

# VEGAN MENU

## Small Plates

<b>EDAMAME</b> with pink salt + Japanese 7 spices (GF)	8
<b>RENKON CHIPS</b> lotus root chips with chilli,aonori seaweed flakes, shiso furikake + sweet tofu cream (V,VO)	10
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves (GFO)	20

## Dumplings + Buns

<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	15
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## Larger Plates

<b>HOT + SWEET EGGPLANT</b> fried with green bean, cabbage + sticky chilli bean sauce (GFO)	28
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## Sides

<b>WOK FRIED VEGETABLES</b> seasonal mixed 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 (GFO)	16
<b>VEGETARIAN FRIED RICE</b> (GFO)	18
<b>STEAMED JASMINE RICE</b> (GF)	3pp

# SWEET

<b>ASSORTED EXOTIC SORBET</b> (GF)	10
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GF Gluten Free, GFO Gluten Free option available upon request  
\*Please advise your waiter of any food allergies.

\*Please note applicable surcharges: 20% Public Holiday | 10% Sunday | 1.5% American Express transactions | 1% all other credit card transactions  
\*One bill per table - maximum 4 payments accepted

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# YIN

## VEGAN BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves
<b>WOK FRIED VEGETABLES</b> seasonal mixed vegetables with Japanese sesame dressing + yuzu sesame seeds
<b>HOT + SWEET EGGPLANT</b> fried with green bean, cabbage + sticky chilli bean sauce
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce

## STEAMED JASMINE RICE

# YANG

## VEGAN BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves
<b>ASIAN SLAW</b> with shredded mixed cabbage, vermicelli, coriander + wasabi ponzu dressing
<b>WOK FRIED VEGETABLES</b> with Japanese sesame dressing + yuzu sesame seeds
<b>SICHUAN HOT + SWEET EGGPLANT</b> fried with green beans, cabbage + sticky chilli bean sauce
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce

## STEAMED JASMINE RICE

# YIN

## VEGETARIAN BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves
<b>SWEET CORN CAKES</b> with pumpkin, zucchini + pineapple nouc cham dipping sauce
<b>HOT + SWEET EGGPLANT</b> fried with green bean, cabbage + sticky chilli bean sauce
<b>STIR FRIED CHINESE GREENS</b> choy sum, pak choy + light sweet soy sauce

