

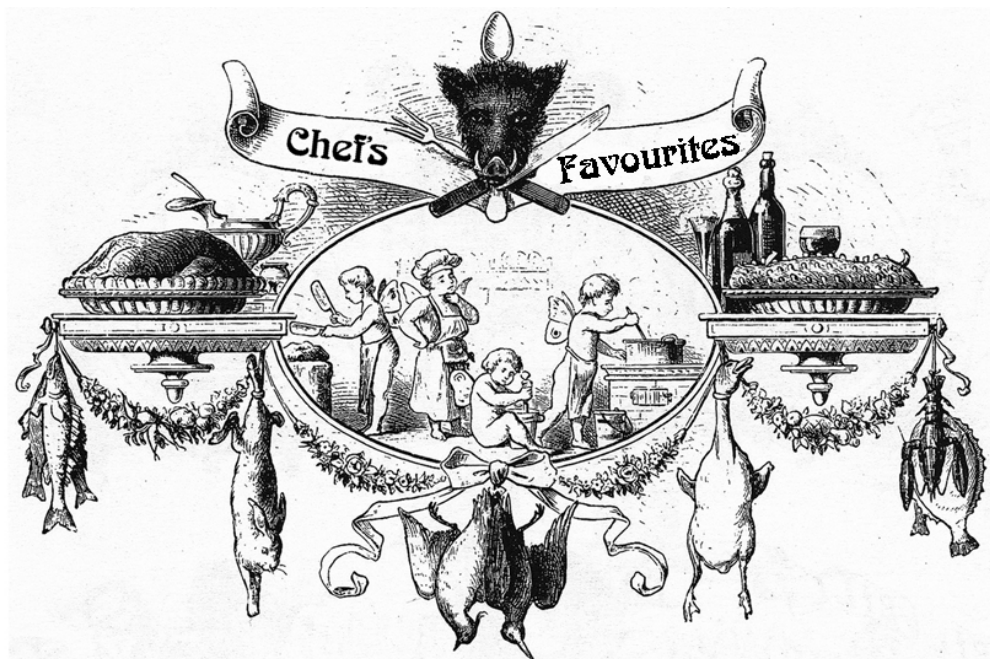
# Asian Tapas



## Starters:

- Mamasan Chips** ~ A proud creation from Taiwanese Night Market. Baby potatoes steamed & then light fried with crunchy fresh basil & served with wasabi mayo.....\$9
- Edamame Beans** ~ Steamed & spiced with garlic, pepper & sea salt. Like Asian chips, but good for you.....\$9.50
- Beef & Chive Dumplings** ~ A Taiwanese masterpiece, handmade with love by Mamasan at the bar whilst drinking sake. Served wz homemade Sichuan chilli sauce. (*6 steamed pieces of heaven*).....\$15
- Steamed Mixed Prawn & Vege Dumplings** ~ A delicious cornucopia of snow pea & prawn, spinach & prawn, & chive & prawn dumplings (*6 large gluten-free dumplings*).....\$16
- Finger Fish Dumplings in the Chilli Oil** ~ 6 yummy finger fish dumplings served with our homemade red pepper chilli oil.....\$15
- Sesame Prawn Rolls** ~ 4 pieces of gluten free crunchy deliciousness served with sweet chilli sauce.....\$13
- King Prawn & Mint Spring Rolls** ~ Homemade & hand rolled with fresh mint leaves. 4 pieces. Yes please.....\$13
- Vegetable Goyzas** ~ Steamed then finished off in the pan for a crisp base. Served wz ginger & vinegar sauce.....\$14
- Gai Lan** ~ Steamed Chinese Broccoli with fresh ginger & organic oyster sauce.....\$13
- BBQ Pork Bun** ~ BBQ Pork lightly steamed into a taste & texture sensation.....\$8
- Vegetarian Shallot Pancakes** ~ Topped with fresh shallots, snow pea sprouts & homemade wasabi mayo....\$13





- Duck Pancakes** ~ Succulent boneless Duck, fresh veges & pancakes with our homemade red miso duck sauce. (*Build 'em, roll 'em & wrap your mouth around 'em'*).....\$20
- One Bite Beef** ~ Our longtime Signature Li Zai dish. Prime long fillet steak, meticulously trimmed of all fat & cooked teppanyaki style in pepper & homemade soy sauce, then sliced into bite sized pieces. (*It's "melt-in-mouth-yum"*).....\$27
- Soft Shell Crab** ~ It's our tender, crunchy yummy scrummy crab~tastic creation, served with Yuzu Aioli & Nepalese Spicy Tomato 'Achar' sauce.....\$17
- Pork Belly** ~ Overnight cooked extremely tender Pork Belly with homemade Apple Wasabi. (*It's very fine Swine indeed*).....\$23
- Taiwanese Quail** ~ Boneless quail, lightly battered wz five Taiwanese spices & served on a bed of potatoes, with basil topping & homemade chilli oil (*Smells like you're walking through a Taiwanese night street market*).....\$22
- Fish On Fire** ~ Miso marinated Salmon cooked sandwiched between cedar wood paper then smoked & served with embers glowing. (*C'mon baby light my fish on fire'*).....\$23
- Chilli Chicken** ~ Traditional Sichuan popular chilli dish recreated by Mamasan. Chicken fillet stir fried with Sichuan red peppercorns & dried chilli. Served with Japanese chilli nest & fresh lime. (*Bit of a ring~stinger!*).....\$24
- Wild Asian Mushroom Mix** ~ 7 different types of Asian Mushrooms simply stir fried in garlic & homemade soy sauce. *Yummm*.....\$16

