

MAMASAN(母)		
→ SNACKS		
NORI CRACKER, WHIPPED EDAMAME + AVOCADO, SEVEN SPICE CHILLI SALT / GF V VG	9	
EDAMAME, VEGETARIAN XO / GF V VG	12	
SHALLOT FOCACCIA, HOUSE BUTTER, BLACK SEA SALT / V VGO	10	
→ COLD + RAW		
FRESHLY SHUCKED OYSTERS, JEOW SOM DRESSING OR NATURAL / GF	7.5	
SHIO KOMBU KINGFISH, WHITE SOY, NORI CREAM, KAFFIR LIME OIL / GFO	32	
YELLOWFIN TUNA TACO, GINGER PONZU, IKURA, PINK PEPPER MAYO, NORI / GFO	14	
WAGYU TARTARE, APPLE + FENNEL, SMOKED KIMCHI, TOGARASHI CURED EGG YOLK, TARO CHIPS / GF	28	
→ SMALL PLATES		
SICHUAN BURRATA, CHILLI CRISP, BLACK VINEGAR, CHINESE DOUGHNUT / GFO V	33	
PRAWN TOAST, HERVEY BAY SCALLOP, SESAME, PICKLED SHALLOT, CITRUS MAYO ■	15	
WAGYU KATSU SANDO, CRUMBED GROUND WAGYU, WHITE CABBAGE, WASABI MAYO (2)	27	
TWICE COOKED PORK BELLY BAO, PICKLED CUCUMBER, HOISIN, PEANUT, SRIRACHA MAYO	14	
MAMASAN KOREAN FRIED CHICKEN WINGS, GOCHUJANG, PARMESAN + ALMOND SNOW / GFO ■	26	
(CAULIFLOWER OPTION AVAILABLE) / V VGO		
PORK SAN CHOY BAU, SNAKE BEAN, PEANUT, COS / GF ■	26	
+ (SEASONAL VEGETABLE OPTION AVAILABLE) / V VG		
→ DUMPLINGS		
SPANNER CRAB TORTELLINI, PRAWN, COCONUT SAMBAL BISQUE ■	33	
SICHUAN MUSHROOM WONTONS, SOY VINAIGRETTE, CHILLI OIL / GF V VGO	22	
LOBSTER DUMPLING, KIMCHI, WATER CHESTNUT, SMOKED SOY / GFO	30	
PORK + CHIVE GYOZA, CHARRED CRUST, DARK PONZU SOY, YOUNG GINGER	24	
(母)		
DRY AGED ROAST DUCK		
THREE DAY DRY-AGED WHOLE DUCK, INFUSED WITH CHINESE FIVE SPICE, AROMATIC HERBS, AND SIGNATURE MARINADE. ROASTED WITH CRISP SKIN AND SERVED WITH PANCAKES, CUCUMBER, SCALLIONS, DUO OF SWEET HOISIN AND KUMQUAT SAUCES / GFO		
HALF 68 / FULL 118		
PLEASE ADVISE YOUR WAITER OF ANY FOOD ALLERGIES.		
ALL SEAFOOD IS AUSTRALIAN.		
SURCHARGES	GLUTEN FREE / GF	GLUTEN FREE OPTION AVAILABLE / GFO
10% SUNDAY / 15% PUBLIC HOLIDAY / 1.65% ALL CREDIT CARDS	VEGETARIAN / V	VEGAN OPTION AVAILABLE / VGO
	VEGAN / VG	MAMASAN CLASSIC / ■

→ CHARGRILL	
TEA SMOKED BEEF INTERCOSTAL, BRAISED WAGYU, OOLONG TEA, SWEET GINGER SOY / GF	38
BULGOGI OCTOPUS, MAPO TOFU EMULSION, KALE, SHISHITO, MUSCAT GRAPES / GF	45
BAKED SWIMMER CRAB SHELL, COCONUT VELOUTE, PANKO CRUMB, GRUYERE	46
LAMB RIBS, SOY GLAZE, CAPERS, BLACK GARLIC, DRIED CHILLI / GF ■	40
'GLACIER 51' PATAGONIAN TOOTHFISH, RED FERMENTED MISO GLAZE, LOCAL HONEY / 170G	78
→ LARGE PLATES	
HOT + SOUR CRISPY EGGPLANT, GREEN BEANS, SWEET CHILLI GLAZE, ROASTED SESAME / GFO V VG ■	24/32
KING PRAWN GREEN CURRY, MORNING GLORY, BAMBOO SHOOT, VIETNAMESE MINT / GFO	49
WAGYU RED CURRY, THAI EGGPLANT, BANANA CHILLI, COCONUT CREAM, PEANUTS / GF	54
STEAMED MARKET FISH PLA NAUNG MANAO, CHILLI, GARLIC, LIME, HERBS / GF	MP
CHAR SIU BANGALOW PORK, SMOKED HOT HONEY, PICKLED DAIKON, LEMON MYRTLE / GFO	42
SATAY CRISPY HALF CHICKEN, CHARRED LEMONGRASS, FRIED ONION, CHILLI / GF	53
(母)	
WA ROCK LOBSTER	
HALF LOBSTER, UMAMI BUTTER, BLACK PEPPER, CHILLI, LIME / GFO	88
MB9+ WAGYU STRIPLOIN ■	
OSMANTHUS BLACK PEPPER JUS, KABOCHA SQUASH, FOREST MUSHROOMS, PINEAPPLE CHIPS / GF	
100G/58PP	
→ SIDES + RICE	
MAMASAN FRIED RICE, SAMBAL, PRAWN, LAP CHEONG, EGG, GARLIC CHIVES / GFO ■	32
SPANNER CRAB FRIED RICE, ASPARAGUS, EGG, HOUSEMADE SUPERIOR XO SAUCE / GFO	34
SOM TUM, PAPAYA, GREEN MANGO, MINT, CHILLI, PEANUTS / GF, VGO	24
WOK TOSSED SEASONAL GREENS, OYSTER SAUCE / GF, V, VGO	22
STEAMED JASMINE RICE / GF, V, VG	5
→ DESSERT	
VIETNAMESE COFFEE SOFT SERVE, COCONUT MILK GLAZE / V	18
SWEET CAVIAR, WATERMELON, PINK CHAMPAGNE, VANILLA CREMEUX, RASPBERRY MOUSSE	32
MANGO SPRING ROLL, COCONUT STICKY RICE, PANDAN GLAZE (2) / GF, V	14
MAMASAN BROWNIE, MISO SALTED CARAMEL, ICE CREAM, CHOCOLATE SOIL, FORTUNE COOKIE / GFO ■	28
HOUSE PETIT FOURS (4) / GFO	14

MAMASAN