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 SYDNEY ROCK MERIMBULA OYSTER
CHINESE RED VINEGAR MIGNONETTE O 7/PC

HIRAMASA YELLOWTAIL KINGFISH
PICKLED GREEN CHILLI, BLACK SESAME, SHALLOT OIL GF*H*O* 38

HUNAN STYLE CAPE GRIM EYE FILLET BEEF TARTARE SALTED CHILI AND CRISPY WONTON SKIN TART SHELL G*H O*9/PC

BANG BANG HAZELDENE CHICKEN WITH STRANGE FLAVOUR DRESSING N*O 29

TEA SMOKED AYLESBURY DUCK BREAST PICKLED CABBAGE, CHINESE MUSTARD DRESSING O* 38

HOT ENTREES

FRIED SILKEN TOFU
SICHUAN PEPPER SALT, CORIANDER CHILLI VG GF*H*G 28

SPRING ONION PANCAKE VG H O 24

ROASTED QLD MOOLOOLABA SCALLOPS
WITH SALTED CHILLI BUTTER O* 12/PC

FRIED CORNER INLET CALAMARI
WITH TYPHOON SHELTER STYLE DRY DRESSING GF*H G*O* 31

FRIED HAZELDENE CHICKEN WINGS
HEAVEN FACING CHILLIES AND SICHUAN PEPPER O 25

HOT NUMBING DRIED WAGYU BEEF JERKY G O 33

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+

GOLDEN BANQUET

FOR THE ENTIRE TABLE \$139 PER PERSON

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

CABBAGE AND RADISH PICKLED
CUCUMBERS PICKLED

BANG BANG HAZELDENE CHICKEN

HIRAMASA YELLOWTAIL KINGFISH

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

PRAWN WONTONS 2PC PP

STEAMED MARKET FISH FILLET

WITH HUNAN STYLE SALTED CHILLI BLACK BEAN

[UPGRADE HUNAN FISH TO LOBSTER FOR +\$60 PER PERSON]

CHINESE BROCCOLI

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

STIR FRIED GRASS FED CAPE GRIM BEEF FILLET GRILLED CHAR SIU BERKSHIRE PORK BELLY

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

CARAMEL CHOCOLATE PEANUT PARFAIT

2021 Riesling, Heggies Vineyard Botrytis, Eden Vally, South Australia (60ML)

DUMPLINGS AND THINGS

PAN FRIED WAGYU BAO (4PCS) H O 28

BERKSHIRE PORK AND PRAWN SIU MAI WITH YARRA VALLEY SMOKED SALMON ROE (4PCS) O S 32

LOBSTER AND PRAWN DUMPLING (4PCS) H O 34

LAMB DUMPLINGS WITH CHILLI (6PCS) G O 33

PRAWN WONTONS

IN AGED BLACK VINEGAR DRESSING H*G*O (6PCS) 36

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

PRAWN AND SCALLOP SPRING ROLLS WITH PLUM SAUCE (4PCS) H*G O 29

* DISHES CAN BE MODIFIED

VG = VEGAN H = HALAL

N = CONTAINS NUTS O = CONTAINS ONION
S = SHELLFISH TRACES G = CONTAINS GARLIC

GF = GLUTEN FREE

PREMIUM BANQUET

FOR THE ENTIRE TABLE \$229 PER PERSON

WINE MATCH \$95 PER PERSON (MIN OF 2 PEOPLE)

CABBAGE AND RADISH PICKLED
CUCUMBERS PICKLED

PRAWN AND SCALLOP SPRING ROLL IPC PP

ROASTED QLD SCALLOP IPC PP

FRESHLY SHUCKED SYDNEY ROCK OYSTER IPP

2022 CHARDONNAY, PATRICK PIUZE, TERROIR DE COURGIS, BURGUNDY, FRANCE (100ML)

LOBSTER AND PRAWN DUMPLINGS 2PC PP

FRIED MARKET FISH FILLET WITH YUNNAN STYLE SPICY TOMATO SAUCE

STIR FRY ASIAN GREENS

2021 RIESLING, SCHLOSS LIESER ESTATE, KABINETT, MOSEL, GERMANY (100ML)

STEAMED TASMANIAN LOBSTER HALF PP WITH GINGER SHALLOT SAUCE

STIR FRY SPANNER CRAB EGG NOODLE WITH HOUSE MADE XO SAUCE

2022 ROSE, COBAW RIDGE, IL PINKO SYRAH, MACEDON RANGES, VICTORIA (100ML)

THREE MILK CAKE

2015 GARGANEGA, ANSELMI, I CAPITELLI RECIOTO DI SOAVE, VENETO, ITALY(60ML)

SEAFOOD

STIR FRIED QLD BANANA PRAWNS JIANGXI STYLE WITH KING BROWN MUSHROOMS GF* H O* 58

STEAMED MARKET FISH FILLET WITH GINGER AND SHALLOT SAUCE GF* H^* O^* 55

HUNAN STYLE STEAMED MARKET FISH FILLET
WITH SALTED CHILLI AND BLACK BEAN O* 55

SICHUAN DROWNING FISH
IN HEAVEN FACING CHILIES AND SICHUAN PEPPERS GF O H* 55

LIVE TASMANIAN WHOLE LOBSTER IKG WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES: GF*G O H* \times OR GINGER AND SHALLOT GF* O* H* 199

STIR FRY HALF LOBSTER WITH EGG NOODLE WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES: GF*G O H* \times XO OR GINGER AND SHALLOT GF* O* H* 130

*PREORDER **48 HOUR PRIOR NOTICE**LIVE QUEENSLAND MUD CRAB MIN IKG 150
XO OR BLACK BEAN CHILLIES G O OR GINGER AND SHALLOT



POULTRY AND PORK

KUNG PAO HAZELDENE CHICKEN
SICHUAN PEPPER, HEAVEN FACING CHILLIES, CASHEWS GF*S*H*N*G*O* 51

CORN FED AYLESBURY DUCK BREAST AND DUCK LEG
*(AVAILABLE ON FRIDAY/SATURDAY ONLY)
HOUSE-MADE PANCAKES, HOISIN, LEEK, CUCUMBER N* G O* 79

CHARCOAL GRILLED BERKSHIRE PORK BELLY CHAR SIU GARLIC CHIVE PESTO, SHAOXING GLAZE N* G O* 58

NANJING STYLE RED BRAISED PORK HOCK 0 55

HOT NUMBING SWEET SOUR BERKSHIRE PORK CHINESE BLACK VINEGAR, CHILLI OIL G O* H* 55

BEEF AND LAMB

STIR FRIED GRASS FED CAPE GRIM BEEF EYE FILLET SALTED BLACK BEAN SAUCE AND BULLHORN PEPPERS GF*H* 62

SICHUAN FIRE WATER GRASS FED CAPE GRIM BEEF WITH CHILLI BROTH AND SZECHUAN PEPPER G O H* 62

CHARCOAL GRILLED FLINDERS ISLAND LAMB BACKSTRAP
WITH GREEN CHILLI RELISH GF*O*H* 59

NOODLES

BRAISED GLASS NOODLES
CHINESE ASSORTED MUSHROOM AND SALTED CHILLI VG G*O* 32

STIR-FRIED QLD SPANNER CRAB EGG NOODLES
WITH HOUSE MADE XO SAUCE GF* S H* G O 59

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

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