

## **ENTRÉE ~ APPETIZERS**

|   |           |
|---|-----------|
| <b>PEKING DUCK</b> (4pcs)   | <b>28</b> |
| <i>Peking Duck is an internationally acclaimed dish, not only because of the way it's cooked but also because of the way it's served, being wrapped in pancake with spring onions, strips of sliced cucumber and hoi sin sauce. The crisp vegetables and the tender meat of the duck, with the piquancy of the sauces all combined in one roll, makes this dish quite distinctive from any other duck dish.</i> |           |
| <b>SEA SCALLOPS</b> (6pcs) (g)  | <b>24</b> |
| <i>steamed with ginger &amp; spring onion, seasoned soya</i>  |           |
| <b>CRAYFISH EGG WHITES</b> (200grams) (g)   | <b>36</b> |
| <i>sautéed with fresh milk, egg white, sprinkled sun dried conpoy floss</i>   |           |
| <b>PERKINS BAY ABALONE</b> (blacklip ~ 150grams)  | <b>45</b> |
| <i>12 hours slow braised whole abalone, flower mushroom, steamed seasonal vegetable, ormer reduction</i>  |           |
| <b>CRAB DUMPLING</b> ~ (4pcs ~ Xiao Long Bao)   | <b>16</b> |
| <i>steamed dumplings filled with blue swimmer crab meat, pork broth, red vinegar &amp; ginger dipping</i>   |           |
| <b>MORETON BAY BUG</b> (2pcs ~ Queensland) (g)  | <b>20</b> |
| <i>shelled bug tails, wok fried then pan tossed with spicy salt, five spices, fresh chilli on sugar coated fried bok choy leaves</i>  |           |
| <b>DUCK 'SANG CHOY BAO'</b> (2pcs) (g)  | <b>14</b> |
| <i>stir fried finely diced breast of duck, shiitakes, bamboo shoots, onions, oyster &amp; hoi sin sauce served in fresh iceberg lettuce leaves</i>  |           |
| <b>WAGYU BEEF CHEEK</b> (6pcs ~ Rangers Valley ~ Queensland)  | <b>21</b> |
| <i>slow cooked, Japanese sake, beef cheek reduction, broccolini</i>   |           |
| <b>ROASTED PORK BELLY</b> (6pcs ~ limited daily roastings) (g)  | <b>16</b> |
| <i>crackling skin, hoi sin sauce, soya marinated yellow split peas</i>  |           |
| <b>CHICKEN SPRING ROLL</b> (4pcs)   | <b>12</b> |
| <i>shreds of chicken, bamboo, mushrooms</i>   |           |
| <b>ASSORTED DUMPLINGS</b> (4pcs)  | <b>14</b> |
| <i>steamed prawn &amp; bamboo, blue eye trevalla, scallop, truffle mushroom dumplings</i>   |           |

(g) available in gluten free option

## **SOUP**

*The secret of good Chinese Soup lies in the classic broth. Our Master Chef places so much importance on this, he will dedicate up to a full day to ensure that the base broth is perfect.*

- TRUFFLE CRAYFISH WONTON** (3pcs ~ limited daily servings) **21**  
*diced fresh crayfish, prawn, shiitake, black truffle sauce  
filled Chinese raviolis in supreme master broth consommé*
- SZECHUAN HOT & SOUR** **11**  
*a Szechuan classic ~ strips of barbecued pork, bamboo shoots, wood ear mushroom,  
silky bean curd, spring onion, chilli oil, aged vinegar, rich broth*
- BLUE EYE TREVALLA** (g) **11**  
*fresh fillets, ginger, silky bean curd, baby spinach fish broth*
- CRAB & PUMPKIN** **11**  
*shredded blue swimmer crab meat, pumpkin purée*
- WESTLAKE BEEF** **11**  
*diced eye fillet of Cape Grim beef, asparagus, shimeji, egg flower, velvety broth*
- CHICKEN & SWEET CORN** **9**  
*a favourite ~ diced chicken and corn kernels in velvety broth*

## **ABALONE** (Tasmanian greenlip ~ 250gm each)

*The pristine waters of Tasmania produce the most mouth-watering examples of Abalone found anywhere in the world. At the Me Wah it is treated with the reverence that it deserves and to ensure our patrons experience this gastronomical delight at its finest, we marinate the Abalone for one whole day then braise it for a minimum of twelve hours.*

### **DOUBLE BRAISED GREENLIP ABALONE**

*served either whole or sliced with braised flower mushroom, steamed seasonal vegetables, ormer reduction*

**95**

## **CRAYFISH** (South Cape ~ Tasmania)

*The average catch of each crayfish range from 1kg and above, please ask your waiter for today's weight*

