b> Tasmanian Cape Grim tenderloin with radicchio, sugar snap peas, wasabi sesame seeds + ginger garlic ponzu dressing | 23  |
| <b>SESAME CAULIFLOWER + BROCCOLI</b> with snow peas, baby corn, cauliflower + Japanese sesame dressing (V,‡,†)                                    | 16  |
| <b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce (V,†,‡)   | 12  |
| <b>INDONESIAN FRIED RICE</b> with prawn + Chinese lap cheong sausage (GF)   | 24  |
| <b>VEGETARIAN FRIED RICE</b> (V,‡,†)  | 18  |
| <b>STEAMED JASMINE RICE</b> (V,GF)  | 3pp |

GF Gluten Free, V Vegetarian, † Gluten Free option available upon request

‡ Vegan option available upon request.

\*Please advise your waiter of any food allergies.

## SWEET

|   |    |
|---|----|
| <b>CRYSTALISED GINGER CHEESECAKE</b> with yuzu curd, black sesame moss, matcha soil + coffee tuile                              | 19 |
| <b>PANDAN CRÈME BRÛLÉE</b> with macaron, pistachio soil + tropical fruits (†)   | 14 |
| <b>MAMASAN CHOCOLATE BROWNIE</b> with toasted sesame ice cream, salted caramel fortune cookie + chocolate + candle nut soil (†) | 23 |
| <b>ASSORTED EXOTIC SORBET + ICE-CREAM</b> (GF,‡)  | 10 |

## LET MAMA CHOOSE. . .

Can't decide?

Let us serve up a selection of our favourite dishes 85pp

Min 4 - Max 10 people. This menu option will apply to the whole table.

Bookings and Enquiries : 07 5527 5700

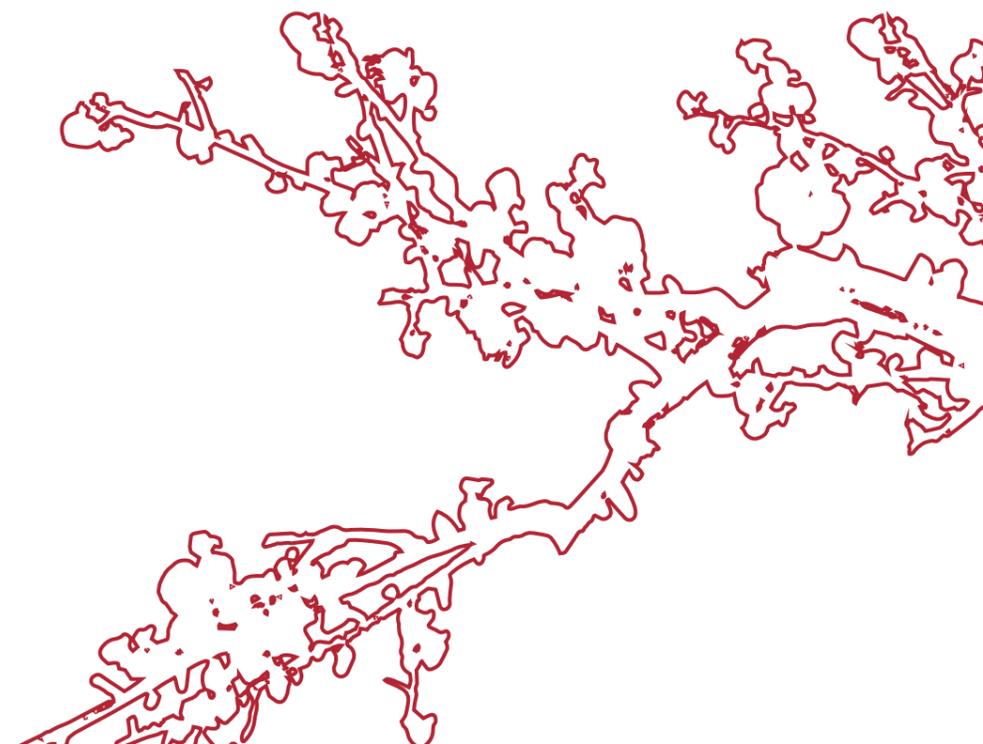
eat@mamasanbroadbeach.com

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

#### EDAMAME

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

#### 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  
+ 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†)

#### STEAMED JASMINE RICE (V,GF)

# YANG

## BANQUET

### 69 PER PERSON SHARING MENU - MINIMUM 2 PEOPLE

#### EDAMAME

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

#### OCEAN TROUT SASHIMI

with cucumber, ginger pickle, beetroot gel, honey wasabi + soy pearl (†)