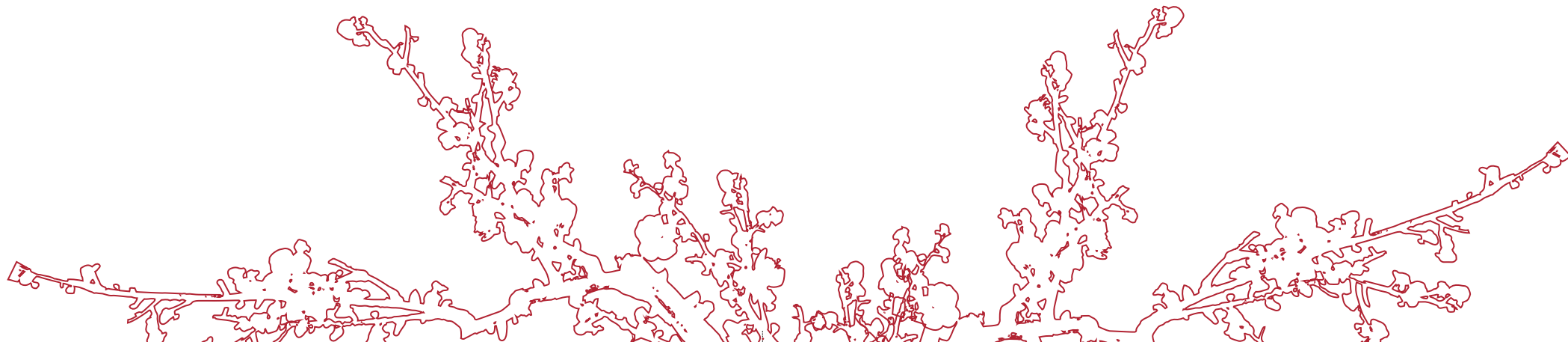
## STEAMED JASMINE RICE

# YANG

## VEGETARIAN BANQUET

<b>EDAMAME</b> with pink salt + Japanese 7 spices
<b>MISO EGGPLANT BAO</b> Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon
<b>VEGETABLE SAN CHOY BAU</b> with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves
<b>ASIAN MUSHROOM WONTONS</b> with Sichuan spiced aromatic soy vinaigrette + chilli oil
<b>SWEET CORN CAKES</b> with pumpkin, zucchini + pineapple nouc cham dipping sauce
<b>HOT + SWEET EGGPLANT</b> fried with green bean, cabbage + sticky chilli bean sauce
<b>STIR FRIED CHINESE GREENS</b> 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	
OCEAN TROUT SASHIMI with blackened chilli dressing, pickled jicama and wasabi leaves (GFO)	26	
TUNA TARTARE Yellowfin tuna with tangy ponzu, wasabi mayo, tobiko, chives + gow gee crisps	26	
CRAB SLAW with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko (GF)	28	
MORETON BAY BUG wok tossed with umami black pepper and chilli sauce, garlic + lime (2 halves) (GFO)	37	
SWEET CORN CAKES with pumpkin, zucchini + pineapple nouc cham dipping sauce (V)	19	
VEGETABLE SAN CHOY BAU with mixed vegetables + mushroom soy sauce, with baby cos leaves (V,VO,GFO,Δ)	20	
PORK SAN CHOY BAU with slow cooked Byron Bay pork + snake beans with baby cos leaves (GFO,Δ)	22	
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan snow (Δ)	25	
PANKO FRIED SQUID with Sriracha chilli mayo, shallot + lime (GFO)	22	
Dumplings + Buns		
PORK BAO Chinese steamed bun with twice cooked pork belly, pickled cucumber, sriracha chilli mayo + hoisin sauce (2) (Δ)	18	
WAGYU BEEF BAO Chinese steamed bun with Wagyu beef, Thai hot chilli, pickled mustard green + kimchi mayo (2)	20	
SOFT SHELL CRAB BAO Chinese steamed bun with Mama tartare sauce, tobiko + jalapeno (GF Lettuce wrap option available) (2) (GFO)	21	
MISO EGGPLANT BAO Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	15	
SPANNER CRAB RAVIOLI DUMPLINGS with scallops, prawns water chestnut + coconut sambal bisque (4)	32	
ASIAN MUSHROOM WONTONS with Sichuan spiced aromatic soy vinaigrette + chilli oil (4)	21	

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Larger Plates		
MAMASAN WAGYU 200g MB9+ wagyu sirloin with mixed wild mushrooms, asparagus, wasabi + salted black bean soy jus (GFO) Served medium, and to share <b>*Limited quantity - please check with your waiter for daily availability</b>	89	
DUCK PANCAKES with sweet hoisin, cucumber + shallot	36	
SINGAPOREAN SNAPPER CURRY mild sweet + sour style curry with snapper, cherry tomato, morning glory and aromatic chilli oil (GF)	38	
MISO COD Glacier 51 Patagonian Toothfish with pak choy, shiitake mushroom, dashi broth + truffle oil (120g)	57	
GLAZED LAMB RIBS spicy soy glaze with dried chilli, garlic + caper (GFO)	36	
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum (GFO)	44	
HOT + SWEET EGGPLANT fried with green bean, cabbage + sticky chilli bean sauce (V,VO,GFO)	28	
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)	43	
CARAMELISED PORK BELLY with sesame and apple kimchi salad (GF)	36	
Sides		
WOK FRIED VEGETABLES with Japanese sesame dressing + yuzu sesame seeds (V,VO,GFO)	18	
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce (V,VO,GFO)	16	
INDONESIAN FRIED RICE with prawn + Chinese lap cheong sausage (GFO)	27	
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)	26	
ASSORTED EXOTIC SORBET (GF,VO)	10	

