MAMASAN(母)

→ SNACKS

NORI CRACKER, WHIPPED EDAMAME + AVOCADO, SEVEN SPICE CHILLI SALT / GF V VG	10
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	34
YELLOWFIN TUNA TACO, GINGER PONZU, IKURA, PINK PEPPER MAYO, NORI / GFO	15
KAVIARI OSCIETRA CAVIAR, TARO CHIPS, CREME FRAICHE, CHIVE 30G	180

→ SMALL PLATES

SICHUAN BURRATA, CHILLI CRISP, BLACK VINEGAR, CHINESE DOUGHNUT / GFO V	33
PRAWN TOAST, SCALLOP, SESAME, PICKLED SHALLOT, CITRUS MAYO ■	15
WAGYU KATSU SANDO, CRUMBED GROUND WAGYU, WHITE CABBAGE, WASABI MAYO	14
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 CRISPY WONTONS, HOUSEMADE SWEET CHILLI / V VGO	22
LOBSTER DUMPLING, KIMCHI, WATER CHESTNUT, SMOKED SOY	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.

SURCHARGES
10% SUNDAY / 15% PUBLIC HOLIDAY

ALL SEAFOOD IS AUSTRALIAN.

GLUTEN FREE / GF
VEGETARIAN / V
VEGAN / VG
GLUTEN FREE OPTION AVAILABLE / GFO
VEGAN OPTION AVAILABLE / VGO
MAMASAN CLASSIC / ■

→ LARGE PLATES

TEA SMOKED BEEF INTERCOSTAL, BRAISED WAGYU, OOLONG TEA, SWEET GINGER SOY / GF	38
HOT + SOUR CRISPY EGGPLANT, GREEN BEANS, SWEET CHILLI GLAZE, ROASTED SESAME / GFO V VG ■	24
LAMB RIBS, SOY GLAZE, CAPERS, BLACK GARLIC, DRIED CHILLI / GF	40
KING PRAWN GREEN CURRY, MORNING GLORY, BAMBOO SHOOT, VIETNAMESE MINT / GFO	49
WAGYU RED CURRY, THAI EGGPLANT, BANANA CHILLI, COCONUT CREAM, PEANUTS / GF	54
CHAR SIU BANGALOW PORK, SMOKED HOT HONEY, PICKLED DAIKON, LEMON MYRTLE	42
SATAY CRISPY HALF CHICKEN, CHARRED LEMONGRASS, FRIED ONION, CHILLI / GF	53
'GLACIER 51' PATAGONIAN TOOTHFISH, RED FERMENTED MISO GLAZE, LOCAL HONEY / 170G	78
STEAMED MARKET FISH PLA NAUNG MANAO, CHILLI, GARLIC, LIME, HERBS / GF	MP

(母)

WA ROCK LOBSTER

HALF LOBSTER, UMAMI BUTTER, BLACK PEPPER, CHILLI, LIME / GFO — 88

MB9+ WAGYU STRIPLOIN ■ — 100G/58PP

OSMANTHUS BLACK PEPPER JUS, KABOCHA SQUASH, FOREST MUSHROOMS, PINEAPPLE CHIPS / GF

→ SIDES + RICE

MAMASAN FRIED RICE, SAMBAL, PRAWN, LAP CHEONG, EGG, GARLIC CHIVES / GFO VGO ■	32
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