

# SPICE TEMPLE

Our food is designed for the shared table.  
The hottest dishes are printed in red.

## PICKLES AND COLD CUTS

To awaken the palate and to cool the fire

Daikon with ginger and black sesame	11
Cabbage and radish	11
Cucumber with ginger, garlic and mint	11
<b>Raw yellowfin tuna</b> spicy orange oil and lettuce	20/29
Tea smoked duck salad with mustard soy dressing and pickled cabbage	20/29

## DUMPLINGS AND THINGS

Prawn wontons with aged black vinegar dressing	4 for 23
Prawn and pork spring rolls	4 for 18
Lamb and cumin pancake	27
Spice Temple fried chicken wings <i>with heaven facing chillies</i>	18/26
<b>Fried eggplant with spicy ginger and garlic dressing</b>	<b>22/32</b>

## BAR NOODLE BOWL

25

Beijing noodles with David Blackmore wagyu	
White cut chicken, ginger, shallot with egg noodles (served cold)	
Stir fried rice noodles with king brown mushrooms	
<b>Braised pork, fermented chilli with belt noodles</b>	
Fried Shanxi noodles with lamb and cumin	
Egg noodles with CopperTree butter and garlic	
250gr pipis with XO or black bean and olive sauce on fried or boiled egg noodles	40

### *With a choice of*

Tsing tao
2020 Riesling, Frankland Estate
2021 Lagrein, Wangolina
Soft drink

*Full a la carte menu available upon request*

*Credit cards incur a processing fee of visa/mastercard 1.7%, Amex 2.7%, eftpos/debit 0.95%. External payment Apps incur additional fees.  
10% surcharge applies on Sundays, 15% on public holidays.*

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