*Prepare the way you wish*

### **FRESH WHOLE CRAYFISH**

**20** per 100gm

*sautéed with ginger & spring onion, Shao Xing rice wine (g)*

*sautéed with fresh & roasted garlic, dried shrimp olive oil (g)*

*wok fried then pan tossed with spicy salt, five spices, fresh chilli (g)*

*(fresh handmade e-fu noodles can be served with ginger & spring onion crayfish or garlic crayfishes \$3 per person)*

## **FISH** (Tasmania)

### **STEAMED BLUE EYE TREVALLA** (2pcs) (g)

*fillets steamed with ginger & spring onions, seasoned soya, Chinese vegetable garnish*

**30**

### **SAUTÉ BLUE EYE TREVALLA** (g)

*fillets sautéed with fresh garlic, snow peas, sugar snaps & Shao Xing rice wine*

**36**

### **ATLANTIC SALMON** (2pcs ~ Strahan)

*steamed fillets, diced black bean, sun dried mandarin peels, garlic, fresh chilli, seasoned soya, seasonal vegetable garnish*

**28**

**KING PRAWN** (*Tiger King Prawns ~ Gulf of Carpentaria ~ Queensland*)

**CHAMPAGNE KING PRAWN** (8pcs) **42**  
*sautéed with seafood champagne sauce*

**GARLIC KING PRAWN** (8pcs) (g) **38**  
*sautéed with fresh & roasted garlic, cucumber cubes, onions served in crisp potato birds nest*

**SZECHUAN KING PRAWN** (8pcs) **38**  
*sautéed with fresh chilli & Szechuan chilli sauce*

**ABERDEEN PRAWN** (12pcs) **36**  
*crispy fried then wok tossed, diced black bean, garlic, shallots, fresh chilli, Shao Xing rice wine*

**SEA SCALLOP**

**GINGER & SHALLOT SEA SCALLOP** (10pcs) (g) **38**  
*sautéed with ginger & shallots, asparagus, Shao Xing rice wine*

**X.O SEA SCALLOP** (10pcs) **38**  
*sautéed with mild X.O chilli sauce*

**SQUID** (*Bass Strait ~ Tasmania*)

**SPICY SALT SQUID** (g) **28**  
*wok fried then pan tossed with spicy salt, five spices, fresh chilli*

**DUCK** (*Luv a Duck ~ Victoria*)

**ROAST DUCK** ~ a Cantonese classic **32**  
*deboned, served with plum sauce, steamed vegetable garnish*

**SZECHUAN DUCK** (g) **32**  
*sautéed strips of duck fillet, celery, carrot, bamboo, shiitake,  
red & green capsicums, mild Szechuan chilli*

**CHICKEN** (*Free Range ~ Marion Bay ~ Tasmania*)

**MOUNT BUDDHA CHICKEN** **28**  
*deboned oven roasted chicken fillet with diced coriander, fresh chilli, garlic & ginger  
in vinegar dressing, garnished with strips of sugar coated baby bok choy leaves*

**CHILLI HERB CHICKEN** **28**  
*wok fried deboned chicken, herbs & spices, dried chilli, garlic, peppercorn,  
ginger, spring onion, Shao Xing rice wine*

**CHICKEN BLACK BEAN** **28**  
*sautéed deboned chicken, ginger & shallots, garlic, black bean sauce, served in claypot*

**EGGPLANT CHICKEN** **26**  
*eggplant strips & diced chicken breast fillets sautéed with two kind of capsicums  
in spicy vinegar sauce*

**CRISPY SKIN CHICKEN** **26**  
*deboned, oven roasted chicken, spicy salt, crispy wonton pastry, lemon segment*

**PORK** (*Free Range ~ Scottsdale ~ Tasmania*)

**ROASTED PORK BELLY** (*limited daily roastings*) (g) **30**  
*crackling skin, served with hoi sin sauce, soya marinated yellow split peas*

**SWEET & SOUR PORK RIBS** **28**  
*deep fried pork ribs, wok tossed with red & green capsicums, onion, fresh pineapple,  
hawthorn berry infused sweet & sour sauce*

**BARBECUED PORK** **26**  
*roasted sliced tenderloins, honeyed soya, maltose, vegetable garnish*

**WAGYU BEEF** (David Blackmore's ~ Alexandria, Victoria ~ marble score 8+)

The wagyu cattle is known worldwide for its intense marbling characteristics and its ability to produce a higher percentage of oleaginous unsaturated fats, omega 3 & omega 6 than typical beef. Different breeding and feeding techniques were used such as massaging or adding beer to their feeding regime. Australian wagyu cattle are grain fed for the last 300-500 days of production.

