



MISTER WEI

EXECUTIVE CHEF

JAIR TORRES

"Our dishes are designed for sharing,
enjoy the Mister Wei experience."

CAVIAR

MISTER WEI PRIVATE LABEL CAVIAR \$250
30 grams Malossol Imperial Reserve caviar. With traditional condiments. Billini, crispy potatoes, crème fraîche, chives, eschalots, capers and seeded mustard.

SINGLE 'BUMP' MISTER WEI CAVIAR \$30
Imperial reserve Mister Wei private caviar served table side

ENTRÉE

CHARED SOURDOUGH \$9
Parmesan butter

EDAMAME, SMOKED SALT, SESAME \$15
Classic soybeans, elevated with smoke and sesame

HONEY GLAZED BURRATA \$28
Yuzu butter, sweet and sour pickled zucchini
+ Add sourdough bread \$7

FRESHLY SHUCKED OYSTERS \$8 ea
Yuzu dressing, shallot and black pepper
+ Add Mister Wei Private Caviar \$8 ea

SALMON CEVICHÈ \$32
Citrus vinaigrette, sweet potato crisp and crème avocado

SEARED HOKKAIDO SCALLOP (3 PCS) \$36
Citrus butter, apple and Mister Wei Private Caviar

WAGYU BEEF TARTARE \$32
Delicately seasoned, topped with raw egg yolk and condiments

DUMPLINGS (3 PCS)

CHICKEN AND CORN SUI MAI \$14

JUMBO PRAWN HARGOW \$15

SCALLOP AND BLACK TRUFFLE \$19

+Add Mister Wei Private Caviar \$20

FROM THE SEA

CRISPY SKIN BARRAMUNDI \$48
Black garlic, tom yum butter, snake beans and barley risotto

GINGER SHALLOTS KING PRAWNS \$48
Pan seared vegetables and crispy egg noddles

LIVE LOBSTER MP
Handmade linguine, citrus black pepper sauce, seasonal vegetables and crustacean oil

PASTA

FETTUCCINE, MISO CACIO E PEPE \$45
Miso cacio e pepe, truffle pecorino, aged cheese and chilli oil

GOCHUJANG RISOTTO DI MARE \$49
Crustacean brodo, mussels, pipis, tempura sea fruits

SQUID INK CAPELLINI, SPANNER CRAB \$49
Handmade capellini, XO butter, chilli oil and cimi di rappa

CRESTE RIGATI ALFREDO \$49
Confit garlic prawns with sicilian furikake and fresh basil

CASARECCE DI PORK RAGU \$38
With crispy chilli garlic

GRILL

350G RIVERINA PREMIUM STRIPLOIN \$65
Deep umami reduction with porcini jus, rosemary mushrooms

WAGYU SHIO KOJI TOMAHAWK MP
Truffle butter, mushroom glaze jus, caper and herb salsa

FROM THE WOK

EGG FRIED RICE \$28
Green shallots and cherry tomatoes

MISTER WEI FRIED RICE \$32
Fragrant char siu pork with crunchy shallots and spring onions

CRAB FRIED RICE \$35
Cherry tomato, crab, egg and fish roe seasoned with light soy

WILD MUSHROOM AND TOFU \$29
Seasonal mushrooms with shaoxing wine, sesame and snow peas

KUNG PAO CHICKEN \$33
Sichuan stir fry and vegetables finished with chilli threads

WAGYU PAD SEE EW \$36
Tender wagyu, gai lan, glossy flat rice noodle with crispy shallots

CRISPY PORK BELLY \$42
Tomato chilli sauce with burnt cabbage

CRISPY HALF DUCK KAENG PHET \$69
Lychee and pineapple salsa with creamy red curry sauce (Whole duck \$129)

MARKET

JASMINE RICE \$9
Fragrant steamed rice, light and aromatic

ORGANIC GREEN SALAD \$15
Organic leaves, sesame dressing, noodle vegetables, pickled onions

BRUSSEL SPROUTS \$18
Shiso sesame mayo, tamari sherry dressing

SHOESTRING FRIES \$15
Pickle mustard mayo

XO CHAT POTATOES \$17
Finished with fresh chives

FRIED CAULIFLOWER WITH AROMATICS \$26
Served with pickles veggies and parmesan cream

Sunday and public holiday surcharge applies

www.misterwei.com.au