

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

## 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** 8/PC

HIRAMASA YELLOWTAIL KINGFISH  
PICKLED GREEN CHILLI, BLACK SESAME, SHALLOT OIL **GF\* H\* O\*** 39

**HUNAN STYLE CAPE GRIM EYE FILLET BEEF TARTARE**  
SALTED CHILLI AND CRISPY WONTON SKIN TART SHELL **GF\* H O** 11/PC

**BANG BANG HAZELDENE CHICKEN**  
WITH STRANGE FLAVOUR DRESSING **N\* O** 32

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

## HOT ENTREES

**FRIED SILKEN TOFU**  
SICHUAN PEPPER SALT, CORIANDER CHILLI **VG GF\* H\* G\*** 31

CRISPY EGGPLANT  
WITH FISH FRAGRANT DRESSING **VG GF\* H\* G\* O\*** 31

SPRING ONION PANCAKE **VG H O** 26

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

**FRIED CORNER INLET CALAMARI**  
WITH TYPHOON SHELTER STYLE DRY DRESSING **GF\* H G\* O\*** 34

**FRIED HAZELDENE CHICKEN WINGS**  
HEAVEN FACING CHILLIES AND SICHUAN PEPPER **O** 28

**HOT NUMBING DRIED WAGYU BEEF JERKY** **G O** 34

## 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.

WE ACCEPT PAYMENTS USING EFTPOS AND ALL MAJOR CREDIT CARDS (EXCEPT UNIONPAY).

VISA, MASTERCARD AND AMEX TRANSACTIONS WILL INCUR A 1.8% PROCESSING FEE. DEBIT CARD (VISA & MASTERCARD) TRANSACTIONS INCUR A PROCESSING FEE OF 1.4%. EFTPOS TRANSACTIONS WILL INCUR A 1.15% PROCESSING FEE. INTERNATIONAL CARDS INCUR A PROCESSING FEE OF 3.5%.

GROUPS OF 8 OR MORE GUESTS ARE REQUIRED TO DINE ON A SET MENU. A 10% SURCHARGE APPLIES ON SUNDAYS, AND A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+

## GOLDEN BANQUET

FOR THE ENTIRE TABLE  
\$158 PER PERSON

WINE MATCH \$69 PER PERSON  
(MIN OF 2 PEOPLE)

CABBAGE AND RADISH PICKLES  
CUCUMBER PICKLES

**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 +\$65 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

GRAND TALON BARREL-AGED RICE WINE, MULTI-REGIONAL CHINA, (60ML)

## DUMPLINGS AND THINGS

PAN FRIED WAGYU BAO (4PCS) **H O** 30

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 S** 29

\* DISHES CAN BE MODIFIED

**VG** = VEGAN

**H** = HALAL

**N** = CONTAINS NUTS

**O** = CONTAINS ONION

**S** = SHELLFISH

**G** = CONTAINS GARLIC

**GF** = GLUTEN FREE

## DRAGON BANQUET

FOR THE ENTIRE TABLE  
\$258 PER PERSON

WINE MATCH \$99 PER PERSON  
(MIN OF 2 PEOPLE)

CABBAGE AND RADISH PICKLES  
CUCUMBER PICKLES

FRESHLY SHUCKED SYDNEY ROCK OYSTER 1PC PP

**ROASTED QLD SCALLOP** 1PC PP

PRAWN AND SCALLOP SPRING ROLL 1PC PP  
2022 CHARDONNAY, PATRICK PILUZE, TERROIR DECOUVERTE, BURGUNDY, FRANCE (100ML)

