

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
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

Moreton bay bug and scallop shumai 4 for 36
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

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
with green mango, chilli and mint

Northern style lamb and fennel dumplings

Wheel of fortune prawn toast

Steamed flathead Jiangxi style

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

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

Tea smoked duck Shandong style

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 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 LAMB AND PORK

Tea smoked duck with pancakes 10pcs 79
Stir fried lamb with cumin and onion
served with bread pockets 59
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

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
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

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