

FOOD | MODERN ASIAN
CUISINE





FEED ME

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

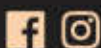
THE MR. Q \$75

THE MRS. Q \$79

VEGETARIAN \$68

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.

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

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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