

OMELETTE

PRAWN OMELETTE 24.00
pan fried eggs with carrot, onion, mushrooms, bean sprouts, baby corn, topped with oyster sauce

COMBINATION OMELETTE 20.00
pan fried eggs with chicken, shrimp, barbecued pork, carrot, onion, mushrooms, bean sprouts, baby corn, topped with oyster sauce

VEGETARIAN SELECTION

VEGETARIAN SPRING ROLL (4pcs) 10.00
mushrooms, cabbage, black fungus, carrot, bamboo

VEGETARIAN DUMPLING (4pcs) 10.00
bamboo, water chestnut, black fungus, mushroom, coriander, cabbage

VEGETARIAN WONTON SOUP 8.00
Chinese ravioli wrapped with diced vegetables in vegetarian broth

VEGETABLE 'SANG CHOY BAO' (2pcs) (g) 12.00
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, snow peas, shiitake, garlic sauce

MONK'S DELIGHT (g) 16.00
fried bean curd and shiitake braised with vegetarian oyster sauce on a bed of fresh broccoli

VEGETARIAN MA POH TOFU (g) 16.00
sautéed bean curd cubes, bamboo, black fungus, asparagus, Szechuan chilli

GAI LARN (Chinese broccoli) or BOK CHOY (g) 16.00
steamed with vegetarian oyster sauce or wok tossed with ginger garlic puree

VEGETARIAN HOKKIEN NOODLES 16.00
shiitake, silky bean curd & cabbage stir fried with soft Hokkien noodles

VEGETARIAN SINGAPORE NOODLES (Spicy) (g) 16.00
green peppers, silky bean curd, bean sprout, fragrant curry spiced, wok tossed with rice vermicelli noodles

VEGETARIAN FRIED RICE (g) Small 10.00 - Large 14.00
finely diced mixed vegetables with fried rice

NOODLES

SEAFOOD CHOW MEIN 26.00
sautéed prawn, scallop, fish fillets, squid with seasonal vegetables & seafood broth sauce

COMBINATION CHOW MEIN 22.00
prawn, chicken, beef, barbecued pork, seasonal vegetables, stir fried in oyster sauce

CHICKEN CHOW MEIN 20.00
sautéed fillets, seasonal vegetables, oyster sauce

(all chow mein dishes are served with fried crispy noodles or you can choose our authentic pan fried egg noodles) 4.00

HOKKIEN NOODLES 18.00
barbecued pork, shiitake & cabbage stir fried with soft Hokkien noodles

SINGAPORE NOODLES (spicy) (g) 18.00
shrimp, barbecued pork, bean sprouts, onions & green peppers stir fried with rice vermicelli noodles

RICE

DELUXE FRIED RICE (g) Small 10.00 - Large 14.00
prawns, chicken, beef, barbecued pork & shallots

BUCK BOW FARN (g) 20.00
prawns, beef, chicken, barbecued pork, seasonal vegetables stir fried in oyster sauce & topped with steamed rice

STEAMED RICE Small 3.00 - Large 4.00
long grain

(g) Available in gluten free option

BONUS SPEND

\$30 and receive free large bag of Prawn Crackers

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

\$50 and receive free large Deluxe Fried Rice



Me Wah
RESTAURANT
TASMANIA

TAKEAWAY MENU



* 2015 AUSTRALIA'S GOOD FOOD GUIDE

* 2018 VICTORIA & TASMANIA'S
BEST CHINESE RESTAURANT

* 2008, 2015, 2016 AUSTRALIA'S
BEST ASIAN RESTAURANT
(Restaurant & Catering Awards for Excellence)
Savour Australia

TRADING HOURS

LUNCH

Tuesday - Sunday 11:30am - 2:30pm

DINNER

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

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

CLOSED MONDAYS

6331 1308

www.mewah.com.au

39-41 Invermay Road
Launceston, Tasmania 7250

ENTRÉE

PRAWN DUMPLING (4pcs) steamed dumpling with prawn, bamboo, seasoned soya	12.00
SALMON MEDALLION (4pcs) deep fried Strahan salmon wrapped with bean curd sheets, asparagus, sweet & sour dipping sauce	12.00
BBQ PORK BUN (4pcs) steamed buns filled with barbecued pork	12.00
DUCK 'SANG CHOY BAO' (2pcs) finely diced breast of duck, goose sausages, bamboo shoots, onions and roasted sesame stir fried in hoi sin sauce, served in fresh iceberg lettuce leaves	12.00
BBQ PORK PUFF (4pcs) diced barbecued pork, onion, sweet barbecue sauce, fried puff pastry	10.00
CHICKEN SPRING ROLL (4pcs) shreds of chicken, bamboo, mushrooms	10.00
PORK DIM SIM (fried or steamed~4pcs) diced pork & cabbage	10.00
MIXED ENTREE (3pcs) chicken spring roll, pork dim sim, barbecue pork puff	7.50
PRAWN CRACKERS	3.00

