

## OMELETTE

**COMBINATION OMELETTE** 26.00  
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) 12.00  
bamboo, water chestnut, black fungus, mushroom, coriander, cabbage

**VEGETARIAN WONTON SOUP** 9.00  
Chinese ravioli wrapped with diced vegetables in vegetarian broth

**VEGETARIAN 'SANG CHOY BAO'** (2pcs) (g) 14.00  
diced mixed vegetables, stir fried with vegetarian oyster sauce served in fresh iceberg lettuce leaves

**SEASONAL MIXED VEGETABLES** (g) 16.00  
stir fried asparagus, broccoli, snow peas, shiitake, garlic sauce

**MONK'S DELIGHT** (g) 18.00  
fried bean curd and shiitake braised with vegetarian oyster sauce on a bed of fresh broccoli

**VEGETARIAN MA POH TOFU** (g) 18.00  
sauteéd bean curd cubes, bamboo, black fungus, asparagus, Szechaun 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** 18.00  
shiitake, silky bean curd & cabbage stir fried with soft Hokkien noodles

**VEGETARIAN SINGAPORE NOODLES** (Spicy) (g) 18.00  
green peppers, silky bean curd, bean sprout, fragrant curry spiced, wok tossed with rice vermicelli noodles

**VEGETARIAN FRIED RICE** (g) Small 11.00 - Large 15.00  
finely diced mixed vegetables with fried rice

## NOODLES

**SEAFOOD CHOW MEIN** 28.00  
sauteéd prawn, scallop, fish fillets, squid with seasonal vegetables & seafood broth sauce

**COMBINATION CHOW MEIN** 24.00  
prawn, chicken, beef, barbecued pork, seasonal vegetables, stir fried in oyster sauce

**CHICKEN CHOW MEIN** 22.00  
sauteéd 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** 21.00  
barbecued pork, shiitake & cabbage stir fried with soft Hokkien noodles

**SINGAPORE NOODLES** (spicy) (g) 21.00  
shrimp, barbecued pork, bean sprouts, onions & green peppers stir fried with rice vermicelli noodles

## RICE

**DELUXE FRIED RICE** (g) Small 11.00 - Large 15.00  
prawns, chicken, beef, barbecued pork & shallots

**BUCK BOW FARN** (g) 22.00  
prawns, beef, chicken, barbecued pork, seasonal vegetables stir fried in oyster sauce & topped with steamed rice

**STEAMED RICE** Small 3.00 - Large 5.00  
long grain

(g) Available in gluten free option

10% Surcharge for Public Holiday

EFTPOS transactions incur a surcharge

## 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



Australia's Goof Food & Travel Guide

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



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

## TAKEAWAY 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**

39-41 Invermay Road  
Launceston, Tasmania 7250  
www.mewah.com.au

## ENTRÉE

<b>PRAWN DUMPLINGS</b> (4pcs) steamed dumpling with prawn, bamboo, seasoned soya	<b>14.00</b>
<b>SALMON MEDALLION</b> (4pcs) deep fried Strahan salmon, wrapped with bean curd sheets, asparagus, sweet & sour dipping sauce	<b>12.00</b>
<b>BBQ PORK BUN</b> (4pcs) steamed buns filled with barbecued pork	<b>12.00</b>
<b>DUCK 'SANG CHOY BAO'</b> (2pcs) finely diced breast of duck, bamboo shoots, onions & roasted sesame stir fried in hoi sin sauce, served with fresh iceberg lettuce leaves	<b>16.00</b>
<b>BBQ PORK PUFF</b> (4pcs) diced barbecued pork, onion, sweet barbecue sauce, fried puff pastry	<b>10.00</b>
<b>CHICKEN SPRING ROLL</b> (4pcs) shreds of chicken, bamboo, mushrooms	<b>10.00</b>
<b>PORK DIM SIM</b> (fried or steamed ~ 4pcs) diced pork & cabbage	<b>10.00</b>
<b>MIXED ENTRÉE</b> (3pcs) chicken spring roll, pork dim sim, barbecued pork puff	<b>7.50</b>
<b>PRAWN CRACKERS</b>	<b>3.00</b>

## SOUP

<b>CHICKEN &amp; SWEET CORN</b> a favourite ~ diced chicken & corn in a velvety broth	<b>8.00</b>
<b>WONTON</b> Chinese ravioli with diced prawns & pork in chicken broth	<b>9.00</b>
<b>SZECHAUN HOT &amp; SOUR</b> a Szechaun classic ~ rich broth with shredded silky bean curd, bamboo shoots, fungus, shallots & duck fillet	<b>9.00</b>
<b>CHICKEN CONSOMMÉ</b> fillets with fresh shiitake & baby bok choy in chicken broth	<b>8.00</b>
<b>CRAB &amp; PUMPKIN</b> shredded blue swimmer crab meat, pumpkin purée	<b>10.00</b>
<b>COMBINATION WONTON</b> prawns, chicken, beef, barbecured pork & seasonal vegetables in oyster sauce poured over a wonton soup	<b>18.00</b>