#### SPANNER CRAB RAVIOLI DUMPLINGS

with scallops, water chestnut + coconut sambal bisque

#### PORK SAN CHOY BAU

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

#### SICHUAN SALTED DUCK

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

#### GLAZED LAMB RIBS

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

#### STIR FRIED CHINESE GREENS

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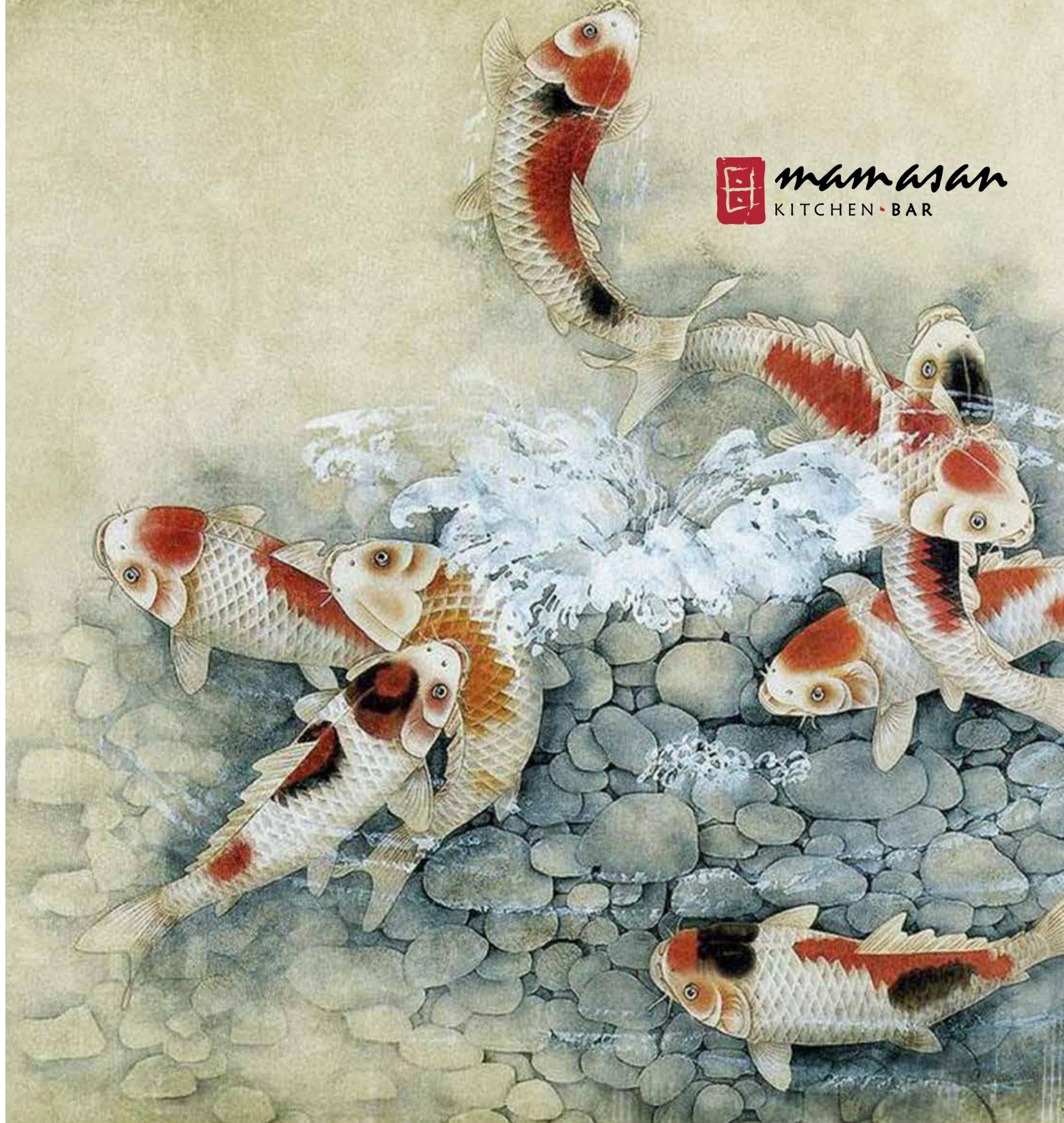
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