

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 **V NG* OF*** 11
CUCUMBERS SMASHED GARLIC AND GINGER
V NG* OF 11

SALADS & COLD CUTS

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

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

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

HOT ENTREE

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 BUTTER **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

HOT NUMBING DRIED WAGYU BEEF JERKY 34

* DISHES CAN BE MODIFIED

V = VEGAN H = HALAL
N = CONTAINS NUTS NG = NO GARLIC
S = CONTAINS SHELLFISH OF = ONION FREE
GF = GLUTEN FREE

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

MAINS

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

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

LIVE TASMANIAN WHOLE LOBSTER 1KG
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

KUNG PAO HAZELDENE CHICKEN
SICHUAN PEPPER, HEAVEN FACING CHILLIES, CASHEWS
GF*H*N*NG*OF*S* 55

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

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

STIR FRIED GRASS FED CAPE GRIM BEEF EYE FILLE
SALTED BLACK BEAN SAUCE AND BULLHORN PEPPERS **GF* H* NG***
OF* 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 **V NG*** 35

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

STEAMED CHINESE BROCCOLI
MUSHROOM OYSTER SAUCE, FRIED GARLIC **V GF* H NG*** 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*OF*** 18/27

YUNNAN FRIED RICE
MIXED MUSHROOMS, EGG, CHILLI **V* GF* H OF*** 17/26

STEAMED RICE 8 PP

DESSERT

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

COCONUT TAPIOCA
PINEAPPLE, PASSIONFRUIT AND COCONUT CHANTILLY **GF V* 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 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+