



**FOOD** | MODERN ASIAN  
CUISINE



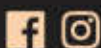
**FEED ME**

Allow our chefs to present their best dishes of the day:

<b>THE MR. Q</b> .....	<b>\$65</b>
<b>THE MRS. Q</b> .....	<b>\$69</b>
<b>VEGETARIAN</b> .....	<b>\$58</b>

Our menu is designed for sharing. Dishes are brought to your table continuously throughout your meal.

MRSQ.COM.AU



## ENTRÉE

**GF** ..... GLUTEN FREE

**V** ..... VEGETARIAN

**VG** ..... VEGAN

Please inform your waitperson of any specific allergies or dietary requirements when ordering your food.

**Vegetarian Spring Rolls (3)** *VG* ..... 16

**Dumpling (4)** ..... 18.9

Prawn dumpling, served in spicy green curry sauce

**Peking Duck Pancake (6)** ..... 19.9

DIY wrap with cucumber, spring onion, sesame seed and special hoisin sauce

**Karaage Chicken (4)** *GF* ..... 19.9

Japanese deep-fried boneless chicken thigh served with wasabi mayo

**Ebi Fry (2)** ..... 19.9

Jumbo Japanese bread crumbed prawn and tartare

**Shallot Pancakes (2)** *V* ..... 15

**extra piece +\$7.50**

Crisp, golden shallot pancakes with delicate layers and aromatic shallots, pan-fried to perfection and served with a refined soy dipping sauce.

SORRY NO SPLIT BILLS | MIN SPEND \$25 PER PERSON



## MAINS

### **BBC** *GF V VG* ..... 26

Broad bean served with Chinese fungus, tofu, capsicum, straw mushroom and salted mustard

### **Salt & Pepper Eggplant** *V* ..... 29

Deep-fried and wok tossed eggplant with salt and pepper, capsicum, garlic

### **Vietnamese Tofu Salad** *V GF* ..... 26

Signature Vietnamese salad with fried tofu and peanuts

### **Balinese Style Prawns** *GF* ..... 39

Prawns with spicy Balinese sauce, snake bean, garlic, onion, chilli, tomato

### **Soft Shell Crab** *GF*

Deep Fried Soft Shell Crab with

**Black Pepper** ..... 38

**Yellow Curry with Egg** ..... 39

### **Vietnamese Duck Salad** *GF* ..... 32

Signature Vietnamese salad topped with pan fried tender duck breast and peanuts

### **Crying Tiger** *GF* ..... 45

Premium Australian Wagyu MB5. Exquisitely marbled Australian Wagyu Beef (250g), offering exceptional tenderness and depth of flavor. Grilled medium, complemented by a refined Thai tamarind dressing and served with a fresh seasonal salad

### **Pad KRA-PRAO** *GF Option Available*

Stir fried chilli, green beans, bamboo shoot, garlic, basil with your choice of:

**Beef** ..... 29

**Chicken** ..... 29

### **Grilled Beef Salad** *GF* ..... 45

Sliced grilled Premium Australian Wagyu MB5 (250g) served over a medley of leafy greens, delicately tossed in nam jim jeaw dressing, showcasing its fine marbling and rich, clean flavor.

### **Crispy Pork Neck** ..... 33

Deep Fried Pork Neck slices wok tossed with Thai style sauce, snake beans, garlic, onion and chilli

### **Pork Belly** ..... 33

Slow cooked 6 hour pork belly with Chinese spices, served with pickled green mustard

### **Red Duck Curry** *GF* ..... 33

Braised duck leg with pineapple, chilli and Thai basil

### **Massaman Beef Cheek** ..... 39

Mrs Q Signature - Slow-cooked beef cheek in a rich Thai Massaman curry with coconut cream, warm spices and potatoes. Mild, aromatic, and deeply comforting

### **Thai Green Curry Chicken** *GF* ..... 38

The famous Thai green curry chicken served with mixed vegetables and spicy green curry sauce

### **Steamed Barramundi**

Steamed barramundi fillet with choice of:

**Ginger and Shallot** *GF Option Available* ..... 30

**Nam Jim (Thai)** *GF* ..... 32

### **Salt & Pepper Tofu** *V GF* ..... 28

Deep fried and wok tossed tofu with salt and pepper, chilli, garlic

### **Grilled Lemongrass Pork** *GF* ..... 35

Pork infused with fragrant lemongrass, grilled to perfection and served with a crisp slaw salad, finished with a bright Vietnamese dressing

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## SIDES

### Pad Thai *GF*

A classic Thai street food favourite, wok-tossed rice noodles with egg, tofu and chives in a tangy tamarind sauce, finished with roasted peanuts and fresh lime.

<b>Chicken</b> .....	<b>29</b>
<b>Prawns</b> .....	<b>32</b>
<b>Vegetarian</b> <i>V VG</i> .....	<b>25</b>

### Asian Greens *GF V*..... 19

With garlic sauce

### Pineapple Chicken Fried Rice *GF*..... 29

Thai Pineapple Fried Rice (Khao Pad Sapparod) – PopularFragrant jasmine rice wok-fried with tender chicken breast, egg, onion, and spring onion, delicately seasoned with Thai spices and finished with sweet pineapple for a perfect balance of savoury and tropical flavours.

### Vegetarian Fried Rice *GF V*..... 25

Egg, tomato, carrot, mushroom, corn, pea and seasonal vegetables

### Jasmine Rice *(per person)*..... 4

Refillable (if you need more)

### Thai Crab Fried Rice.....29

A classic and popular Thai favourite - wok-fried jasmine rice with sweet crab meat, egg, garlic, and scallions, delicately seasoned with fish sauce and white pepper.

## DESSERT

### Roti with Pandan Custard..... 15

### Dessert of the day..... 15

Ask yourwait person for more information

### Affogato ..... **15** |

With a shot of Frangelico or Baileys or Kahlua

### Add on: Coconut Ice Cream..... 5

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## VEGETARIAN

All vegetarian dishes can be done  
Vegan, please inform your  
waitperson if desired



**Vegetarian Spring Rolls (3)** *VG* ..... 16

**Pad KRA-PRAO Vegetable** *GF VG* ..... 28

Stir fried chilli, green beans, bamboo shoot,  
garlic, basil and mixed vegetables

**BBC** *GF VG* ..... 26

Broad bean served with Chinese fungus,  
tofu, capsicum, straw mushroom and  
salted mustard

**Vietnamese Tofu Salad** *GF* ..... 26

Signature Vietnamese salad  
with fried tofu and peanuts

**Salt & Pepper Eggplant** ..... 29

Deep fried and wok tossed eggplant  
with salt and pepper, capsicum, garlic

**Green Curry** *GF* ..... 30

Combination of cabbage, mushrooms,  
baby corn, carrots, beans, potatoes and tofu

**Vegetarian Pad Thai** *GF* ..... 25

Thai rice noodle, tofu, tomato, mushroom,  
bean sprout and peanuts

**Salt & Pepper Tofu** *GF* ..... 28

Deep fried and wok tossed tofu  
with salt and pepper, chilli, garlic

**Asian Greens** *GF* ..... 19

With garlic sauce

**Vegetarian Fried Rice** *GF* ..... 25

Egg, tomato, carrot, mushroom, corn,  
pea and seasonal vegetables

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