



MAPO

KOREAN RESTAURANT PTY LTD

a la Carte Restaurant Menu

(g) – gluten free options are available, please advise waiting staff.

Entree

chilli mushroom wontons (veg)

filled with shitake and swiss brown mushrooms, garlic chives and tofu covered with a spicy mushroom garlic sauce 13.9

ginger pork

lightly battered pork balls served with a lime chilli sauce 13.9

mapo money bags

filled with local tiger prawns, fresh fish & squid served on a peanut puree 14.9

tempura oysters

lightly battered local oysters served with Korean tartare sauce

One
piece
3.2

scallops (g)

sashimi grade grilled scallops served with pan fried asparagus green beans, topped with Chung Jae's tartare sauce and a drizzle of truffle oil 14.9

yook hwe (g)

Korea's version of steak tartare – julienne sliced scotch fillet served on local fuji apple with free range egg yolk 19.9

dullshot bibimbap

served in a stone bowl with sliced potato, rice, a medley of marinated vegetables and egg. This dish continues to cook at your table making the rice deliciously crispy.

vegetarian (g) 23.9

bulgogi beef 24.9

chicken 24.9

local tiger prawn (g) 26.9

combination: **chicken and beef** 27.9

combination: **prawn and Asian salad** 27.9



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Modern Mains

tender duck fillet (210g – 250g)

marinated duck breast, oven baked then char grilled served on a nest of tempura vegetables. Topped with Chung Jae's creamy basil sauce 28.9
(Wine recommendation: Sevenhill Merlot, 7.5)

kinky chicken

tempura chicken breast drizzled with lime infused honey mustard mayonnaise sauce on a bed of fresh rocket 27.9
(Wine recommendation: Nautilus Pinot Gris, 9.0)

“star of sea” Tasmanian atlantic salmon (g)

twice cooked pan seared & oven baked with carrot puree, served on a bed of Italian and Korean infused green salad & potato croquette 28.9
(Wine recommendation: Dandelion Riesling, 8.0)

fresh barramundi

crispy Darwin barramundi strips tossed with broccolini & capsicum in a chilli, lemongrass and basil sauce 32.9
(Wine recommendation: Lenton Brae Semillon Sauvignon Blanc, 8.0)

coconut tempura prawns

SA tiger prawns coated in shredded coconut and cooked tempura style served with Korean tartare sauce 34.9
(Wine recommendation: Nepenthe Sauvignon Blanc, 8.0)

SA black angus eye fillet – fire in beef

SA black angus fillet (9days old) marinated in Italian olive oil, Korean black raspberry (Bokbunja) and sweet soy sauce with tasty string beans 34.9
(Wine recommendation: Pertaringa Undercover Shiraz, 8.50)

crying tiger wagyu beef (marbling score 7-9%)

chargrilled SA Mayura wagyu skewers with tamarind, coriander and chilli sauce accompanied by tempura veg and a tomato and cucumber salsa 34.9
(Wine recommendation: Woodstock Cabernet Sauvignon, 9.0)

jaeyuk gui – pork volcano

thin slices of chargrilled pork belly in a chilli coconut teriyaki sauce with baby spinach, carrot, onion & capsicum 28.9
(Wine recommendation: Babich Pinot Noir, 8.5)

coffee pork spare ribs

succulent marinated java pork ribs, grilled over coals served with a drizzle of delicate sweet soy & coffee sauce and a tasty garden salad 33.9
(Wine recommendation: D'Arenberg Love Grass Shiraz, 8.0)



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Sides

Korean tradition side dishes (inc kimchi)	7.0
wok tossed Asian vegetables	9.9
pan-fried mushrooms with creamy teriyaki sauce	9.9
steamed medium grain rice (small/large)	3.0/5.0

Dessert

baileys icecream homemade baileys, chocolate and pistachio ice-cream served with a caramel baileys sauce	12.0
chocolate pudding (g) rich chocolate pudding served with creamy vanilla ice-cream and hot fudge	12.0
crème brulee creamy custard dessert topped with torched caramel	12.0
cheesecake classic New York cream cheesecake	12.0
dessert wine recommendations:	
06 Paulettes Late Harvest Riesling g 7.0 b 32.0	
09 Pertaringa Moscato g 7.0 b 30.0	
06 Woodstock Botrytis Semillon b 32.0	