**WAGYU CUBES** (300grams) **65**  
wok seared sirloin, tossed with dried shallots, whole black beans,  
ground pepper, garlic, seasoned soya, Shao Xing rice wine & fresh snow peas

**WAGYU WASABI** (150grams) **40**  
sautéed sliced sirloin, wasabi soya, fresh sugar snaps

**WAGYU BEEF CHEEK** (300grams ~ Rangers Valley ~ Queensland) **38**  
slow braised, cognac, daikon radish, mild Szechuan chilli, beef cheek reduction,  
served in claypot

**BEEF** (Cape Grim ~ Tasmania)

**CAPE GRIM BLACK PEPPER** (300grams) **38**  
wok seared eye fillets, spicy black pepper sauce, crispy spinach leaves

**OSMANTHUS CAPE GRIM** (300grams) **38**  
wok seared eye fillets, sweet osmanthus sauce

**SHANGHAI BEEF** **26**  
crispy flour battered beef tossed in wok with Shanghai style vinegar spiced sauce

**LAMB** (Wild Clover Lamb ~ Tasmania)

**CUMIN LAMB** **32**  
sautéed tenderloins strips, cumin seeds, mild chilli, asparagus spears, Shao Xing rice wine

**BABY LAMB CUTLET** (4pcs) **32**  
twice cooked, Japanese sake, garlic, mint, chilli, Szechuan green beans

## **VEGETARIAN SELECTION**

### **ENTRÉE**

**VEGETARIAN SPRING ROLL** (4pcs) **12**  
*mushroom, cabbage, black fungus, carrot, bamboo*

**MUSHROOM TRUFFLE DUMPLING** (4pcs) **14**  
*fresh Huon Valley assorted mushrooms, black truffle sauce, seasoned soya*

**VEGETARIAN DUMPLING** (4pcs) **12**  
*bamboo, water chestnut, wood ear mushroom, coriander, cabbage, seasoned soya*

**VEGETARIAN 'SANG CHOY BAO'** (2pcs) (g) **14**  
*diced mixed vegetables stir fried with vegetarian oyster sauce  
served in fresh iceberg lettuce leaves*

**SZECHUAN VEGETARIAN HOT & SOUR SOUP** **10**  
*a Szechuan classic ~ strips bambo0 shoots, wood ear mushroom, carrots,  
silky bean curd, spring onion, chilli oil, aged vinegar, rich broth*

### **MAIN**

**BLACK TRUFFLE MUSHROOMS** **28**  
*stir fried fresh shiitake, king oyster, button mushrooms, wok tossed with black truffle sauce*

**MONK'S DELIGHT** (g) **21**  
*fried bean curd and flowery mushroom braised with vegetarian oyster sauce,  
bed of fresh broccoli*

**VEGETARIAN EGGPLANT** **19**  
*fresh eggplant sautéed with capsicums, peanuts, mild spiced barbecued sauce*

**GRANDMA'S BEAN CURD** (g) **19**  
*sautéed bean curd cubes, bamboo, black fungus, asparagus, mild Szechuan chilli*

**SEASONAL MIXED VEGETABLES** (g) **18**  
*stir fried asparagus, broccoli, snow pea, shiitake, baby bok choy*

**GAI LARN** (Chinese broccoli) (g) **18**  
*steamed with vegetarian oyster sauce or wok tossed with ginger purée*

**VEGETARIAN SINGAPORE NOODLES** (spicy) (g) **21**  
*eggs strips, green peppers, silky bean curd, bean sprout, fragrant curry spiced,  
wok tossed with rice vermicelli noodles*

**VEGETARIAN FRIED RICE** (g) **Small 14~Large 18**  
*finely diced mixed vegetables and eggs with fried rice*

## **NOODLES**

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| <b>SEAFOOD E-FU NOODLES</b><br><i>sautéed prawn, scallop, fish fillet, squid, seasonal vegetables<br/>with soft handmade e-fu noodles in seafood broth sauce</i>               | <b>38</b> |
| <b>CAPE GRIM BEEF HOR FUN</b><br><i>stir fried rice fettuccine noodles, eye fillet of beef strips,<br/>garlic chives, bean sprout, seasoned soya</i>                           | <b>26</b> |
| <b>SINGAPORE NOODLES</b> <sup>(g)</sup><br><i>diced prawn, barbecued pork, bean sprout, onion, peppers, fragrant curry spiced,<br/>wok tossed with rice vermicelli noodles</i> | <b>23</b> |
| <b>HOKKIEN NOODLES</b><br><i>stir fried, shredded chicken, shiitake, seasonal Chinese vegetables</i>   | <b>23</b> |
| <b>SOYA SAUCE CHOW MEIN</b><br><i>wok tossed egg noodles, garlic chives, bean sprout, roasted sesame, seasoned soya</i>  | <b>15</b> |

