

# SPICE TEMPLE

## PICKLES

To awaken the palate and to cool the fire  
Daikon with ginger and black sesame 11  
Cabbage and radish 11  
Cucumber with ginger, garlic and mint 11

## SALADS & COLD CUTS

**Raw yellowfin tuna**  
*with spicy orange oil and lettuce* 22/31  
Tea smoked duck salad  
*with mustard soy dressing and pickled cabbage* 22/31  
Kale and sesame salad 21  
Steamed eggplant with three flavours 18/24  
*sweet pork, garlic, coriander*  
**Yunnan shredded white cut chicken** 18/24  
*with green mango, chilli and mint*  
**White cut chicken**  
*Strange flavour dressing* 20/25

## HOT ENTREE

**Fried eggplant**  
*spicy ginger and garlic dressing* 22/32  
**Fried salt and pepper silken tofu**  
*with spicy coriander salad* 14/22  
**Fried squid, Hong Kong Typhoon style** 31  
Fried pork chop with sweet soy 25  
Spice fried chicken wings  
*heaven facing chillies* 21/29  
**Hot and numbing dry Wagyu beef** 29

## DUMPLINGS AND THINGS

Prawn wontons black vinegar and chilli 8 for 36  
Wheel of fortune Prawn toast  
*bacon, sweet and sour sauce* 26  
Lamb and cumin pancake 28  
Northern style lamb and fennel dumplings 8 for 32  
Prawn spring rolls 6 for 28

## NOODLES

**Handmade egg noodles**  
*XO and bacon* 26  
Crispy Chow Mein 28  
*Australian Chinese style with pork relish*

"Our menu has a culinary focus on China's regions – including Yunnan, chilli-loving Jiangxi, Hunan and Sichuan, Guangxi and Xingjiang – Our menu is designed to be shared and enjoyed banquet style. The hottest dishes are printed in red."

- Andy Evans, Executive chef.

## INSPIRED BY THE 80'S

Prawn crackers 7  
Snowpea leaf and garlic chives omelette 32  
Yunnan pineapple fried rice with bacon 21  
Hong kong chicken curry 48

## LIVE SEAFOOD

1kg Lobster \$220  
Pipis \$34/250g \$59/500g  
with a choice of  
**Four chillies** // Salted olive and black bean dressing  
**Black bean and salted chilli** // Ginger and shallot  
**XO sauce** // Kampot pepper and curry leaves

Add fried or boiled egg noodles 13

## HOT POT / STEAM BOAT

Prepared to order and cooked on the chef station

Mushroom 79  
*black fungi, white fungi, enoki, oyster, shitake, shimeji*  
Wagyu beef 89  
*rice cake, quail egg, garlic chive, straw mushroom*  
Seafood 89  
*Moreton bay bug, squid, coral trout, scallop, prawn, pippies*  
**3 shot chicken** 49

## SEAFOOD

Steamed flathead, Jiangxi style  
*with pickled mustard green and chilli* 32/54  
**Fish drowned in heaven facing chillies**  
*and Sichuan peppercorns* 58  
Stir fried prawns with king brown mushrooms 29/49  
Whole fried ocean perch with Sichuan salt and pepper 99

## SPECIALTIES OF THE HOUSE

Dong Po pork belly with crispy shallot cake 47  
**Beef needles with sesame** 49  
Conpoy fried rice 21  
**Stir fried beef with green chilli and black beans** 49

## POULTRY AND PORK

Stir fried chicken  
*pickled garlic stems and lemon dressing* 48  
**Kung Pao chicken**  
*Sichuan peppercorns, heaven facing chillies and cashews* 49  
**Hot, sweet, sour and numbing pork**  
*chilli, sugar, black vinegar and Sichuan peppercorn* 47  
Stir fried pork belly 44  
Whole roasted suckling pig bone in/out 600  
*with condiments*  
48HRS NOTICE REQUIRED

## BEEF

Stir fried wagyu brisket  
*baby eggplant and chilli paste* 49  
**Beef fillet in fire water**  
*broth blackened with chilli and Sichuan peppercorns* 49  
Pure black Angus scotch fillet 450G MB 5+ 165  
*Kampot pepper and curry leaves*

## VEGETABLES AND RICE

Steamed Chinese broccoli  
*with oyster sauce and fried onions* 18  
Baby greens stir fried with garlic 21  
House style fried rice  
*bacon, peas and salted chilli* 21  
Steamed rice 6 pp

## THE GOLDEN BANQUET

FOR THE ENTIRE TABLE  
\$139 per person

Cucumber with ginger, garlic and mint  
Cabbage and radish

**Yunnan shredded white cut chicken**  
*with green mango, chilli and mint*

Northern style lamb and fennel dumplings

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Wheel of fortune prawn toast

Steamed flathead Jiangxi style

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Dong Po pork belly with crispy shallot cake  
Stir fried Wagyu brisket with lucky money dumplings

Steamed Chinese broccoli  
*with oyster sauce and fried onions*

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Lychee and watermelon granita  
with candied almonds

*\$65 per person for wine matching*  
*\$39 per person for non-alcoholic pairing*

## THE PREMIUM BANQUET

FOR THE ENTIRE TABLE  
\$159 per person

Cucumber with ginger, garlic and mint  
Cabbage and radish

**Raw yellowfin tuna with spicy orange oil and lettuce**

Steamed scallop  
*with black bean and salted olive*

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Moreton bay bug tail

*with XO or Ginger and shallot*

Steamed Coral Trout Hangzhou style

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Tea smoked duck Shandong style  
Pure black Angus scotch fillet MB 5+  
*Kampot pepper and curry leaves*

Baby greens stir fried with garlic

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Chocolate & caramelised peanut parfait  
*\$85 per person for premium wine matching*  
*\$42 per person for premium non-alcoholic pairing*

All Visa, Mastercard, and AMEX credit card transactions incur a processing fee of 1.8%. Debit card (Visa & Mastercard) transactions incur a processing fee of 1.4% and EFTPOS, 1.15%. International cards incur a processing fee of 3.5%. 10% discretionary service charge applies to all groups of 6+. 10% surcharge applies on Sundays. 15% surcharge applies on all public holidays

