

# 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>HALF SHELL HERVEY BAY SCALLOPS</b> kaffir lime + Thai chilli butter, sambal pangrattato, burnt lime (1) (GFO)	9
<b>HIRAMASA KINGFISH SASHIMI</b> with strawberry nam jim + kaffir lime oil (GF)	27
<b>YELLOWFIN TUNA TARTARE</b> ginger ponzu, smoked sour cream, Yarra Valley smoked salmon pearls, jerusalem artichoke, gow gee crisps (GFO)	27
<b>CRISPY SOFT SHELL CRAB SLAW</b> with cabbage, herbs + wasabi mayo (GF)	30
<b>BAY LOBSTER</b> lightly fried bug, wok tossed with umami black pepper butter, chilli + lime	40
<b>SWEET CORN + ZUCCHINI FRITTERS</b> with roasted sesame and chilli dipping sauce (V)	19
<b>VEGETABLE SAN CHOY BAU</b> with seasonal vegetables, mushroom soy sauce, peanuts + baby cos leaves (V,GFO)	22
<b>PORK SAN CHOY BAU</b> with slow cooked Bangalow pork, snake beans, peanuts + baby cos leaves (GFO)	24
<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)	22
<b>WAGYU BEEF BAO</b> Chinese steamed bun with pulled Wagyu beef, Thai hot chilli, pickled mustard green + kimchi mayo (2)	24
<b>SOFT SHELL CRAB BAO</b> Chinese steamed bun with fried soft shell crab, Mama tartare sauce + jalapeno (GF Lettuce wrap option available) (2) (GFO)	24
<b>KATSU CAULIFLOWER BAO</b> Chinese steamed bun, Japanese curry mayo, tempura cauliflower, pickled daikon, cos, sesame (2) (V)	17
<b>SPANNER CRAB RAVIOLI DUMPLINGS</b> with prawn, water chestnut, coconut sambal bisque (4)	42
<b>ASIAN MUSHROOM WONTONS</b> with Sichuan spiced aromatic soy vinaigrette + chilli oil (4) (V)	25

## LARGER PLATES

<b>MAMASAN WAGYU</b> 200g 'Imperial Blossom' MB9+ wagyu striploin, wild mushrooms, Asahi mustard, dashi jus, fresh wasabi (GFO) Grain fed 350+ days Purebred F4 Wagyu from Far North Queensland, known for exceptional marbling and rich buttery texture	110
<b>DUCK PANCAKES</b> twice cooked duck breast with sweet hoisin, cucumber + shallot	40
<b>WAGYU BEEF RED CURRY</b> 12 hour braised pulled wagyu beef with daikon, carrot, banana chilli, coconut cream + peanuts (GF)	43
<b>MARKET FISH GREEN CURRY</b> hibachi grilled fillet, chilli, Thai basil	MP
<b>MISO TOOTHFISH</b> 'Glacier 51' Patagonian Toothfish, pak choy, shiitake mushrooms, dashi broth, truffle oil (120g)	57
<b>GLAZED LAMB RIBS</b> spicy soy glaze with dried chilli, garlic + caper (GFO)	36
<b>WOK TOSSED BEEF</b> MB2+ eye fillet with oyster sauce, fermented chilli + black garlic, cherry tomatoes, garlic shoots (GFO)	48
<b>HOT + SWEET EGGPLANT</b> fried with green beans, cabbage + sticky chilli bean sauce (V, VO, GFO)	28
<b>FIVE SPICE SALTED DUCK</b> with aromatic soy plum sauce + citrus slices (GFO)	46
<b>CRISPY SATAY CHICKEN</b> twice cooked, free-range half chicken, Indonesian satay sauce, fried onions, chilli, peanuts	45
<b>CHILLI CARAMEL BANGALOW PORK BELLY</b> with coconut, roasted rice powder + fragrant herbs (GF)	40

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>SMACKED CUCUMBER SALAD</b> Sichuan chilli oil, soy vinaigrette + roasted sesame (GF,V,VO)	13
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce (V,VO,GFO)	16
<b>MAMASAN FRIED RICE</b> with sambal, prawns, lap cheong, fried egg + garlic chives (GFO)	27
<b>KIMCHI FRIED RICE</b> with seasonal vegetables, fried egg + garlic chives (V,GFO)	18
<b>STEAMED JASMINE RICE</b> (V,GF)	3pp

## SWEET

<b>GREEN MANGO COCONUT</b> poached green mango, coconut sorbet, kaffir lime coconut crumb, mango glass (V, GFO)	18
<b>MAMASAN CHOCOLATE BROWNIE</b> with white sesame ice cream, miso salted caramel, chocolate soil + fortune cookie (GFO)	26
<b>MATCHA TIRAMISU</b> matcha mascarpone cream, white chocolate, matcha crumb (V)	18
<b>SORBET + ICE-CREAM</b> Blood orange sorbet, coconut sorbet, white sesame ice-cream	12

\*Please note applicable surcharges:  
15% Public Holiday | 10% Sunday | 1.5% American Express transactions |  
1% all other credit card transactions

\*One bill per table - maximum 4 payments accepted

Bookings and Enquiries:  
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