

BEEF (Longford - Tasmania)

RAINBOW EYE FILLET STEAK 22.00

sautéed eye fillets of beef strips with bamboo shoot, celery, carrot, shiitake, red & green capsicums in mildly spiced & sweet Peking sauce

EYE FILLET CANTONESE STYLE (g) 22.00

wok seared tender eye fillets gently cooked in oyster sauce, served on a bed of fresh broccoli

EYE FILLET SZECHUAN (g) 22.00

wok seared eye fillets with seasonal vegetables, Szechuan chilli sauce

HONEY PEPPER EYE FILLET STEAK 22.00

wok seared eye fillets with leek, onion, mushrooms & honey pepper sauce

SHANGHAI BEEF 18.00

crispy flour battered beef tossed in wok with leek, onions & vinegar spiced sauce

BEEF BLACK BEAN 18.00

sautéed sliced beef with two kinds of capsicums, onion, carrot

LAMB (Wild Clover - Tasmania)

MONGOLIAN LAMB 18.00

sautéed tenderloin fillets with leek, onions & mildly spiced Mongolian sauce

IMPERIAL LAMB (4 pancakes) 22.00

sautéed fillets of lamb tenderloins with hint of garlic & mildly spiced savoury sauce served in Mandarin pancakes

PORK

CRACKLING SKIN PORK BELLY (g) 20.00

oven roasted, served with hoi sin sauce, soya marinated yellow split peas

BARBECUED PORK 18.00

roasted sliced tenderloins, honeyed soya, maltose & vegetable garnish

SWEET & SOUR PORK 16.00

deep fried tenderloins, served with sweet & sour sauce filled with red & green capsicums, fresh pineapple

NOODLES

COMBINATION CHOW MEIN 18.00

prawn, chicken, beef, barbecued pork, seasonal vegetables, stir fried in oyster sauce

(all chow mein dishes are served with fried crispy noodles or you can choose our authentic pan fried egg noodles) 2.00

HOKKIEN NOODLES 16.00

shredded chicken, shiitake & seasonal Chinese vegetables stir fried with soft Hokkien noodles

SINGAPORE NOODLES (spicy) (g) 16.00

diced prawn, barbecued pork, bean sprout, onion, peppers, fragrant curry spiced, wok tossed with rice vermicelli noodles

(g) available in gluten free option

VEGETARIAN SELECTION

VEGETARIAN SPRING ROLL (4pcs) 8.00

deep fried, shiitake, bamboo, cabbage, black fungus, carrot, sweet & sour sauce

VEGETARIAN DUMPLING (4pcs) 8.00

steamed, bamboo, water chesnut, black fungus, mushroom, coriander, cabbage, seasoned soya

VEGETARIAN 'SANG CHOY BAO' (2pcs) (g) 11.00

diced mixed vegetables stir fried with vegetarian oyster sauce served in fresh iceberg lettuce leaves

SEASONAL MIXED VEGETABLES (g) 14.00

stir fried asparagus, broccoli, shiitake, carrot, baby corn, bean sprout, snow peas, garlic sauce

TRIO OF HUON VALLEY MUSHROOMS (g) 18.00

fresh enoki, shiitake, shimeji mushrooms braised with vegetarian oyster sauce on baby bok choy

MONK'S DELIGHT (g) 16.00

fried bean curd and shiitake braised with vegetarian oyster sauce on a bed of fresh broccoli

GARDEN FRESH CHINESE VEGETABLES (g) 14.00

stir fried with fresh garlic or steamed with vegetarian oyster sauce (choice of one of the seasonal selections - Chinese Broccoli or Bok Choy)

VEGETARIAN SINGAPORE NOODLES (spicy) 16.00

green peppers, silky bean curd, bean sprout, eggs, stir fried with rice vermicelli noodles

VEGETARIAN FRIED RICE (g) (small) 10.00

finely diced mixed vegetables and eggs (large) 14.00
with fried rice

RICE

FRIED RICE (g) (small) 10.00

diced prawns, chicken, seasonal (large) 14.00
vegetables, shallots, eggs

STEAMED RICE (small) 3.00

long grain (large) 4.00

BONUS SPEND OVER

\$40 and receive free serve of 4 Steamed Dim Sims

\$50 and receive free Large Fried Rice

(g) available in gluten free option



Me Wah
RESTAURANT
TASMANIA

TAKEAWAY MENU

* 1999 - 2013 TASMANIA'S BEST ASIAN RESTAURANT *
(AHA/RCA State Awards for Excellence)

* 2012 TASMANIA'S RESTAURANT OF THE YEAR *
(AHA/RCA State Awards for Excellence)



* 2010 - 2012 AUSTRALIA'S WINE LIST OF THE YEAR AWARDS *
Tasmania's Best Wine List
(Gourmet Traveller - Fine Wine Partners)

* 2008 AUSTRALIA'S BEST ASIAN RESTAURANT *
(Restaurant & Catering Awards for Excellence)
Savour Australia