## SEAFOOD

<b>SEAFOOD SUPREME</b> (g) sautéed prawns, scallops, fresh fish fillets, squid & seasonal vegetables stir fried with fresh garlic & Shao Xing rice wine	<b>28.00</b>
<b>SPICY SALT SQUID</b> (g) deep fried, pan tossed with spicy salt, five spices, fresh chilli	<b>24.00</b>
<b>PINK LING</b> (Tasmania) (g) sautéed fillets with fresh garlic, seasonal vegetables & Shao Xing rice wine	<b>28.00</b>
<b>CHINESE FLOUNDER</b> (New Zealand ~ 450g) whole flounder deep fried topped with a combination of prawns, beef, chicken, barbecued pork & vegetables with oyster sauce	<b>38.00</b>
<b>PRAWN</b> (Tiger)	
<b>GARLIC PRAWN</b> (g) sautéed with onion, celery, garlic sauce	<b>28.00</b>
<b>SZECHAUN CHILLI PRAWN</b> sautéed with two kinds of capsicums, onion, Szechaun chilli sauce	<b>28.00</b>
<b>SPICY SALT PRAWN</b> (g) deep fried, pan tossed with spicy salt, five spices, fresh chilli	<b>28.00</b>
<b>CASHEW PRAWN</b> (g) sautéed with celery, carrot, baby corn, onion, shiitake, cashew nuts	<b>28.00</b>
<b>PRAWN COMBINATION</b> (g) prawns stir fried with chicken, beef, barbecued pork & seasonal vegetables	<b>28.00</b>
<b>CHICKEN</b> (Free Range ~ Marion Bay ~ Tasmania)	
<b>MOUNT BUDDHA CHICKEN</b> oven roasted chicken filleted, combined with freshly diced coriander, garlic & ginger in vinegar dressing, garnished with strips of sugar coated baby bok choy leaves	<b>24.00</b>
<b>SZECHAUN CHILLI CHICKEN</b> sautéed chicken fillets, two kinds of capsicums, onion, Szechaun chilli sauce	<b>22.00</b>
<b>CASHEW CHICKEN</b> (g) sautéed fillets with celery, carrot, baby corn, onion, shiitake, vegetarian oyster sauce, cashew nuts	<b>22.00</b>
<b>SWEET &amp; SOUR CHICKEN</b> (stir fried or deep fried) sautéed fillets with two kinds of capsicums, fresh pineapple, onions in sweet & sour sauce	<b>22.00</b>
<b>LEMON CHICKEN</b> deep fried breast fillets with side lemon sauce	<b>22.00</b>
<b>SATAY CHICKEN</b> sautéed fillets with celery, onion strips, peanut satay sauce	<b>22.00</b>

## DUCK (Luv-a-Duck)

<b>ROAST DUCK</b> ~ a Cantonese classic a traditionally roasted duck deboned & served with vegetable garnish & side plum sauce	<b>28.00</b>
<b>DUCK SNOW PEA</b> (g) sautéed strips of duck fillet, snow peas, broccoli, carrot, mushroom, oyster sauce	<b>28.00</b>
<b>BEEF</b> (Longford ~ Tasmania)	
<b>RAINBOW STEAK</b> sautéed eye fillets with bamboo shoots, celery, carrots, shiitake, red & green capsicums in Peking sauce	<b>28.00</b>
<b>STEAK CANTONESE STYLE</b> (g) wok seared tender eye fillets gently cooked in oyster sauce served on a bed of fresh broccoli	<b>28.00</b>
<b>SATAY STEAK</b> wok seared eye fillets with celery, onion, peanut satay sauce	<b>28.00</b>
<b>STEAK SZECHAUN</b> wok seared eye fillets, two kinds of capsicums, onions, Szechaun chilli sauce	<b>28.00</b>
<b>BLACK PEPPER STEAK</b> wok seared eye fillets with onion, leek, mushroom, black pepper sauce	<b>28.00</b>
<b>SHANGHAI BEEF</b> crispy flour battered beef tossed in wok with Shanghai style vinegar spiced sauce	<b>22.00</b>
<b>BEEF CHINESE VEGETABLES</b> sautéed sliced beef with seasonal vegetables, oyster sauce	<b>22.00</b>
<b>BEEF BLACK BEAN</b> sautéed sliced beef with two kinds of capsicums, onion, carrot, black bean sauce	<b>22.00</b>
<b>LAMB</b>	
<b>MONGOLIAN LAMB</b> sautéed tenderloin fillets, onion, leek, Mongolian sauce	<b>26.00</b>
<b>IMPERIAL LAMB</b> (4 pancakes) sautéed fillets of lamb tenderloins with a hint of garlic & mildly spiced savoury sauce served in Mandarin pancakes	<b>30.00</b>
<b>PORK</b>	
<b>BARBECUED PORK &amp; VEGETABLES</b> (g) sliced barbecued pork stir fried with seasonal vegetables, oyster sauce	<b>21.00</b>
<b>PORK PLUM SAUCE</b> deep fried crispy pork strips, onion, leek, plum sauce	<b>21.00</b>
<b>SWEET &amp; SOUR PORK</b> deep fried pork tenderloin, red & green capsicums, fresh pineapple, sweet & sour sauce	<b>21.00</b>