

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

SPICE TEMPLE

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
Raw yellowfin tuna spicy orange oil and lettuce	22/31
Tea smoked duck salad with mustard soy dressing and pickled cabbage	22/31

DUMPLINGS AND THINGS

Prawn wontons with aged black vinegar dressing	4 for 23
Prawn spring rolls	4 for 20
Lamb and cumin pancake	28
Spice Temple fried chicken wings <i>with heaven facing chillies</i>	21/29
Fried eggplant with spicy ginger and garlic dressing	22/32

BAR NOODLE BOWL

Beijing noodles with David Blackmore wagyu	25
White cut chicken, ginger, shallot with egg noodles (served cold)	24
Stir fried rice noodles with king brown mushrooms	24
Braised pork, fermented chilli with belt noodles	24
Fried Shanxi noodles with lamb and cumin	25
Egg noodles with CopperTree butter and garlic	22
250gr pipis with XO or black bean and olive sauce on fried or boiled egg noodles	45

Full a la carte menu available upon request

*All Visa, Mastercard, and AMEX credit card transactions incur a processing fee of 1.8%.
Debit card (Visa & Mastercard) transactions incur a processing fee of 1.4% and EFTPOS, 1.15%.
International cards incur a processing fee of 3.5%.
10% surcharge applies on Sundays. 15% surcharge applies on all public holidays*

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