

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
with 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
with spicy coriander salad 14/22
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 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
Northern style lamb and fennel dumplings 6 for 28
Pork and prawn spring rolls 6 for 28

NOODLES

Handmade egg noodles
XO and bacon 26
Spanner crab noodles 99
Crispy Chow Mein 28
Australian Chinese style with pork relish

"Our menu has a culinary focus on China's regions – including Yunnan, chilli-loving Jiangxi, Hunan and Sichuan, Guangxi and Xingjiang – Our menu is designed to be shared and enjoyed banquet style. The hottest dishes are printed in red."

- Andy Evans , Executive chef.



INSPIRED BY THE 80'S

Prawn crackers 7
Pork and prawn omelette 56
Yunnan pineapple fried rice with bacon 21
Hong kong chicken curry 48

LIVE SEAFOOD

800gr Spanner crabs \$99
1kg Lobster \$220
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 13

HOT POT / STEAM BOAT

Prepared to order and cooked on the chef station

Mushroom 69
black fungi, white fungi, enoki, oyster, shitake, shimeji
Wagyu beef 69
rice cake, quail egg, garlic chive, straw mushroom
Seafood 69
Moreton bay bug, squid, coral trout, scallop, prawn, pippies
3 shot chicken 49

SEAFOOD

Steamed flathead, Jiangxi style
with pickled mustard green and chilli 32/54
Fish drowned in heaven facing chillies
and Sichuan peppercorns 58
Stir fried prawns with king brown mushrooms 29/49
Whole fried ocean perch with salt and pepper 99

SPECIALTIES OF THE HOUSE

Dong Po pork belly with shallot pancake 47
Beef needles with sesame 49
Compoy fried rice 21
Stir Fried beef with green chilli and back beans 49

POULTRY AND PORK

Stir fried chicken
Pickled garlic stems and lemon dressing 48
Kung Pao chicken
Sichuan peppercorns, heaven facing chillies and cashews 49
Hot, sweet, sour and numbing pork
chilli, sugar, black vinegar and Sichuan peppercorn 47
Wuxi pork ribs 47
Whole roasted suckling pig bone out 600
48HRS NOTICE REQUIRED

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
Wagyu Sirloin 400G \$289

VEGETABLES AND RICE

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

THE GOLDEN BANQUET FOR THE ENTIRE TABLE \$139 per person

Cucumber with ginger, garlic and mint
Cabbage and radish
Yunnan Shredded white cut chicken
with green mango, chilli and mint
Northern style lamb and fennel dumplings

Wheel of fortune prawn toast
Steamed flathead Jiangxi style

Dong Po pork belly with shallot pancake
Stir fried Wagyu brisket with lucky money dumplings
Steamed Chinese broccoli with oyster sauce

Lychee and watermelon granita
with candied almonds
\$65 per person for wine matching
\$39 per person for non-alcoholic pairing

THE PREMIUM BANQUET FOR THE ENTIRE TABLE \$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

Tea smoked duck Shandon style
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

*Credit cards incur a processing fee of visa/mastercard Amex 1.8%, 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.*