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MRWABIOFFICIAL



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Mr. Wabi

# MENU

## BENTO, NOODLE, RICE

Mr Wabi's Bento Box **\$28**

CHOICE OF ONE BAO BUN FLAVOUR SERVED WITH HONEY BBQ PORK, SATAY CHICKEN SKEWER, DUCK SPRING ROLL AND STEAM RICE.

Combination Udon Noodle **\$30**

JAPANESE STYLE THICK NOODLE STIR FRY SERVED WITH PRAWNS, SQUID STRIPS, BARRAMUNDI PIECES, SHALLOTS, GARLIC, ONIONS, CAPSICUM, SOY AND OYSTER SAUCE.

Grilled Hainan Chicken **\$29** (DF,GF)

GRILLED CHICKEN BREAST WITH GINGER & SHALLOT, SWEET CHILLI GARLIC SAUCE AND CHICKEN STOCK RICE.

Wagyu Beef Hofun **\$30** (DF,GF)

STIR FRIED THICK RICE NOODLES, WAGYU BEEF SLICES, CHIVES, ONION, BEAN SPROUT, FLAVOURED WITH A SWEET SOY SAUCE

Pad Thai Chicken & Prawns **\$30** (DF,GF)

STIR FRIED RICE NOODLES WITH HOUSEMADE SPICY TAMARIND SAUCE, CHICKEN, PRAWNS, BEAN SPROUT, LIME AND PEANUTS

Pork & Shrimp Singaporean Vermicelli Rice Noodles **\$30** (DF,GF)

STIR FRIED THIN VERMICELLI NOODLES WITH BBQ PORK, SHRIMP, EGG, ONION, SHALLOTS, BEAN SPROUT AND CURRY POWDER

Char Siu & Prawn Fried Rice / Vegetarian **\$26**  
option available

CHAR SIU PORK, PRAWNS, EGGS, SHALLOTS, SOY SAUCE AND JASMINE RICE

## BAO BUNS

Choice of 2 **\$20**

BAO BUNS ARE FILLED WITH CUCUMBER AND PICKLES

BBQ Pork Bao (DF)

CHAR SIU BBQ PORK BELLY WITH HONEY SOY MAYO

Fived Spiced Tofu Bao (V, DF)

SPICED TOFU WITH HOISIN SAUCE

Peking Duck Bao (DF)

PEKING DUCK WITH HOISIN SAUCE

Slow Cooked Beef Bao (DF)

SLOW COOKED BEEF WITH LIGHT CURRY SAUCE

Crispy Fried Chicken Bao (DF)

CRISPY FRIED CHICKEN WITH KIMCHI AIOLI

Soft Shell Crab Bao (DF)

CRISPY FRIED SOFT SHELL CRAB WITH ROASTED GARLIC AIOLI

## DUMPLINGS

Mongolian Lamb Dumplings (5) **\$20** (DF)

FILLED WITH LAMB, LEEK, ONION AND GARLIC AND SERVED WITH HOISIN CHILLI CHINKIANG VINEGAR AND MR WABI CHILLI OIL

Veggie Steamed Dumplings (3) **\$17** (DF, VG, GF)

FILLED WITH BAMBOO SHOOTS, SHITAKE MUSHROOM, WATER CHESTNUT, OYSTER MUSHROOM SERVED WITH CHILLI PASTE AND SOY SAUCE

Xiao Long Bao (6) **\$20** (DF)

STEAMED DUMPLINGS FILLED WITH SOUP BROTH AND PORK, SERVED WITH GINGER BLACK VINEGAR

Deep Fried Prawn Dumplings (3) **\$19** (DF)

CRISPY FRIED PRAWN DUMPLINGS SERVED WITH SWEET AND SOUR

Red Oil Pork & Prawn Wontons (5) **\$18** (DF)

PORK AND PRAWN WONTON SERVED WITH ZHENJIANG VINEGAR, HOUSEMADE CHILLI OIL, SICHUAN PEPPER OIL, SOY, PEANUTS AND CORIANDER

## ENTREE

Salt & Pepper Baby Calamari **\$18**

HOUSE CRUMBED SALT AND PEPPER BABY SQUID SERVED WITH TRUFFLE MAYO

Satay Chicken Skewers (3) **\$18** (DF, GF)

CHICKEN SKEWERS WITH PEANUT SATAY SAUCE, DICED PINEAPPLE AND CUCUMBER

Ponzu Glazed Salmon Ceviche **\$25** (GF)

FRESH SALMON CEVICHE MADE WITH A PONZU AND LIME GLAZE, ONIONS, CAPERS, CUCUMBER, CREAM CHEESE

Baked QLD Half Shell Sea Scallops (3) **\$28** (GF)

BAKED QLD SEA SCALLOP, SERVED IN SHELL WITH MR WABI'S MISO MAYO

Peking Duck Spring Rolls (3) **\$18** (DF)

SPRING ROLLS FILLED WITH PEKING DUCK, LEEK, RED ONION, CORIANDER AND SERVED WITH HOISIN SAUCE

Veggie Spring Rolls (3) **\$18** (DF, VG)

