BEEF	
ANGUS EYE FILLET PEKING STYLE wok seared eye fillets, onion strips, mildly spiced, tangy sauce	28
ANGUS EYE FILLET SZECHUAN (av/g) wok seared eye fillets, sautéed with bok choy, broccoli, Szechuan chilli sauce	28
SHANGHAI BEEF crispy flour battered beef tossed in wok with leeks, onion, vinegar spiced sauce	21
BEEF SNAKE BEANS (av/g) wok tossed beef, snake beans, carrot, shiitakes, oyster sauce	21
BEEF BLACK BEAN stir fried beef with capsicum, onion, carrots, black bean sauce	21
NOODLES	
COMBINATION CHOW MEIN prawn, chicken, beef, barbecued pork, seasonal vegetables, stir fried in oyster sauce	24
(all chow mein dishes are served with fried crispy noodles or you can choose our authentic pan-fried egg noodles, supplement \$3)	3
ANGUS BEEF SATAY HOR FUN stir fried rice fettuccine noodles, eye fillet beef strips, seasonal vegetables, satay sauce	21
SINGAPORE NOODLES (gluten free) diced prawn, barbecued pork, bean sprout, onion, peppers, eggs, wok tossed with rice vermicelli noodle, fragrant curry spices	21
BRAISED E-FU NOODLES fresh shiitake, seasonal vegetables, braised E-Fu noodle, seasoned soya & oyster sauce	16
PAN FRIED EGG NOODLES	6
FRIED CRISPY NOODLES	3
RICE	
SPECIAL FRIED RICE (av/g) small 12 - large diced prawns, barbecued pork, seasonal vegetables, shallots, eggs STEAMED RICE small 3 - large	
Jasmine	-
(av/g) available in gluten free option 10% surcharges apply for Public Holidays 2% AMEX Surcharge	

VEGETARIAN SELECTION ENTRÉE SILKY TOFU SOUP (gluten free) 8 fresh silky bean curd, mushrooms, black fungus, seasonal vegetables, velvety broth **VEGETABLE SPRING ROLL** (4pcs) 10 shiitake, bamboo, cabbage, black fungus, carrots, sweet & sour sauce **VEGETABLE DUMPLING (4pcs)** 12 bamboo, water chestnut, black fungus, mushroom, coriander, cabbage, seasoned soya VEGETABLE 'SANG CHOY BAO' (2pcs) (av/g) 14 diced mixed vegetables stir fried with vegetarian oyster sauce served in fresh iceberg lettuce leaves **MAINS** SEASONAL MIXED VEGETABLES (av/g) 16 stir fried asparagus, broccoli, snow peas, shiitakes, baby bok choy BOK CHOY (av/g) 16 steamed with vegetarian oyster sauce or wok tossed with garlic GAI LARN (Chinese broccoli) (av/g) 16 steamed with vegetarian oyster sauce or wok tossed with ginger purée **SNAKE BEANS** (av/g) 16 wok fried, sun dried radish, fresh chillies BRAISED BEAN CURD (av/g) 18 fried bean curd, shiitake, winter bamboo braised with vegetarian oyster sauce, seasonal vegetables

BONUS SPEND OVER

VEGETARIAN FRIED RICE (gluten free) small 10 - large 14

VEGETARIAN SINGAPORE NOODLES (gluten free)

green peppers, silky bean curd, bean sprout, eggs, wok

finely diced mixed vegetables and eggs with fried rice

tossed rice vermicelli noodle, fragrant curry spices

18

\$40 BBQ Pork Buns 2pcs or Chicken & Sweet Corn Soup \$50 Special Large Fried Rice or Pork Dim Sims 6pcs or Seasonal Mixed Vegetables

(av/g) available in gluten free option 10% surcharges apply for Public Holidays | 2% AMEX Surcharge



TAKEAWAY



Australia's Good Food & Travel Guide

AUSTRALIA'S BEST ASIAN RESTAURANT (Restaurant & Catering Awards for Excellence) Sayour Australia



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

TAKEAWAY 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 DAILY

CLOSED MONDAYS

6223 3688

Suite 16 Magnet Court, Sandy Bay Road Sandy Bay, Hobart, Tas. 7005 www.mewah.com.au

