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MRWABIOFFICIAL



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Mr. Wabi

MENU

Noodles, Rice, Salad

Grilled Hainan Chicken \$25 (DF,GF)

HAINAN CHICKEN BREAST, GRILLED TO ADD CHAR SERVED WITH GINGER & SPRING ONION SALTY SAUCE AND CHICKEN STOCK COOKED RICE

Wagyu Beef Hofun \$25 (DF,GF)

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

Pad Thai Chicken & Prawns \$25 (DF,GF)

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

Pork & Shrimp Singaporean Vermicelli Rice Noodles \$25 (DF,GF)

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

Char Siu & Prawn Fried Rice \$23 (DF,GF)

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

Veggie Fried Rice \$22 (V,DF,GF)

SEASONAL VEGETABLES, JASMINE RICE, EGG AND SOY SAUCE

Veggie Hokkien Noodles \$23 (V,DF)

HOKKIEN NOODLES STIR FRIED WITH SEASONAL VEG, BEAN SPROUTS

Garden Salad w/Tangy Thai Dressing \$20 (V,DF,GF)

LETTUCE, KALE, TOMATO, CUCUMBER, MINT, CORRIANDER WITH A TANGY THAI STYLE SALAD DRESSING. CHOICE OF BEEF SLICES, CHICKEN, PRAWNS OR TOFU

BAO BUNS

Choice of 2 \$19

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) \$19 (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) \$18 (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 CORRIANDER

ENTREE

Salt & Pepper Baby Calamari \$18

HOUSE CRUMBED SALT AND PEPPER BABY SQUID SERVED WITH TRUFFLE MAYO

Satay Chicken Skewers (3) \$17 (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

Salty Egg Sea Scallops (3) \$22 (GF)

PAN FRIED SEA SCALLOPS WITH A HOUSE MADE SALTY EGG YOLK SAUCE, SERVED ON PURPLE UBE POTATOES

Peking Duck Spring Rolls (3) \$17 (DF)

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

Veggie Spring Rolls (3) \$17 (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 SPECIAL PRAWN TOAST, SESAME SEEDS SERVED WITH LIME MAYO

Soft Shell Crab \$20 (DF,GF)

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

Beef Tataki \$25 (DF,GF)

THINLY SLICED SEARED WAGYU BEEF, PONZU TATAKI DRESSING, FRIED GARLIC CHIPS, CHOPPED SHALLOTS

Honey BBQ Pork \$18 (DF,GF)

THICK CUT HOUSE COOKED ASIAN BBQ PORK WITH HONEY SOY SAUCE

MAINS

Boneless Curried Lamb Shanks \$34 (GF)

SLOW COOKED TENDER BONELESS LAMB SHANKS COOKED IN WABIS ORIGINAL CURRY SAUCE SERVED WITH SEASONAL VEGIES

Kung Pow King Prawns \$32 (DF,GF)

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

Korean Fried Chicken Pieces \$29 (DF,GF)

KOREAN FRIED CHICKEN, KIMCHI, SESAME SEEDS
CHOOSE:
HONEY LEMON OR KOREAN CHILLI HALF AND HALF +\$2

Peking Duck Pancakes \$30 (DF,GFO)

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

Plum Sauce Boneless Duck \$32 (GF)

LIGHTLY BATTERED MARYLAND DUCK WITH HOMEMADE PLUM SAUCE AND SEASONAL VEGIES

Wagyu Black Bean Sauce \$27 (DF,GF)

THINLY SLICED WAGYU BEEF WOK FRIED WITH SEASONAL VEGIES AND BLACK BEAN SAUCE

Crispy Pork Belly \$30 (DF,GF)

OVEN COOKED CRISPY PORK BELLY WITH MUSTARD MAYO AND APPLE SLICES

Fried Barramundi Southeast Asian Style \$36 (DF,GF)

HOUSEMADE SWEET SOY, ZHENJIANG VINEGAR, GINGER, SHALLOTS, MINT SALAD AND SWEET CHILLI DIPPING SAUCE

Mr Wabi's Strawberry Sweet and Sour Pork \$29 (DF,GF)

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

Potato Nest Chicken Cashews \$28 (DF,GF)

CLASSIC CHICKEN CASHEW STIRFRY WITH SEASONAL VEGIES, CASHEW NUTS SERVED INS A POTATO MADE BIRDS NEST

Wagyu Beef Burger \$23 (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

VEGAN MENU

Kung Pow Fried Tofu and Eggplant \$28 (VG,GF)

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

Vegan Duck Pancakes \$27 (DF,GFO)

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

Vegan San Choy Bao \$23 (VG,GF)

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

Eggplant Miso Dengaku \$18 (VG,GF)

GRILLED EGGPLANT WITH WHITE MISO AND SESAME SEEDS

Potatao Nest Vegan Chicken Cashews \$27 (VG,GF)

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

Vegan Burger \$24 (VG,GF)

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

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 \$13 (VG,GF)

ASEASONAL VEGES 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



VEGETARIAN VEGAN

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Mr.
Wabi

MENU

#MRWABISAYS PLEASE ENJOY!

DESSERTS

Deep fried Ice Cream \$17

Classic Deep fried ice cream
w/ butter sponge, cream,
raspberry compote, fairy floss

Matcha Creme Brulee \$16

Green Tea Matcha Creme
Brulee
w/ mochi rice cake

Salame Al Cioccolato \$16

Nutty and Crunchy Chocolate
made Salami served with
Vanilla Ice cream

PLUM BANQUET

\$62*/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

\$82*/Person

Salty Egg Yolk Sea Scallops
or

Soft Shell Crab

w/ Singaporean Curry Sauce



Xiao Long Bao Pork
Soup Dumplings

or

Mongolian Lamb Dumplings



Beef Tataki



Ponzu Glazed
Salmon Ceviche



Peking Duck Pancakes



Grilled Squid or Chicken
Salad w/ Thai Dressing



Wagyu Slices w/ Blackbean Sauce
or

Kung Pow King Prawns



Steamed Jasmine Rice



+\$10 Choice of Dessert

*Banquets Minimum 2 People