SPRING ROLLS FILLED WITH SHREDDED CABBAGE, VERMICELLI, CARROT, BLACK FUNGI, SERVED WITH SWEET SOUR SAUCE

Prawn Toast (4) **\$20** (DF)

MR WABI'S HOMEMADE PRAWN TOAST, SESAME SEEDS SERVED WITH LIME MAYO

Soft Shell Crab **\$23** (DF, GF)

SOFT SHELL CRAB SERVED ON A SINGAPOREAN CURRY SAUCE, TOMATOES, PINEAPPLE, ONION, EGG, GARLIC AND GINGER

Beef Kushiyaki (3) **\$21** (DF, GF)

WAGYU BEEF SKEWERS SERVED WITH HOUSE TERIYAKI SAUCE

Honey BBQ Pork **\$18** (DF, GF)

THICK CUT HOUSE COOKED ASIAN BBQ PORK SERVED WITH HONEY SOY SAUCE

Grilled King Prawn (3) **\$25** (DF, GF)

GRILLED PRAWN SERVED WITH A SWEET AND SPICY THAI STYLE DIPPING SAUCE ON A BED OF CRISPY RICE PAPER.

## MAINS

Chef Danny's Pineapple Chicken **\$35** (GF)

WOK FRIED GRILLED CHICKEN SERVED WITH OUR HOUSE SPICY SOUR SAUCE, SERVED IN A PINEAPPLE.

Kung Pow King Prawns **\$35** (DF, GF)

WOK TOSSED KING PRAWNS, DRIED CHILLI, SICHUAN PEPPER, GARLIC, GINGER, PEANUTS AND BLACK VINEGAR

Korean Fried Chicken Pieces **\$34** (DF, GF)

KOREAN FRIED CHICKEN, KIMCHI, SESAME SEEDS  
CHOOSE:  
HONEY LEMON or KOREAN CHILLI HALF AND HALF +\$3

Peking Duck Pancakes **\$36** (DF, GFO)

PEKING DUCK SERVED WITH ASIAN PANCAKES, CUCUMBER, SHALLOTS AND HOISIN SAUCE

Crispy Pork Belly **\$35** (DF, GF)

OVEN COOKED CRISPY PORK BELLY WITH MUSTARD MAYO AND APPLE SLICES

Grilled Barramundi **\$42** (DF, GF)

LOCAL BARRA FILLET SERVED WITH HOMEMADE SWEET SOY SAUCE, GINGER, SHALLOTS AND BROCCOLI

Mongolian Wagyu Beef **\$42** (DF, GF)

WAGYU BEEF SLICES SERVED WITH CARAMALISED ONIONS, HOUSSMADE MONGOLIAN SAUCE AND SOUVLAKI BREAD

Mr Wabi's Strawberry Sweet and Sour Pork **\$33** (DF, GF)

DEEPIED CRISPY PORK, CAPSICUM, PINEAPPLE WITH A STRAWBERRY SWEET AND SOUR SAUCE

Potato Nest Chicken Cashews **\$33** (DF, GF)

CLASSIC CHICKEN CASHEW STIRFRY WITH SEASONAL VEG, SERVED IN A EATABLE POTATO NEST.

Wagyu Beef Burger **\$25** (GFO)

WAGYU BEEF BURGER ON A BRIOCHE BUN WITH AMERICAN CHEESE, BACON, BURGER SAUCE, LETTUCE, TOMATO, RED ONION AND SERVED WITH CHIPS  
ADD \$3 GLUTEN FREE BUNS

Crispy Chicken Burger **\$25** (GFO)

CRISPY CHICKEN BREAST ON A BRIOCHE BUN WITH AMERICAN CHEESE, BACON, BURGER SAUCE, LETTUCE, TOMATO, RED ONION AND SERVED WITH CHIPS  
ADD \$3 GLUTEN FREE BUNS

## MAINS

Black Angus Beef Rib Fillet **\$47**

BITE SIZE BLACK ANGUS BEEF FILLET SERVED WITH HONEY, GARLIC, BLACK PEPPER AND DICED ROASTED POTATOES.

Braised Wagyu Beef Hot Pot **\$45** (DF, GF)

SLOW COOKED BEEF BRISKET, COOKED IN CHU HOU SAUCE SERVED WITH WHITE RADISH, GARLIC, GINGER,

Stir-Fry GoldBand Snapper Fillet **\$48** (DF, GF)

WILD CAUGHT GOLDBAND SNAPPER STIRFRY MIXED WITH GINGER, GARLIC, SHALLOTS AND GRILLED CHERRY TOMATOES.