## YIN NUT ALLERGY BANQUET

EDAMAME with pink salt + Japanese 7 spices	
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	
PANKO FRIED SQUID with Sriracha chilli mayo, shallot + lime	
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)	26
TUNA TARTARE Yellowfin tuna with tangy ponzu, wasabi mayo, tobiko, chives + gow gee crisps	26
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)	19
VEGETABLE SAN CHOY BAU with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves (V,VO,GFO)	20
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO,Δ)	22
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow	25

Dumplings + Buns

PORK BAO Chinese steamed bun with twice cooked pork belly, pickled cucumber, peanut, sriracha chilli mayo + hoisin sauce (2)	18
WAGYU BEEF BAO Chinese steamed bun with Wagyu beef, Thai hot chilli, pickled mustard green + kimchi mayo (2)	20
MISO EGGPLANT BAO Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	15
ASIAN MUSHROOM WONTONS with Sichuan spiced aromatic soy vinaigrette + chilli oil (4)	21

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Larger Plates

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

Sides

WOK FRIED VEGETABLES with Japanese sesame dressing + yuzu sesame seeds (V,VO,GFO)	18
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce (V,VO,GFO)	16
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)	26
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)	19
VEGETABLE SAN CHOY BAU with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves (V,VO,GFO)	20
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO,Δ)	22
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in sweet + spicy sauce with parmesan + almond snow	25
Dumplings + Buns	
PORK BAO Chinese steamed bun with twice cooked pork belly, pickled cucumber, peanut, sriracha chilli mayo + hoisin sauce (2)	18
WAGYU BEEF BAO Chinese steamed bun with Wagyu beef, Thai hot chilli, pickled mustard green + chilli mayo (2)	20
MISO EGGPLANT BAO Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	15
ASIAN MUSHROOM WONTONS with Sichuan spiced aromatic soy vinaigrette + chilli oil (4)	21
Larger Plates	
MAMASAN WAGYU 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
DUCK PANCAKES with sweet hoisin, cucumber + shallot	36
GLAZED LAMB RIBS with soy glaze, dried chilli, garlic + caper (GFO,Δ)	36
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum (GFO)	44
HOT + SWEET EGGPLANT fried with green bean, cabbage + sticky chilli bean sauce (V,VO,GFO)	28
CRISPY CHICKEN twice cooked half chicken with cucumber + herb salad (GF)	36
SICHUAN SALTED DUCK with hoisin sauce + citrus slices (GF,)	43
CARAMELISED PORK BELLY with sesame and apple kimchi salad (GF)	36

Sides	
WOK FRIED VEGETABLES with Japanese sesame dressing + yuzu sesame seeds (V,VO,GFO)	18
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce (V,VO,GFO)	16
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)	26
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	
OCEAN TROUT SASHIMI with ponzu, pickled jicama and wasabi leaves (GFO)	26	
TUNA TARTARE Yellowfin tuna with tangy ponzu, wasabi mayo, tobiko + gow gee crisps (GFO)	26	
CRAB SLAW with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli, lime + tobiko (GF)	28	
MORETON BAY BUG wok tossed with umami black pepper and chilli sauce, + lime (2 halves) (GFO)	37	
VEGETABLE SAN CHOY BAU with mixed vegetables, mushroom soy sauce + peanut, with baby cos leaves (V,VO,GFO)	20	
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO,Δ)	22	
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings, tossed in chilli caramel sauce with parmesan + almond snow	25	
PANKO FRIED SQUID with Sriracha chilli mayo + lime	22	

Dumplings + Buns		
SOFT SHELL CRAB BAO Chinese steamed bun with Mama tartare sauce, tobiko + jalapeno	21	
MISO EGGPLANT BAO Chinese steamed bun with tempura eggplant, miso sauce, sweet tofu cream, sesame, pickled carrot + daikon (2) (V,VO)	15	
ASIAN MUSHROOM WONTONS with sweet soy, sesame oil + chilli oil (4)	21	

