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

LUNAR NEW YEAR BANQUET

FOR THE ENTIRE TABLE \$188 PER PERSON Wine Match \$88 Per Person (min of 2 people)

喜悦 JOYFULNESS

ROYAL NECTAR COCKTAIL Jasmine Tea, Osmanthus Syrup, Rhubarb Bitters, Bianca Vigna Prosecco

运气 Luck

PICKLED LOTUS ROOTLET SICHUAN STYLE PICKLED CUCUMBER AND SHIITAKE

繁荣 PROSPERITY

"YU SHENG" BLACK BEAN CURED OCEAN TROUT WITH PICKLED DAIKON, SPICED ORANGE OIL

財富 WEALTH

DRUNKEN SOUTHERN AUSTRALIA GREENLIP ABALONE WITH BLACK OSCIETRA CAVIAR 2021 Schloss Lieser Estate Kabinett, Off-Dry Riesling, Mosel, Germany (100ml)

幸运 FORTUNE

FRIED MARKET FISH WITH GREEN CHILLI AND CORIANDER SAUCE

长寿 LONGEVITY

SHANGHAI SHALLOT OIL NOODLES WITH CHARCOAL GRILLED SPENCER GULF PRAWNS

丰产 Fertility

STIR FRIED ASPARAGUS WITH ABROLHOS ISLAND SCALLOPS IN CHINESE OLIVE SAUCE 2022 PATRICK PIUZE TERROIR DECOUVERTE, CHARDONNAY, CHABLIS,

Burgundy, France (100mL)

和谐 PEACE

Shanghainese Fermented Bean Curd Berkshire Pork Belly With Housemade Gua Bao

幸福 HAPPINESS

CHARCOAL GRILLED WAGYU SCOTCH FILLET WITH KAMPOT PEPPER SAUCE AND CURRY LEAVES

2019 Yalumba The Menzies, Cabernet, Coonawarra, South Australia, Australia (100ml)

爱 LOVE

JINJUNGMEI TEA MOUSSE WITH ALMOND TUILE 2023 FROGMORE CREEK ICED RIESLING, RIESLING, COAL RIVER VALLEY, TASMANIA, AUSTRALIA (60ML)

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+

PICKLES

TO AWAKEN THE PALATE AND TO COOL THE FIRE

CABBAGE AND RADISH V NG* OF* 11

CUCUMBERS SMASHED GARLIC AND GINGER V NG* OF 11

SALADS & COLD CUTS

FRESHLY SHUCKED SYDNEY ROCK MERIMBULA OYSTER CHINESE RED VINEGAR MIGNONETTE GF* NG OF* 8/PC

HIRAMASA YELLOWTAIL KINGFISH Pickled Green Chilli, Black Sesame, Shallot Oil GF* H* OF* 39