ENTRÉE - APPETIZERS	
BBQ PORK BUN (2pcs) steamed buns filled with barbecued pork	8
PORK DIM SIM (4pcs) diced pork, cabbage, fried with sweet & sour sauce or steamed with seasoned soya	10
SHRIMP DUMPLING (4pcs) steamed prawn & bamboo dumplings, seasoned soya	14
HONEY GLAZED 'CHAR SIU' (8pcs) barbecued sliced pork tenderloins, honeyed maltose soya	14
DUCK 'SANG CHOY BAO' (2pcs) (av/g) stir fried diced breast of duck, shiitake, bamboo shoot, onion, oyster & hoi sin sauce served in fresh iceberg lettuce leaves	16
CRISPY SHRIMP WONTONS (10pcs) diced shrimp wrapped in wonton pastry, crispy fried, served with chicken, pork, prawns, vegetables in sweet & sour dipping sauce	16
SOUP	
CHICKEN & SWEET CORN (gluten free) diced chicken, sweet corn, eggs, velvety broth	8
WONTON soup dumplings filled with diced pork & prawns in chicken broth	9
SZECHUAN HOT & SOUR a Szechuan classic – shredded barbecued pork, bambo shoot, wood ear mushroom, silky bean curd, spring onion, chilli oil, aged vinegar, spicy rich broth	9
TASMANIAN FISH (gluten free) our chef will use the freshest Blue Eye Trevalla or Deep-Sea Pink Ling fillets available to us, silky bean curd, baby spinach, consommé	10
COMBINATION WONTON Wonton soup base served with a combination topping braised in oyster sauce	18
(av/g) available in gluten free option 10% surcharges apply for Public Holidays 2% AMEX Surcharge	,

SEAFOOD	
SPICY SALT SQUID (Tasmanian) (av/g) deep fried, pan tossed with spicy salt, five spices, fresh chilli	24
CHILLI BLACK BEAN SQUID (Tasmanian) stir fried with capsicum, onion, carrots, chilli black bean sauce	24
SEAFOOD SUPREME (gluten free) sautéed prawns, scallops, fresh fish fillets, squid and seasonal vegetables with fresh garlic & Shao Xing rice wine	28
SAUTÉ FISH FILLETS (Tasmanian) (gluten free) (we will use today's freshest available to us, local Blue Eye Trevalla or Deep-Sea Pink Ling) sautéed fillets, asparagus, fresh snow peas, garlic, Shao Xing rice wine	28
BRAISED FISH FILLETS (Tasmanian) slow braised fillets, fried bean curd, ginger, garlic shiitake, seasonal vegetables, oyster sauce	28
GINGER & SHALLOT SEA SCALLOP (Tasmanian) (gluten free) stir fried with ginger & shallots, asparagus, Shao Xing rice wine	28
CURRY SEA SCALLOP (Tasmanian) stir fried with bok choy, broccoli, fragrant curry sauce	28
GARLIC PRAWN (gluten free) sautéed with fresh & roasted garlic, onion strips	28
SZECHUAN CHILLI PRAWN (av/g) sautéed with bok choy, broccoli, Szechuan chilli sauce	28
PRAWN CASHEW NUTS (gluten free) sautéed with celery, carrot, shiitake, onion, master broth sauce	28
SATAY PRAWN sautéed with onion strips, spicy satay sauce	28
DUCK	
ROAST DUCK ~ a Cantonese classic ~ half bird (av/g) a traditionally roasted duck deboned served with plum sauce	30
(av/g) available in gluten free option 10% surcharges apply for Public Holidays 2% AMEX Surcharge	

CHICKEN (Free Range - Marion Bay - Tasmania)	
MOUNT BUDDHA CHICKEN (half bird) oven roasted chicken filleted, combined with freshly diced coriander, garlic & ginger in vinegar dressing, garnished with strips of sugar-coated bok choy leaves	24
MANDARIN CHICKEN (half bird) de-boned oven roasted chicken, topped with capsicums in mildly spiced sweet & sour sauce	24
SUPREME SOYA CHICKEN (half bird) de-boned steamed white cut chicken, poached in supreme soya	24
LEMON CHICKEN crispy fried breast fillets, sweet citrus lemon sauce	21
EGGPLANT CHICKEN eggplant strips & diced chicken sautéed with capsicums, spicy vinegar sauce	21
SATAY CHICKEN stir fried fillets with celery, onion, peanut satay sauce	21
CHICKEN CASHEW NUTS (av/g) stir fried chicken fillets with celery, shiitake, onions, oyster sauce	21
SZECHUAN CHICKEN (av/g) stir fried chicken fillets, celery, carrot, bamboo, shiitake, capsicums, Szechuan chilli sauce	21
PORK (Scottsdale Pork ~ Tasmania)	
SPICY SALT PORK RIBS (av/g) deep fried, pan tossed with spicy salt, five spices, fresh chilli	24
SWEET & SOUR PORK deep fried pork tenderloin served with sweet & sour sauce filled with capsicums & fresh pineapple	21
LAMB (Tasmania) MONGOLIAN LAMB stir fried tenderloin fillets with leeks, onion, mildly spiced Mongolian sauce (av/g) available in gluten free option	26
10% surcharges apply for Public Holidays 2% AMEX Surcharge	