SOUP

CHICKEN & SWEET CORN a favourite ~ diced chicken and corn in velvety broth	7.00
WONTON Chinese ravioli with diced prawns & pork in chicken broth	8.00
SZECHUAN HOT & SOUR a Szechuan classic ~ rich broth with shredded silky bean curd, bamboo shoots, fungus, shallots & duck fillet	8.00
CHICKEN CONSOMMÉ fillets with fresh shiitake & baby bok choy in chicken broth	8.00
CRAB & PUMPKIN shredded blue swimmer crab meat, pumpkin pureé	8.00
COMBINATION WONTON prawns, chicken, beef, barbecued pork and seasonal vegetables in oyster sauce poured over a wonton soup	15.00

SQUID (Bass Strait ~ Tasmania)

SPICY SALT SQUID (g) deep fried, pan tossed with spicy salt, five spices, fresh chilli	22.00
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SEAFOOD

SEAFOOD SUPREME (g) sautéed prawns, scallops, fresh fish fillets, squid and seasonal vegetables stir fried with fresh garlic & Shao Xing rice wine	26.00
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FISH

PINK LING (Tasmania) (g) sautéed fillets with fresh garlic, seasonal vegetables & Shao Xing rice wine	26.00
CHINESE FLOUNDER (New Zealand ~ 500 grams) whole flounder deep fried topped with a combination of prawns, beef, chicken, barbecued pork and vegetables with oyster sauce	30.00
PRAWN (Tiger)	
GARLIC PRAWN (g) sautéed with onion, celery, garlic sauce	26.00
SZECHUAN CHILLI PRAWN sautéed with two kind of capsicums, onion, Szechuan chilli sauce	26.00
SPICY SALT PRAWN (g) deep fried, pan tossed with spicy salt, five spices, fresh chilli	26.00
CASHEW PRAWN (g) sautéed with celery, carrot, baby corn, onion, shiitake, cashew nuts	26.00
PRAWN COMBINATION (g) prawns stir fried with chicken, beef, barbecued pork, & seasonal vegetables	26.00
DUCK (Luv-a-Duck)	
ROAST DUCK ~ a Cantonese classic a traditionally roasted duck deboned served with vegetable garnish & side plum sauce	26.00
SZECHUAN DUCK (g) sautéed strips of duck fillet, celery, carrot, bamboo, shiitake, red & green capsicums, mild Szechuan chilli sauce	26.00
CHICKEN (Free Range ~ Marion Bay ~ Tasmania)	
MOUNT BUDDHA CHICKEN oven roasted chicken filleted, combined with freshly diced coriander, garlic & ginger in vinegar dressing, garnished with strips of sugar coated baby bok choy leaves	22.00
SZECHUAN CHILLI CHICKEN sautéed chicken fillets, two kind of capsicums, onion, Szechuan chilli sauce	20.00
CASHEW CHICKEN (g) sautéed fillets with celery, carrot, baby corn, onion, shiitake, vegetarian oyster sauce, cashew nuts	20.00
SWEET & SOUR CHICKEN (stir fried or deep fried) sautéed fillets with two kinds of capsicums, fresh pineapple, onions in sweet and sour sauce	20.00
LEMON CHICKEN deep fried breast fillets with side lemon sauce	20.00
SATAY CHICKEN sautéed fillets with celery, onion strips, peanut satay sauce	20.00

BEEF (Longford ~ Tasmania)

RAINBOW STEAK sautéed eye fillets with bamboo shoots, celery, carrots, shiitake, red & green capsicums in Peking sauce	24.00
STEAK CANTONESE STYLE (g) wok seared tender eye fillets gently cooked in oyster sauce, served on a bed of fresh broccoli	24.00
SATAY STEAK wok seared eye fillets with celery, onion, peanut satay sauce	24.00
STEAK SZECHUAN wok seared eye fillets, two kind of capsicums, onions, Szechuan chilli sauce	24.00
BLACK PEPPER STEAK wok seared eye fillets with onion, leek, mushroom, black pepper sauce	24.00
SHANGHAI BEEF crispy flour battered beef tossed in wok with Shanghai style vinegar spiced sauce	20.00
BEEF CHINESE VEGETABLES sautéed sliced beef with seasonal vegetables, oyster sauce	20.00
BEEF BLACK BEAN sautéed sliced beef with two kind of capsicums, onion, carrots	20.00

LAMB

MONGOLIAN LAMB sautéed tenderloin fillets, onion, leek, Mongolian sauce	20.00
IMPERIAL LAMB (4 pancakes) sautéed fillets of lamb tenderloins with a hint of garlic & mildly spiced savoury sauce served in Mandarin pancakes	24.00

PORK

BARBECUED PORK & VEGETABLES (g) sliced barbecued pork stir fried with seasonal vegetables, oyster sauce	18.00
PORK PLUM SAUCE deep fried crispy pork strips, onion, leek, plum sauce	18.00
SWEET & SOUR PORK deep fried pork tenderloin, red & green capsicums, fresh pineapple	18.00