Grilled Ribeye Pork Chop **\$38** (DF, GF)

SERVED WITH STIR FRY WILD MIXED MUSHROOMS WITH OYSTER SAUCE

King Prawn XO Chilli Sauce **\$46** (DF, GF)

STIR FRY KING PRAWN CUTLETS TOPPED WITH XO SAUCE AND SALMON ROE

## VEGAN MENU

Vegan Bao Buns (2) **\$22** (DF, GF)

CHARCOAL BAO, FRIED EGGPLANT AND SWEET POTATO SERVED WITH CUCUMBER AND HOMEMADE TOMATO RELISH

Kung Pow Fried Tofu and Eggplant **\$35** (VG, GF)

CRISPY FRIED TOFU AND EGGPLANT WOK TOSSED WITH SICHUAN PEPPER, GINGER, GARLIC, PEANUTS AND BLACK VINEGAR

Vegan Duck Pancakes **\$34** (VG, GFO)

BEANCURD SHEETS SERVED WITH ASIAN PANCAKES, CUCUMBER, SHALLOTS AND HOISIN SAUCE.

Vegan San Choy Bao **\$26** (VG, GF)

WOK FRIED ONIONS, CAPSICUM, CELERY, WATER CHESTNUT AND PINENUTS WITH A SIDE OF LETTUCE WRAPS

Mr Wabi's Char Siu Tofu **\$20** (VG, GF)

TOFU PIECES MARINATED IN CHAR SUI MARINADE SERVED WITH SEASONING SEAWEED.

Potato Nest Vegan Chicken Cashews **\$35** (VG, GF)

VEGAN CHICKEN PEICES SERVED WITH WOK FRIED VEGGIES IN A POTATO NEST

Vegan Burger **\$25** (VG, GF)

CHICKPEA VEGAN PATTY, GLUTEN FREE VEGAN BUNS, LETTUCE, TOMATO, RED ONIONS WITH CHIPS





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# MENU

Vegan / Vegetarian Banquets available

\$88 per person

\*\*Minimum 2 people\*\*



PLUM BANQUET  
\*\*Minimum 2 people\*\*

\$65\*/Person

Peking Duck Spring Roll  
w/ Hoisin Sauce  
or  
Salt & Pepper  
Baby Calamari



Satay Chicken Skewers  
or  
Red Oil Pork & Prawn Wonton



Bao Buns  
(Choice: Slow Cooked Beef,  
Crispy Chicken, BBQ Pork or Tofu)



Korean Fried Chicken  
w/ Korean Chilli or Honey Lemon  
or  
Mr Wabi's Strawberry  
Sweet and Sour Pork



Char Siu & Prawn  
Fried Rice



Wok Fried Greens



+\$10 Choice of Dessert

SAKURA BANQUET  
\*\*Minimum 2 people\*\*

\$88\*/Person

Baked Qld Sea Scallops  
or  
Soft Shell Crab  
w/ Singaporean Curry Sauce



Xiao Long Bao Pork  
Soup Dumplings  
or  
Mongolian Lamb Dumplings



Beef Kushiyaki



Ponzu Glazed  
Salmon Ceviche



Peking Duck Pancakes



Grilled Squid or Chicken Salad w/  
Thai Dressing



Mongolian Wagyu Beef  
or  
Grilled Ribeye Pork Chop



Steamed Jasmine Rice



+\$10 Choice of Dessert

## SIDES

Fried Chinese Bun Chips \$11

FRIED BAO BUNS CHIPS SERVED WITH  
CONDENSED MILK

Chips \$11 (VG)

BEER BATTERED CHIPS SEASONED AND  
SERVED WITH MAYO

Wok Fried Greens \$15 (VG, GF)

SEASONAL VEG WOK FRIED WITH  
GARLIC SOY SAUCE

Satay Cauliflower \$15 (VG, GF, DF)

CAULIFLOWER SAUTEED IN PEANUT  
SATAY SAUCE

Shallot Pancakes \$12 (VG)

PAN FRIED SHALLOT PANCAKES

Stir Fried Green Beans \$17 (DF, GF)

STIR FRIED GREEN BEANS WITH PORK  
MINCE AND XO CHILLI SAUCE

Steam Jasmine Rice \$4 (VG, DF, GF)

BOWL OF STEAM JASMINE RICE

Thai Style Salad \$10

ADD any protein for \$5

## DESSERTS

Deep fried Ice Cream \$17

MR WABI'S DEEP FRIED ICE  
CREAM WITH BUTTER SPONGE,  
RASPBERRY COMPOTE, FAIRY  
FLOSS

Matcha Tiramisu \$16

MASCARPONE, SPONGE CAKE  
DIPPED IN FRANGELICO AND  
MATCHA TEA.

Burnt Cheesecake \$16

BAKED CHEESECAKE, CREAM  
CHEESE, GOATS CHEESE WITH  
A HINT OF VANILLA SERVED  
WITH A BERRY COMPOTE

Wabi's Vegan Mousse \$18

HOMEMADE MOCHA MOUSSE  
WITH BROWNIES AND BERRY  
COMPOTE. (VG, GF)

Tea / Coffee \$6

TEA - JASMINE, EARL GREY,  
GREEN / COFFEE - ESPRESSO,  
LATTE, CAPPUCCINO &  
MOCHA.