## **RICE**

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| <b>FRIED RICE</b> <sup>(g)</sup><br><i>diced prawns, chicken, seasonal vegetables, eggs</i> | <i>Small</i> <b>14</b> ~ <i>Large</i> <b>18</b> |
| <b>STEAMED RICE</b><br><i>long grain</i>  | <i>per person</i> <b>4</b>                      |

*(g) available in gluten free option*



# **BANQUETS**

*One of the most pleasurable aspects of Chinese cuisine is the tradition of sharing the dishes with the other guests at your table therefore providing you and your guests the opportunity to experience a wide range of mouth watering dishes covering the whole gambit of tastes and aromas. Our Cantonese Master Chef has matched these culinary dishes for you and your guest to enjoy.*

## **BAMBOO BANQUET**

*60 per head ~ min. 4 persons*

### **APPETIZER**

*steamed blue eye trevalla dumpling  
crispy fried salmon medallions*

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### **ARROW SQUID**

*wok fried then pan tossed, spicy salt, five spices, fresh chilli  
on sugar coated crispy bok choy leaves*

### **ROASTED PORK BELLY**

*crackling skin, hoi sin sauce, soya marinated yellow split peas*

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### **SZECHUAN DUCK**

*sautéed strips of duck fillets, celery, carrot, bamboo, shiitake,  
red & green capsicums, mild Szechuan chilli*

### **FRIED RICE**

*diced barbecued pork, smoked Chinese sausage, seasonal vegetables, eggs*

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### **OSMANTHUS BEEF**

*(Longford ~ Tasmania)*

*wok seared eye fillets of beef, snow peas, osmanthus sauce*

### **HOKKIEN NOODLES**

*shiitake mushrooms & seasonal vegetables, stir fried with soft Hokkien noodles*

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### **WARM CHOCOLATE FONDANT**

*chocolate fondant, cardamom caramel, almond bricelet, taro coconut ice cream*

### **ESPRESSO COFFEE OR TEA**

*with house made walnut cookie*

# **PEONY BANQUET**

*85 per head ~ min. 2 persons*

## **STEAMED DUMPLINGS**

*prawn & bamboo ~ scallop ~ truffle mushroom  
seasoned soya*

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## **MORETON BAY BUG**

*shelled bug tail, wok fried then pan tossed with spicy salt, five spices, fresh chilli,  
sugar coated fried bok choy leaves*

## **EGGPLANT**

*baked stuffed eggplant with diced seafood, sautéed in spicy black vinegar*

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## **BAKED ABALONE SHELL**

*blue eye trevalla, sea scallop, tiger prawn,  
cream of seafood sauce, crispy conpoy floss*

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## **SALMON**

*(Strahan ~ Tasmania)*

*braised fillets, shimeji mushrooms, Chinese broccoli, oyster sauce,  
handmade e~fu noodles*

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## **CAPE GRIM BEEF**

*wok seared eye fillets, asparagus, black pepper sauce*

## **FRIED RICE**

*diced prawns, chicken, seasonal vegetables, eggs*

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## **DESSERT OF THE DAY**

## **ESPRESSO COFFEE OR TEA**

*with house made walnut cookie*

*Peony menu matched with sommelier's wines  
\$65 per person supplement*

*Peony Banquet whole table only*

# **TASTING MENU**

*135 per head ~ min. 2 persons*

## **SEA SCALLOP**

*(steamed 3 ways)*

*seafood champagne sauce & caviar ~ fresh & roasted garlic ~ X.O chilli*

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## **CRAYFISH TRUFFLE WONTON**

*diced fresh crayfish, prawns, shiitake, black truffle sauce  
filled Chinese raviolis in supreme master broth consommé*

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## **BAKED CRAB SHELL**

*blue swimmer crab meat, Portuguese sauce*

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## **BLUE EYE TREVALLA**

*steamed fillet, ginger & spring onions, Chinese vegetable garnish, seasoned soya*

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## **PEKING DUCK**

*roasted duck skin & breast, cucumber, spring onion, hoi sin sauce,  
steamed Mandarin pancake*

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## **WAGYU BEEF CUBES**

*(David Blackmore's - Alexandria, Victoria - marble score 8+)  
wok tossed wagyu sirloin, sun dried shallots, whole black bean, ground pepper,  
garlic, Shao Xing rice wine, chilli vinegar eggplant strips*

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## **FRIED RICE**

*diced prawns, chicken, seasonal vegetables, eggs*

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## **DESSERT OF THE DAY**

## **ESPRESSO COFFEE OR TEA**

*with house made walnut cookies*

*Tasting menu matched with sommelier's wines  
\$75 per person supplement*

*Tasting menu whole table only*