Larger Plates		
MAMASAN WAGYU 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	
DUCK PANCAKES with sweet indonesian sweet soy sauce + cucumber (Δ)	36	
MISO COD Glacier 51 Patagonian Toothfish with pak choy, shiitake mushroom + truffle oil (120g)	57	
GLAZED LAMB RIBS with caramelised chilli sauce	36	
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with fermented salted chilli and baby capsicum (GFO)	44	
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)	43	
CARAMELISED PORK BELLY with sesame and pickled wombok salad (GF)	36	

Sides		
WOK FRIED VEGETABLES seasonal mixed vegetables wok tossed with soy + yuzu sesame seeds (V,VO,GFO)	18	
STIR FRIED CHINESE GREENS choy sum, pak choy + light sweet soy sauce (V,VO,GFO)	16	
INDONESIAN FRIED RICE with prawn + Chinese lap cheong sausage (GFO)	27	
VEGETARIAN FRIED RICE (V,VO,GFO,Δ)	18	
STEAMED JASMINE RICE (GF)	3pp	

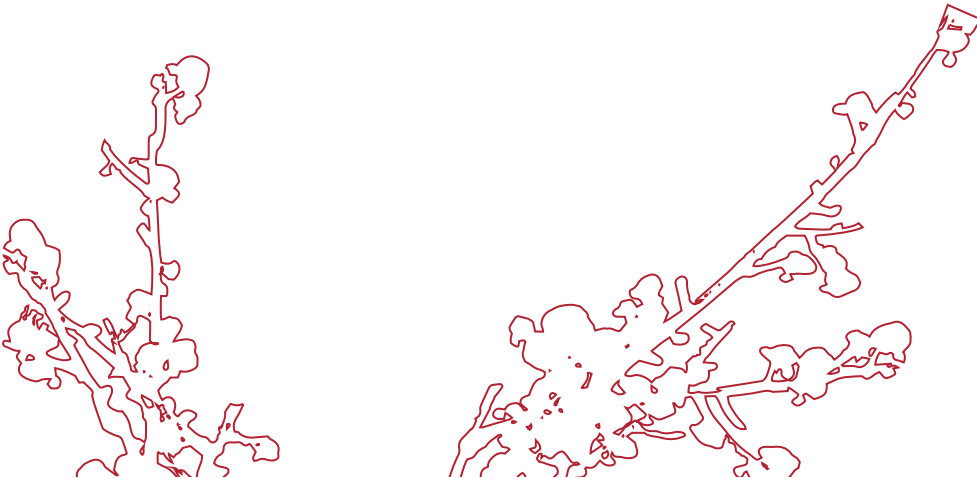
SWEET

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)	26	
ASSORTED EXOTIC SORBET + ICE-CREAM (GF,VO)	10	

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YIN

GARLIC + ONION ALLERGY BANQUET		
EDAMAME with pink salt + Japanese 7 spices		
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		
PANKO FRIED SQUID with Sriracha chilli mayo + lime		
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		
SOFT SHELL CRAB BAO Chinese steamed bun with Mama tartare sauce, tobiko + jalapeno		
GLAZED LAMB RIBS with caramelised chilli sauce		
SICHUAN SALTED DUCK with Chinese five spic ed Hoisin 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
OCEAN TROUT SASHIMI with ponzu, pickled jicama and wasabi leaves (GFO)	26
TUNA TARTARE Yellowfin tuna with tangy ponzu, wasabi mayo, chives	26
CRAB SLAW with shredded mixed cabbage, vermicelli, coriander, celery, wasabi mayo, chilli + lime (GF)	28
GRILLED MORETON BAY BUG with gluten free soy jus, butter + lime (2 halves) (GFO)	37
VEGETABLE SAN CHOY BAU with mixed vegetables, gluten free soy sauce + peanut with baby cos leaves (V,VO,GFO,Δ)	20
PORK SAN CHOY BAU with slow cooked Byron Bay pork, snake bean + peanut, with baby cos leaves (GFO,Δ)	22
MAMASAN KFC (Korean Fried Chicken) crispy chicken wings with parmesan + almond snow	25
FRIED SQUID with Sriracha chilli mayo, shallot + lime (GFO,Δ)	22
Dumplings + Buns	
SOFT SHELL CRAB BAO Lettuce wrap with Mama tartare sauce, + jalapeno (2) (GFO,Δ)	21
Larger Plates	
MAMASAN WAGYU STEAK 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
SINGAPOREAN SNAPPER CURRY mild sweet + sour style curry with snapper, cherry tomato, morning glory and aromatic chilli oil	38
GLAZED LAMB RIBS caramelised chilli sauce with dried chilli, garlic + caper (GFO)	36
WOK FRIED BEEF FILLET Tasmanian Cape Grim eye fillet with fermented salted chilli, garlic shoot and baby capsicum (GFO)	44
HOT + SWEET EGGPLANT fried with green bean, cabbage + chilli caramel sauce (V,VO,GFO)	28
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)	43
CARAMELISED PORK BELLY with sesame and apple kimchi salad (GF)	36

