

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

## JADE BANQUET

FOR THE ENTIRE TABLE

\$95 PER PERSON  
(MIN OF 2 PEOPLE)

ASSORTMENT OF 4 MIXED DUMPLINGS:

PRAWN AND SCALLOP SPRING ROLLS

LOBSTER AND PRAWN DUMPLING

BERKSHIRE PORK AND PRAWN SIU MAI  
WITH YARRA VALLEY SMOKED SALMON ROE

CRYSTAL VEGGIE DUMPLINGS

**KUNG PAO CHICKEN**  
SICHUAN PEPPERCORNS, HEAVEN FACING CHILLIES,  
CASHEWS

NANJING STYLE RED BRAISED PORK HOCK

STEAMED MARKET FISH  
WITH GINGER AND SHALLOT  
{UPGRADE STEAMED FISH TO LOBSTER FOR +\$65 PER PERSON}

CHINESE BROCCOLI  
MUSHROOM OYSTER SAUCE AND FRIED GARLIC

STEAMED RICE

## 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 OYSTER  
CHINESE RED VINEGAR MIGNONETTE **O** 8/PC

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

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

## HOT ENTREE

**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** 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

\* DISHES CAN BE MODIFIED

VG = VEGAN  
N = CONTAINS NUTS  
S = SHELLFISH  
H = HALAL  
O = CONTAINS ONION  
G = CONTAINS GARLIC  
GF = GLUTEN FREE

## 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

## MAINS

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

**HUNAN STYLE STEAMED MARKET FISH**  
WITH SALTED CHILLI AND BLACK BEAN **O\*** 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\*** 209

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

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

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

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

## SIDES

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

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

STEAMED CHINESE BROCCOLI  
MUSHROOM OYSTER SAUCE, 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

## DESSERT

MANGO MOUSSE  
WITH CONDENSED MILK CHANTILLY **GF\* H** 22

COCONUT TAPIOCA  
WITH BLOOD ORANGE AND COCONUT CHANTILLY **GF VG\* H** 19

CARAMEL, CHOCOLATE  
AND PEANUT PARFAIT **GF N H** 21

THREE MILK CAKE  
WITH MERINGUE AND DRIED RASPBERRIES **N\* H** 21

### 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+