

# 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

- EDAMAME** with pink salt + Japanese 7 spices (GF,‡,V) 8
- HALF SHELL SCALLOPS** with black sesame, umami chilli, pepper mayo + palm sugar toffee shards (4) (GF) 18
- OCEAN TROUT SASHIMI** with cucumber, ginger pickle, beetroot gel, honey wasabi + soy pearl (†) 23
- SASHIMI TOSTADA** Tuna sashimi + daikon salsa with Korean red sour sauce on a crispy wonton wrapper (4) 22
- SWEET CORN CAKES** with pumpkin, zucchini + pineapple noug cham dipping sauce (V) 18
- PORK SAN CHOY BAU** with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (†) 18
- VEGETABLE SAN CHOY BAU** with mixed vegetables + mushroom soy sauce, with baby cos leaves (V,‡,†) 16
- MAMASAN KFC** (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow 22
- AGEDASHI TOFU** with ginger + red radish pickle, mustard green sauce (V,†,‡) 17

## 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) (†) 18
- VEGETARIAN BAO** Chinese steamed bun with Asian hash browns, pickled carrot + daikon, roasted seaweed + black sesame sauce (2) (V,‡) 13
- SPANNER CRAB RAVIOLI DUMPLINGS** with scallops, water chestnut + coconut sambal bisque (4) 22
- PRAWN + CHICKEN WONTONS** with chilli oil + Sichuan spiced aromatic soy vinaigrette (4) 16
- ASIAN MUSHROOM SPRING ROLLS** with house made sweet chilli sauce (4) (V) 20

## MEDIUM PLATES

- PEKING DUCK PANCAKES** with sweet hoisin, cucumber + shallot 30
- PANKO FRIED SQUID** with Sriracha chilli mayo, shallot + lime (†) 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
- MOOLOOLABA KING PRAWNS + CLOUDY BAY CLAMS** wok fried with house made XO sauce, broccolini, chilli, garlic + leek 45
- MISO COD** Japanese mero Patagonian toothfish with pak choy, shiitake mushroom, dashi broth + truffle oil 44
- GLAZED LAMB RIBS** spicy soy glaze with dried chilli, garlic + caper (†) 30
- WOK FRIED BEEF FILLET** Tasmanian Cape Grim eye fillet with garlic, pepper, black funghi, green beans + Thai basil (†) 32
- SICHUAN HOT + SWEET EGGPLANT** fried with zucchini, green bean, cabbage + sticky chilli bean sauce (V,‡) 25

## LARGER (FOR 2-3 PEOPLE)

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

## SALADS + SIDES

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

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

## LET MAMA CHOOSE. . .

Can't decide?


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

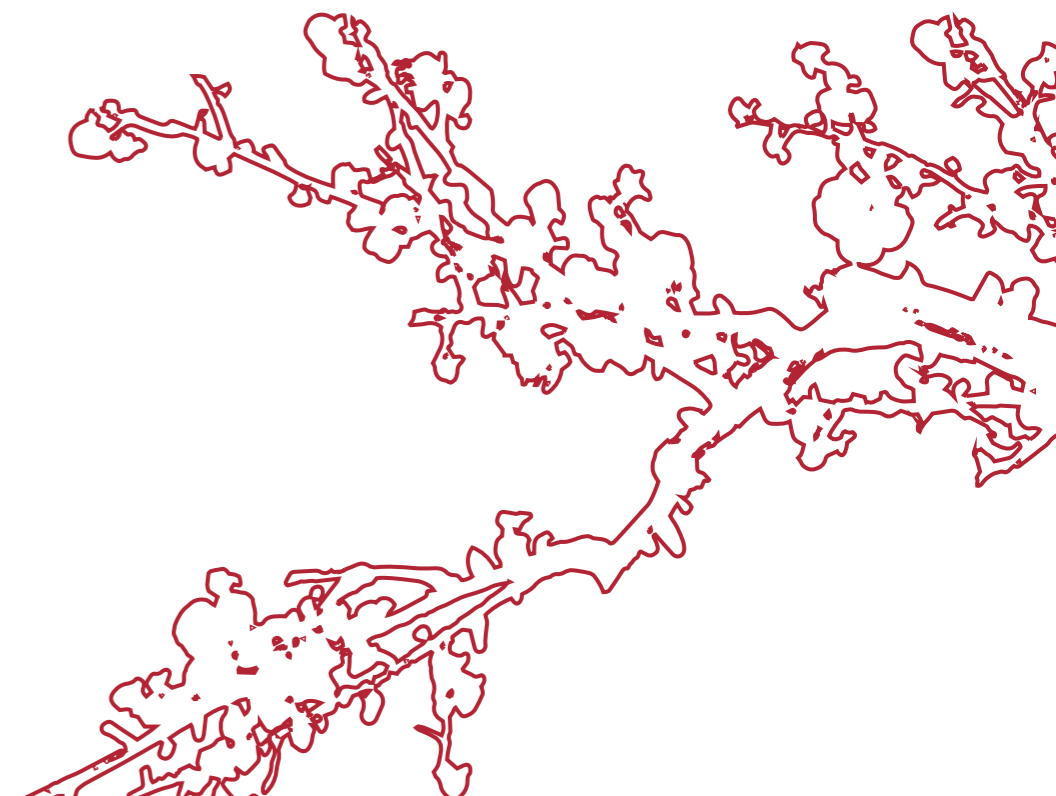
Min 4 - Max 10 people. This menu option will apply to the whole table.

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

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# 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

choy sum with light + sweet soy sauce (V†)

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

\*Selected banquet will apply to the whole table

