



MISTER WEI

TRUST THE CHEF

FIVE COURSE DEGUSTATION \$149

Experience a chef-selected menu by Head Chef Jair Torres thoughtfully chosen to showcase the flavours of Mister Wei.

CAVIAR

MISTER WEI PRIVATE LABEL CAVIAR	\$250
30 grams Malossol Imperial Reserve caviar. Traditional condiments, billini, crispy potatoes, crème fraîche, chives, eschalots, capers and seeded mustard (I)	
SINGLE 'BUMP' MISTER WEI CAVIAR	\$30
Imperial reserve Mister Wei private caviar served table side (I)	

ENTRÉE

CHARRED SOURDOUGH	\$10
Parmesan butter	
EDAMAME, SMOKED SALT, SESAME	\$16
Classic soybeans and smoke and sesame	
GOCHUJANG YUZU BURRATA	\$29
Salted zucchini and roasted pistachio	
+ Add sourdough bread	\$8
FRESHLY SHUCKED OYSTERS	\$8 ea
Yuzu dressing, shallot and black pepper (A)	
+ Add Mister Wei Private Caviar	\$8 ea
SEMI CURED SALMON CARPACCIO	\$33
Pickled jalapeños, eschalots, palm sugar vinaigrette and potato ribbons (A)	
SEARED HOKKAIDO SCALLOP (3 PCS)	\$37
Citrus butter, apple and Mister Wei private caviar (M)	
WAGYU BEEF TARTARE	\$33
Delicately seasoned, topped with raw egg yolk and condiments	
CHARRED BABY OCTOPUS	\$37
Almond skordalia, togarashi chimichurri, and pickle pink onions (M)	

DUMPLINGS (3 PCS)

CHICKEN AND CORN SUI MAI	\$15
JUMBO PRAWN HARGOW (M)	\$16
SCALLOP AND BLACK TRUFFLE (M)	\$20
+Add Mister Wei Private Caviar	\$20

CRISPY SKIN BARRAMUNDI	\$49
Caramelised cauliflower purée, burnt butter sauce, hazelnut and grapes (A)	
GINGER SHALLOTS KING PRAWNS	\$49
Pan seared vegetables and crispy egg noddles (A)	

SPINACH CAPELLI LINGUINE	\$44
Miso butter sauce, broccoli, red chillie and citrus	
+ Fresh crab (M)	\$14
SQUID INK CAPELLINI WITH FRESH CRAB	\$50
Handmade capellini, XO butter, chilli oil and cimi di rappa (M)	

350G RIVERINA PREMIUM STRIPLOIN	\$66
Deep umami reduction with porcini jus, rosemary mushrooms	
42 DAYS DRIED AGED T-BONE	MP
Beer batter fries with porcini butter sauce	

EGG FRIED RICE	\$29
Green shallots and cherry tomatoes	
MISTER WEI FRIED RICE	\$33
Fragrant char siu pork with crunchy shallots and spring onions	
CRAB FRIED RICE	\$36
Cherry tomato, crab, egg and fish roe seasoned with light soy (M)	
WILD MUSHROOM AND TOFU	\$30
Seasonal mushrooms with shaoxing wine, sesame and snow peas	

JASMINE RICE	\$9
Fragrant steamed rice, light and aromatic	
FENNEL SALAD	\$16
Oranges, pickle cucumber and yuzu Italian dressing	
BRUSSEL SPROUTS	\$19
Shiso sesame mayo, tamari sherry dressing	

FROM THE SEA

LIVE LOBSTER	MP
Handmade linguine, citrus black pepper sauce, seasonal vegetables and crustacean oil (M)	
GINGER SHALLOT LOBSTER	MP
Egg noddles with traditional condiments	

PASTA

CRESTE RIGATI ALFREDO	\$50
Confit garlic prawns with sicilian furikake and fresh basil (A)	
CASARECCE DI PORK RAGU	\$39
Crispy chilli garlic	

GRILL

WAGYU SHIO KOJI TOMAHAWK	MP
Green pepper sauce and caper mustard herb salsa	

FROM THE WOK

KUNG PAO CHICKEN	\$34
Sichuan stir fry and vegetables finished with chilli threads	
WAGYU PAD SEE EW	\$37
Tender wagyu, gai lan, glossy flat rice noodle with crispy shallots	
BLACK PEPPER CITRUS PORK BELLY	\$43
Pan seared vegetables and roasted sesame	

MARKET

SHOESTRING FRIES	\$16
Pickle mustard mayo	
XO CHAT POTATOES	\$18
Finished with fresh chives	
FRIED CAULIFLOWER WITH AROMATICS	\$28
Yellow bull pepper mayo, crispy cabbage slaw and pickle vegetable yuzu	

Sunday and public holiday surcharge applies.

Australian seafood (A), Contains imported seafood (I), Mixed origin seafood (M).

www.misterwei.com.au