LOBSTER AND PRAWN DUMPLINGS 2PC PP

**FRIED MARKET FISH FILLET**  
WITH YUNNAN STYLE SPICY TOMATO SAUCE

STIR FRIED ASIAN GREENS

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

STEAMED TASMANIAN LOBSTER HALF PP  
WITH GINGER SHALLOT SAUCE

**STIR FRIED BLUE SWIMMER CRAB EGG NOODLES**  
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\* S** 61

**FRIED MARKET FISH**  
WITH YUNNAN STYLE SPICY TOMATO SAUCE **G O\*** 58

STEAMED MARKET FISH  
WITH GINGER AND SHALLOT SAUCE **GF\* H\* O\*** 58

**HUNAN STYLE STEAMED MARKET FISH**  
WITH SALTED CHILLI AND BLACK BEAN **O\*** 58

**SICHUAN DROWNING FISH**  
IN HEAVEN FACING CHILLI AND SICHUAN PEPPER BROTH **GF O H\*** 58

LIVE TASMANIAN WHOLE LOBSTER 1KG  
WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES:  
**XO GF\*G O H\*** OR GINGER AND SHALLOT **GF\* O\* H\* S** 209

\*PREORDER 48 HOUR PRIOR NOTICE  
LIVE QUEENSLAND MUD CRAB MIN 1KG  
**XO** OR **BLACK BEAN CHILLIES** OR GINGER AND SHALLOT 160



## POULTRY AND PORK

**KUNG PAO HAZELDENE CHICKEN**  
SICHUAN PEPPER, HEAVEN FACING CHILLIES, CASHEWS **GF\*S\*H\*N\*G\*O\*** 55

PAN-SEARED AYLESBURY HALF DUCK  
\*(AVAILABLE ON FRIDAY/SATURDAY ONLY)  
HOUSE-MADE PANCAKES, HOISIN, LEEK, CUCUMBER **O** 84

CHARCOAL GRILLED BERKSHIRE PORK BELLY CHAR SIU  
GARLIC CHIVE PESTO, SHAOXING GLAZE **N\* G O\*** 61

NANJING STYLE RED BRAISED PORK HOCK **O** 59

**HOT NUMBING SWEET SOUR BERKSHIRE PORK**  
CARAMELIZED SAUCE WITH BLACK VINEGAR, SICHUAN PEPPER **G O\* H\*** 58

## BEEF AND LAMB

STIR FRIED GRASS FED CAPE GRIM BEEF EYE FILLET  
SALTED BLACK BEAN SAUCE AND BULLHORN PEPPERS **GF\* G\* O\* H\*** 64

CHARCOAL GRILLED PREMIUM BEEF  
- CUT OF THE DAY  
WITH KAMPOT PEPPER SAUCE AND CURRY LEAVES **G\* H MP**

**SICHUAN FIREWATER GRASS FED CAPE GRIM BEEF**  
WITH CHILLI BROTH AND SICHUAN PEPPER **G O H\*** 64

CHARCOAL GRILLED FLINDERS ISLAND LAMB BACKSTRAP  
WITH GREEN CHILLI RELISH **GF\* O\* H\*** 62

## NOODLES

BRAISED GLASS NOODLES  
CHINESE ASSORTED MUSHROOM AND SALTED CHILLI **VG G\* O** 35

**STIR FRIED BLUE SWIMMER CRAB EGG NOODLES**  
WITH HOUSE MADE XO SAUCE **GF\* S H\* G O** 62

STIR FRIED HALF LOBSTER WITH EGG NOODLE  
WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES:  
**XO GF\* S G O H\*** OR GINGER AND SHALLOT **GF\* O\* H\*** 135

## VEGETABLES AND RICE

STIR FRIED ASIAN GREENS  
WITH GARLIC **GF\* VG H\* G\*** 15/25

STEAMED CHINESE BROCCOLI  
MUSHROOM OYSTER SAUCE AND FRIED GARLIC **GF\* VG H G\*** 15/25

HOUSE FRIED RICE  
EGG, BACON, PEAS **GF VG\* H\* O\*** 18/27

**YUNNAN FRIED RICE**  
MIXED MUSHROOMS, EGG, CHILLI **GF\* VG\* H O\*** 17/26

STEAMED RICE 8 PP

SPICE TEMPLE MELBOURNE  
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