TAKEAWAY TRADING HOURS

LUNCH

Tuesday - Sunday 12:00 noon - 2:30pm

DINNER

Sunday - Thursday 5:00pm - 9:30pm

Friday - Saturday 5:00pm - 10:30pm

YUM CHA - LUNCH

Saturday & Sunday 11:00am till 3:00pm

CLOSED MONDAYS

6223 3688

Suite 16 Magnet Court, Sandy Bay Road
Sandy Bay, Hobart, Tas. 7005

www.mewah.com.au

ENTRÉES - APPETIZERS

SALMON MEDALLION (4pcs)	12.00
deep fried, finely diced salmon wrapped with bean curd sheets, asparagus, garlic & chilli dipping sauce	
DUCK 'SANG CHOY BAO' (2pcs) (g)	12.00
stir fried, finely diced breast of duck, shiitake, bamboo shoot, onion, oyster & hoi sin sauce served in fresh iceberg lettuce leaves	
BBQ PORK BUN (4pcs)	12.00
steamed buns filled with barbecued pork	
PRAWN DUMPLING (4pcs)	10.00
steamed prawn & bamboo dumplings, seasoned soya	
BBQ PORK PUFF (4pcs)	8.00
diced barbecued pork, onion, sweet barbeque sauce, fried puff pastry	
CHICKEN SPRING ROLLS (4pcs)	8.00
deep fried, shreds of chicken, mushrooms, bamboo, sweet & sour sauce	
PORK DIM SIMS (fried or steamed - 4pcs)	8.00
finely diced pork, cabbage, sweet & sour sauce or soya sauce	
MIXED ENTRÉE (3pcs)	6.00
deep fried, chicken spring roll, pork dim sim, bbq pork puff, sweet & sour sauce	

SOUP

CHICKEN & SWEET CORN	7.00
diced chicken and corn in velvety broth	
WONTON	8.00
Chinese ravioli with diced prawns & pork in chicken broth, vegetable garnish	
SZECHUAN HOT & SOUR	8.00
a Szechuan classic – shredded barbecued pork, bamboo shoot, wood ear mushroom, silky bean curd, spring onion, chilli oil, aged vinegar, spicy rich broth	
COMBINATION WONTON	14.00
prawns, chicken, beef, barbecued pork and seasonal vegetables in oyster sauce poured over a wonton soup	

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SQUID (Bass Strait - Tasmania)

SPICY SALT SQUID (g)	20.00
deep fried, pan tossed with spicy salt, five spices, fresh chilli	
CHILLI BLACK BEAN SQUID	20.00
sautéed with two kinds of capsicums, onion, carrot, chilli black bean sauce	

SEAFOOD

SEAFOOD SUPREME (g)	24.00
sautéed prawns, scallops, fresh fish fillets, squid & seasonal vegetables with fresh garlic & Shao Xing rice wine	
SPICY SALT SEAFOOD (g)	24.00
deep fried prawns, scallops, fresh fish fillets & squid pan tossed with spicy salt, five spices, fresh chilli	

FISH (Tasmania)

SAUTÉ DEEP SEA PINK LING (g)	21.00
sautéed fillets, celery, fresh snow peas, garlic, Shao Xing rice wine	
FRIED DEEP SEA PINK LING	21.00
deep fried fillets with sweet & sour sauce	

PRAWN (Black Tiger)

GARLIC PRAWN (g)	24.00
sautéed with fresh & roasted garlic, onion strips	
SZECHUAN CHILLI PRAWN (g)	24.00
sautéed with seasonal vegetables, Szechuan chilli sauce	
SPICY SALT PRAWN (g)	24.00
deep fried, pan tossed with spicy salt, five spices, fresh chilli	
PRAWN MACADAMIA NUTS (g)	24.00
sautéed with celery, carrot, baby corn, shiitake, onion, oyster sauce	
CURRY PRAWN	24.00
sautéed with potato cubes, onion, pumpkin, fragrant curry sauce	
PRAWN COMBINATION (g)	24.00
prawns stir fried with chicken, beef, barbecued pork, seasonal vegetables, oyster sauce	

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DUCK

ROAST DUCK - a Cantonese classic (g)	24.00
a traditionally roasted duck deboned served with plum sauce & vegetable garnish	
YING YANG DUCK (g)	28.00
sauté chicken & prawns in oyster sauce poured over a roasted duck fillet with seasonal vegetables	

CHICKEN (Free Range - Marion Bay - Tasmania)

MOUNT BUDDHA CHICKEN	21.00
oven roasted chicken filleted, combined with freshly diced coriander, garlic & ginger in vinegar dressing, garnished with strips of sugar coated baby bok choy leaves	
EGGPLANT CHICKEN	18.00
eggplant strips & diced chicken sautéed with two kinds of capsicums in spicy vinegar sauce	
SZECHUAN CHILLI CHICKEN (g)	18.00
sautéed with seasonal vegetables, Szechuan chilli sauce	
CHICKEN MACADAMIA NUTS (g)	18.00
sautéed chicken fillets with celery, carrot, baby corn, shiitake, onion, oyster sauce	
LEMON CHICKEN	18.00
deep fried breast fillets with lemon sauce	
CRISPY SKIN CHICKEN (g)	18.00
deboned oven roasted with rock salt, crispy wonton pastry, lemon segment	
HONEY CHICKEN	18.00
deep fried chicken strips, bush honey, roasted sesame seeds	
SATAY CHICKEN	18.00
sautéed fillets with celery, onion, peanut satay sauce	

OMELETTE

PRAWN OMELETTE	22.00
pan fried eggs with carrot, onion, mushroom, bean sprout, baby corn, topped with oyster sauce	
COMBINATION OMELETTE	20.00
pan fried eggs with chicken, shrimp, barbecued pork, carrot, onion, mushroom, bean sprout, baby corn, topped with oyster sauce	

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