

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 10 OR MORE GUESTS ARE REQUIRED TO DINE ON A SET MENU (FRIDAY-SATURDAY). GROUPS OF 12 OR MORE GUESTS ARE REQUIRED TO DINE ON A SET MENU (SUNDAY- THURSDAY). 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 SMASHED GARLIC AND GINGER PICKLES

BANG BANG HAZELDENE CHICKEN

TEA SMOKED AYLESBURY DUCK BREAST

2021 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

2023 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)

JASMINE TEA PARFAIT

2023, ICED RIESLING, FROGMORE CREEK, COAL RIVER VALLEY, TASMANIA (100ML)

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 SMASHED GARLIC AND GINGER PICKLES
FRESHLY SHUCKED SYDNEY ROCK OYSTER 1PC PP

ROASTED QLD SCALLOP 1PC PP

PRAWN AND SCALLOP SPRING ROLL 1PC PP
2022 CHARDONNAY, PATRICK PIUZE, 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

2023 SAUTERNES. CHATEAU D'ARCHE. LA PERLE D'ARCHE, BORDEAUX, FRANCE (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* S** 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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