

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

# SPICE TEMPLE



## PICKLES

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

## SALADS & COLD CUTS

Raw yellowfin tuna spicy orange oil and lettuce	22/31
Tea smoked duck salad with mustard soy dressing and pickled cabbage	22/31
Kale and sesame salad	21
Steamed eggplant with three flavours	18/24
White cut chicken Strange flavour dressing	20/25

## HOT ENTREE

Fried eggplant spicy ginger and garlic dressing	22/32
Fried salt and pepper silken tofu spicy coriander salad	14/26
Fried squid, Hong Kong Typhoon style	31
Fried pork chop with sweet soy	25
Spice fried chicken wings heaven facing chillies	21/29
Hot and numbing dry Wagyu beef	29

## DUMPLINGS NOODLES AND THINGS

Prawn wontons black vinegar and chilli	8 for 36
Wheel of fortune Prawn toast bacon, sweet and sour sauce	26
Lamb and cumin pancake	28
Pork and prawn spring rolls	6 for 28
Handmade egg noodles XO and bacon	26
Crispy Chow Mein Australian Chinese style with pork relish	28

## THE GOLDEN BANQUET

FOR THE ENTIRE TABLE

\$129 per person

Cucumber with ginger, garlic and mint
Cabbage and radish
Shredded white cut chicken with salted chili and mint
Fried lamb and fennel samsa with tomato and chilli
***
Wheel of fortune prawn toast
Steamed flathead Jiangxi style
***
Wuxi pork ribs
Stir fried Wagyu brisket with lucky money dumplings
Steamed Chinese broccoli with oyster sauce
***
Lychee granita raspberry puree and candied almonds

\$65 per person for wine matching  
\$39 per person for non-alcoholic pairing

## LIVE FROM THE TANK

Mud Crab	\$16/100g
Lobster	\$20/100g
Pipis	\$34/250g \$59/500g
with a choice of Four chillies	
Salted olive and black bean dressing	
Black bean and salted chilli	
Ginger and shallot	
XO sauce	
Kampot pepper and curry leaves	
Add fried or boiled egg noodles	11

## PREMIUM BANQUET

FOR THE ENTIRE TABLE

Based on the finest seasonal produce

\$159 per person

Cucumber with ginger, garlic and mint
Cabbage and radish
Raw yellowfin tuna with spicy orange oil and lettuce
Steamed scallops with black bean and salted olive
***
Moreton bay bugs tail with XO or Ginger and shallot
Steamed Coral Trout Hangzhou style
***
Shandong Tea smoked duck maryland
Pure black Angus scotch fillet MB 5+ Kampot pepper and curry leaves
Stir fried greens with garlic
***
Chocolate & caramelised peanut parfait

\$85 per person for premium wine matching  
\$42 per person for premium non-alcoholic pairing

## SEAFOOD

Steamed flathead, Jiangxi style pickled mustard green and chilli	29/49
Fish drowned in heaven facing chillies and Sichuan peppercorns Sichuan style	58
Stir fried prawns with king brown mushrooms	29/49

## POULTRY AND PORK

Stir fried chicken	48
Pickled garlic stems and lemon dressing	
Kung Pao chicken	49
Sichuan peppercorns, heaven facing chillies and cashews	
Stir fried pork belly	44
White pepper and garlic stem	
Hot, sweet, sour and numbing pork chilli, sugar, black vinegar and Sichuan peppercorn	47
Wuxi pork ribs	47

## BEEF

Stir fried wagyu brisket baby eggplant and chilli paste	49
Beef fillet in fire water broth blackened with chilli and Sichuan peppercorns	49
Pure black Angus scotch fillet MB 5+ Kampot pepper and curry leaves	165

## VEGETABLES AND RICE

Steamed Chinese broccoli with oyster sauce and fried onions	18
Greens stir fried with garlic	21
House style fried rice bacon, peas and salted chilli	21
Steamed rice	6 pp

## DESSERTS

Lychee granita raspberry puree and candied almonds	16
Three milk cake dried raspberries, pistachio and almond	21
Chiffon cheesecake with rhubarb	25
Chocolate & caramelised peanut parfait	25
Spice Temple marshmallows	11

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% discretionary service charge applies to all groups of 6+. 10% surcharge applies on Sundays, 15% on public holidays.