Sides	
WOK FRIED VEGETABLES seasonal mixed vegetables wok tossed with gluten free soy + sesame seeds (V,VO,GFO)	18
STIR FRIED CHINESE GREENS choy sum, pak choy + GF soy sauce (V,VO,GFO,Δ)	16
INDONESIAN FRIED RICE with prawn (GFO,Δ)	27
VEGETARIAN FRIED RICE (V,VO,Δ)	18
STEAMED JASMINE RICE (V,GF)	3pp

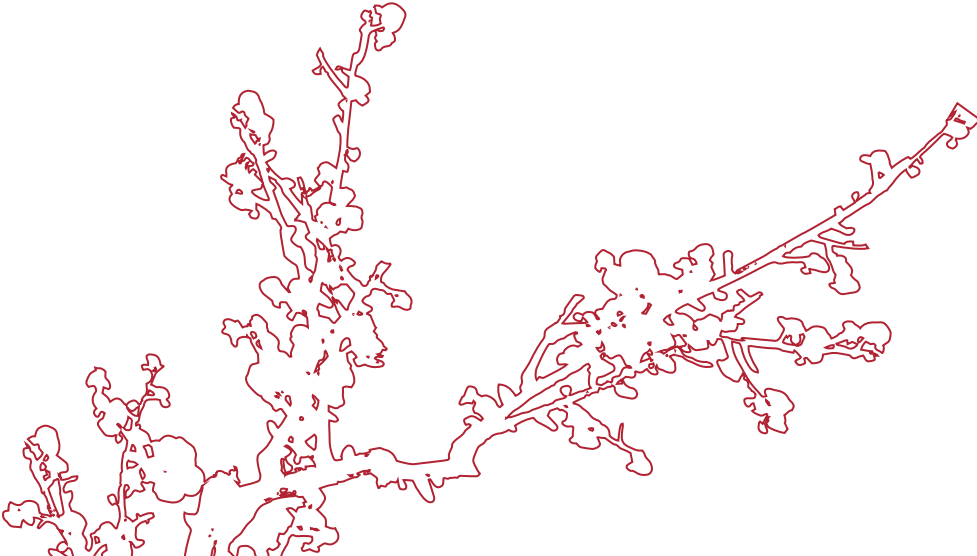
# SWEET

JASMINE RICE PANNA COTTA with white chocolate soil, preserved kumquat, mango + kumquat sorbet	18
MAMASAN CHOCOLATE BROWNIE with sesame ice cream + salted caramel (GFO)	26
ASSORTED EXOTIC SORBET + ICE-CREAM (GF,VO)	10

(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. **\*Please advise your waiter of any food allergies.**

**\*Please note applicable surcharges:** 20% Public Holiday | 10% Sunday | 1.5% American Express transactions | 1% all other credit card transactions  
\*One bill per table - maximum 4 payments accepted

Mamasan Kitchen + Bar makes every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Our menu of items used each day are prepped along with food that may contain traces of nuts, gluten, shellfish, seafood, garlic, onion, mushroom, meat and meat products, it cannot be guaranteed that every item will be free of these allergens. Customers concerned with food allergies must be aware of this risk. Mamasan Kitchen + Bar cannot assume any liability for adverse reactions to food consumed, or items one may come in contact with while eating at Mamasan Kitchen + Bar or catered event.



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STEAMED JASMINE RICE	

