

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 $\mathsf{GF}^*\mathsf{H}^*\mathsf{O}^*$ 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 H = HALAL

N = CONTAINS NUTS O = CONTAINS ONIONS = SHELLFISH G = CONTAINS GARLIC

GF = GLUTEN FREE

DUMPLINGS AND THINGS

PAN FRIED WAGYU BAO (4PCS) HO 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 IKG 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 0 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 PINEAPPLE, PASSIONFRUIT AND COCONUT CHANTILLY GF $VG^*\ H\ 19$

LYCHEE SORBET

WITH DRIED RASPBERRIES AND MERINGUE SHARDS GF H D 14

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+