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

> BANG BANG HAZELDENE CHICKEN WITH STRANGE FLAVOUR DRESSING N* NG* 32

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

HOT ENTREES

FRIED SILKEN TOFU Sichuan Pepper Salt, Coriander Chilli V GF* H* NG* OF 31

CRISPY EGGPLANT WITH FISH FRAGRANT DRESSING V GF* H* NG* OF* 31

SPRING ONION PANCAKE V H NG* 26

ROASTED QLD MOOLOOLABA SCALLOPS WITH SALTED CHILLI OF* H S 12/PC

FRIED CORNER INLET CALAMARI WITH TYPHOON SHELTER STYLE DRY DRESSING GF* H NG* OF* 34

FRIED HAZELDENE CHICKEN WINGS HEAVEN FACING CHILLIES AND SICHUAN PEPPER NG 28

HEAVEN FACING CHILLIES AND SICHUAN PEPPER NG 28 HOT NUMBING DRIED WAGYU BEEF JERKY 34

DUMPLINGS AND THINGS

PAN FRIED WAGYU BAO (4PCS) H NG 30

BERKSHIRE PORK AND PRAWN SIU MAI WITH YARRA VALLEY SMOKED SALMON ROE (4PCS) NG S 32

LOBSTER AND PRAWN DUMPLING (4PCS) H NG S 34

LAMB DUMPLINGS WITH CHILLI (6PCS) 33

PRAWN WONTONS IN AGED BLACK VINEGAR DRESSING H* NG* S (6PCS) 36

CRYSTAL VEGGIE DUMPLINGS (4PCS) V H N NG OF 24

PRAWN AND SCALLOP SPRING ROLLS WITH PLUM SAUCE (4PCS) H* S 29

SEAFOOD

STIR FRIED QLD BANANA PRAWNS JIANGXI STYLE WITH KING BROWN MUSHROOMS GF* H* NG OF* S 61

FRIED MARKET FISH WITH YUNNAN STYLE SPICY TOMATO SAUCE OF* 58

STEAMED MARKET FISH WITH GINGER AND SHALLOT SAUCE GF* H* NG OF* 58

HUNAN STYLE STEAMED MARKET FISH WITH SALTED CHILLI AND BLACK BEAN NG OF* 58

SICHUAN DROWNING FISH IN HEAVEN FACING CHILLI SICHUAN PEPPER BROTH GF H* NG 58

LIVE TASMANIAN WHOLE LOBSTER IKG WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES: XO GF* H* S OR GINGER AND SHALLOT GF* H* NG OF* 258

FLAMING MOUTAI TASMANIAN LOBSTER WITH GINGER SHALLOT GF* H* NG OF* HALF 158/WHOLE 288

POULTRY AND PORK

KUNG PAO HAZELDENE CHICKEN Sichuan Pepper, Heaven Facing Chillies, Cashews GF*H*N*NG*OF*S* 55

> PAN-SEARED AYLESBURY HALF DUCK *(Available on Friday/Saturday only) House-made Pancakes, Hoisin, Leek, Cucumber NG 84

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

NANJING STYLE RED BRAISED PORK HOCK NG 59

HOT NUMBING SWEET SOUR BERKSHIRE PORK CARAMELIZED SAUCE WITH BLACK VINEGAR, SICHUAN PEPPER H*NG*OF* 58

BEEF AND LAMB

STIR FRIED GRASS FED CAPE GRIM BEEF EYE FILLET SALTED BLACK BEAN SAUCE WITH BULLHORN PEPPERS GF* H* GF* OF* 64

CHARCOAL GRILLED PREMIUM BEEF - Cut Of The Day With Kampot Pepper Sauce And Curry Leaves H NG* OF MP

SICHUAN FIREWATER GRASS FED CAPE GRIM BEEF WITH CHILLI SICHUAN PEPPER BROTH H* 64

CHARCOAL GRILLED FLINDERS ISLAND LAMB BACKSTRAP With Green Chilli Relish GF* H* NG OF* 62

* DISHES CAN BE MODIFIED V = VEGAN H = HALAL N = CONTAINS NUTS NG = NO GARLIC S = CONTAINS SHELLFISH OF = ONION FREE GF = GLUTEN FREE

Spice Temple

GOLDEN BANQUET

FOR THE ENTIRE TABLE \$158 PER PERSON Wine Match \$65 Per Person (min of 2 people)

CABBAGE AND RADISH PICKLES CUCUMBER SMASHED GARLIC AND GINGER PICKLES BANG BANG HAZELDENE CHICKEN

HIRAMASA YELLOWTAIL KINGFISH Pickled Green Chilli, Black Sesame, Shallot Oil

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]

STEAMED CHINESE BROCCOLI MUSHROOM OYSTER SAUCE AND FRIED GARLIC 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)

CARAMEL, CHOCOLATE AND PEANUT PARFAIT GRAND TALON BARREL-AGED RICE WINE, MULTI-REGIONAL CHINA,

(60ml)

NOODLES

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

STIR FRIED HALF LOBSTER WITH EGG NOODLE WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES: XO GF* H* S or Ginger and Shallot GF* H* NG OF* 158

VEGETABLES AND RICE

STIR FRIED ASIAN GREENS WITH GARLIC V GF* H* NG* OF 15/25

 $\label{eq:steamed} Steamed \ Chinese \ Broccoli$ Mushroom Oyster Sauce And Fried Garlic V GF* H NG* OF 15/25

JIANGXI STYLE STEAMED SILKEN TOFU WITH SALTED CHILLI AND GREEN BEANS V GF* H* N* NG OF 38

HOUSE FRIED RICE Egg, Bacon, Peas V* GF H* NG* OF* 18/27

YUNNAN FRIED RICE Mixed Mushrooms, Egg, Chilli V GF* H NG* OF* 17/26

STEAMED RICE 8 PP