

SPICE TEMPLE



"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.

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

green pear, 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

Moreton bay bug and scallop shumai 4pc 36

Prawn wontons black vinegar and chilli 8pc 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 6pc 28

NOODLES

Handmade egg noodles

XO and bacon 26

Crispy Chow Mein 28

Australian Chinese style with pork relish

INSPIRED BY THE EIGHTIES

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

THE GOLDEN BANQUET

FOR THE ENTIRE TABLE

\$139 per person

Cucumber with ginger, garlic and mint

Cabbage and radish

Yunnan shredded white cut chicken

green pear, chilli and mint

Northern style lamb and fennel dumplings

Wheel of fortune prawn toast

Steamed flathead Jiangxi style

Dong Po pork belly

Stir fried Wagyu brisket with lucky money dumplings

Steamed Chinese broccoli

oyster sauce and fried onions

Lychee and watermelon granita
with candied almonds

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

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 flounder

deboned with Sichuan salt and pepper 89

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

Stir fried pipis

with XO or Ginger and shallot

Steamed Coral Trout Hangzhou style

Sommerlad Chicken

Superior sauce

Pure black wagyu scotch fillet MB 7+

Kampot pepper and curry leaves

Baby greens stir fried with garlic

Chocolate & caramelised peanut parfait

*\$85 per person for premium wine matching
\$42 per person for premium non-alcoholic pairing*

SPECIALTIES OF THE HOUSE

Dong Po pork belly 47

Beef needles with sesame 49

Conpoy fried rice 21

Stir fried beef with green chilli and black beans 49

POULTRY AND PORK

Tea smoked duck with pancakes 10pc 79

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

Whole roasted suckling pig bone in/out 600

with condiments

48HRS NOTICE REQUIRED

BEEF AND LAMB

Stir fried lamb with cumin and onion

served with bread pockets 59

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 wagyu scotch fillet 450G MB 7+ 165

Kampot pepper and curry leaves

VEGETABLES AND RICE

Steamed Chinese broccoli

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

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