



OUR FOOD IS DESIGNED FOR THE SHARED TABLE.
THE HOTTER DISHES ARE PRINTED IN RED

THE GOLDEN BANQUET

FOR THE ENTIRE TABLE
\$139 PER PERSON

WINE MATCHING \$65 PER PERSON
(MIN OF 2 PEOPLE)

PICKLED CABBAGE AND RADISH

PICKLED CUCUMBERS, SMASHED GARLIC, GINGER

BANG BANG CHICKEN
WITH STRANGE FLAVOUR DRESSING

HIRAMASA KINGFISH

PICKLED GREEN CHILLI, BLACK SESAME AND SHALLOT OIL

2020 RIESLING, NAKED RUN DER ZWEITE, CLARE VALLEY,
SOUTH AUSTRALIA (100ML)

PRAWN WONTONS
AGED BLACK VINEGAR DRESSING

STEAMED MARKET FISH HUNAN STYLE
SALTED CHILLI AND BLACK BEAN

{ UPGRADE HUNAN FISH TO LOBSTER FOR +\$60 PER PERSON }

CHINESE BROCCOLI

MUSHROOM OYSTER SAUCE AND FRIED GARLIC

2022 ASSYRTIKO, JIM BARRY, CLARE VALLEY, SOUTH
AUSTRALIA (100ML)

STIR FRIED GRASS FED BEEF FILLET
WITH BLACK BEAN AND BULLHORN PEPPERS

GRILLED CHAR SIU PORK BELLY
GARLIC CHIVE PESTO, SHAOXING GLAZE

2021 MALBEC, TERRAZAS DE LOS ANDES RESERVA, MENDOZA,
ARGENTINA (100ML)

CARAMEL CHOCOLATE PEANUT PARFAIT

2021 RIESLING, HEGGIES VINEYARD BOTRYTIS, EDEN VALLY,
SOUTH AUSTRALIA (60ML)

PICKLES

TO AWAKEN THE PALATE AND TO COOL THE FIRE

CABBAGE AND RADISH VG G*O* 11

CUCUMBERS SMASHED GARLIC AND GINGER VG G*O* 11

SALADS & COLD CUTS

FRESHLY SHUCKED OYSTER

CHINESE STYLE MIGNONETTE O 7/PC

HIRAMASA KINGFISH

PICKLED GREEN CHILLI, BLACK SESAME AND SHALLOT OIL

GF*H*O* 31

BANG BANG CHICKEN

WITH STRANGE FLAVOUR DRESSING N*O 29

LIANG FEN

MUNG BEAN NOODLES SERVED WITH SPICY SESAME PEANUT

DRESSING VG N* 22

HOT ENTREES

FRIED SILKEN TOFU

SICHUAN SALT AND PEPPER, CORIANDER AND CHILLI VG GF*H*G 28

CRISPY EGGPLANT

WITH FISH FRAGRANT DRESSING VG GF*H*G O* 31

SPRING ONION PANCAKE VG H O 22

ROASTED QLD SCALLOPS

WITH SALTED CHILLI BUTTER O* 12/PC

FRIED CALAMARI

WITH TYPHOON SHELTER STYLE DRY DRESSING GF*H G*O* 31

FRIED CHICKEN WINGS

HEAVEN FACING CHILLIES AND SICHUAN PEPPER O 21/32

HOT AND NUMBING DRIED WAGYU BEEF G O 33

* DISHES CAN BE MODIFIED

VG = VEGAN

H = HALAL

N = CONTAINS NUTS

O = CONTAINS ONION

S = SHELLFISH TRACES

G = CONTAINS GARLIC

GF = GLUTEN FREE

DUMPLINGS AND THINGS

PAN FRIED WAGYU BAO (4PCS) H O 25

GOLDEN FRIED PORK AND LEEK BAO (4PCS) O S 24

LOBSTER AND PRAWN DUMPLING (4PCS) H O 34

LAMB DUMPLINGS WITH CHILLI (6PCS) G O 33

PRAWN WONTONS

AGED BLACK VINEGAR DRESSING H*G*O 4PCS 29/ 8PCS 39

CRYSTAL VEGGIE DUMPLINGS (4PCS) VG H O N 24

PRAWN AND SCALLOP SPRING ROLLS

WITH PLUM SAUCE (4PCS) H*G O 24

SEAFOOD

STIR FRIED PRAWNS JIANGXI STYLE

WITH KING BROWN MUSHROOMS GF*H O* 52

STEAMED MARKET FISH

WITH GINGER AND SHALLOT DRESSING GF*H O* 52

STEAMED MARKET FISH HUNAN STYLE

WITH SALTED CHILLI AND BLACK BEAN O* 52

SICHUAN DROWNING FISH

IN HEAVEN FACING CHILLIES AND SICHUAN PEPPERS GF O H* 55

LIVE TASMANIAN LOBSTER

WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES:
XO GF* G O H* OR GINGER AND SHALLOT GF* O* H* 199

LIVE QUEENSLAND MUD CRAB

WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES:
XO OR BLACK BEAN CHILLIES G O OR GINGER AND SHALLOT 99

POULTRY AND PORK

KUNG PAO CHICKEN

SICHUAN PEPPERCORNS, HEAVEN FACING CHILLIES, CASHEWS

GF*S*H*N*G*O* 51

GRILLED CHAR SIU PORK BELLY

GARLIC CHIVE PESTO, SHAOXING GLAZE N* G O* 52

NANJING STYLE BRAISED PORK HOCK O 52

SPICY SWEET AND SOUR NUMBING PORK

BLACK VINEGAR, CHILLI OIL G O* H* 52

BEEF AND LAMB

STIR FRIED GRASS FED EYE FILLET

SALTED BLACK BEAN BEEF AND BULLHORN PEPPERS GF*H* 55

SICHUAN FIRE WATER BEEF

WITH CHILLI BROTH AND SZECHUAN PEPPER G O H* 58

CHARCOAL GRILLED LAMB BACKSTRAP

WITH GREEN CHILLI RELISH GF*O*H* 54

NOODLES

BRAISED GLASS NOODLES

CHINESE MUSHROOM AND FERMENTED CHILLI VG G*O* 32

STIR-FRIED EGG NOODLES

WITH BACON AND XO SAUCE GF*S H* G O 29

VEGETABLES AND RICE

STIR FRIED ASIAN GREENS

WITH GARLIC GF* VG H* G* 14/23

STEAMED CHINESE BROCCOLI

MUSHROOM OYSTER SAUCE AND FRIED GARLIC GF*VG H G*
14/23

HOUSE FRIED RICE

EGG, BACON, PEAS GF VG*H*O* 16/23

YUNNAN FRIED RICE

MIXED MUSHROOMS, EGG, CHILLI GF*VG*H O* 15/23

STEAMED RICE 7 Pp

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS

PLEASE NOTE THAT **No Dishes** ARE SUITABLE FOR THOSE WITH AN **ANAPHYLACTIC** ALLERGY TO NUTS AND SESAME. DUE TO THE POTENTIAL OF TRACES ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS, SPICE TEMPLE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE DINING EXPERIENCE. PLEASE INFORM YOUR WAITER PRIOR TO ORDERING.

ALL CREDIT CARD PAYMENTS WILL INCUR A 1.7% TO 2.7% FEE,
ALL DEBIT CARDS AND EFTPOS INCUR A PROCESSING FEE OF 0.95%
10% SURCHARGE APPLIES ON SUNDAY
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAY
10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+