

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

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* 8.5/PC**

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

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

BANG BANG HAZELDENE CHICKEN SALAD
WITH STRANGE FLAVOUR DRESSING **N* NG 36**

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

HOT ENTREES

FRIED SILKEN TOFU
SICHUAN PEPPER SALT, CORIANDER CHILLI **V GF* H* NG* OF 35**

CRISPY EGGPLANT
WITH FISH FRAGRANT DRESSING **V GF* H* NG* OF* 34**

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

FRIED CORNER INLET CALAMARI
WITH TYPHOON SHELTER STYLE DRY DRESSING **GF* H NG* OF* 38**

FRIED HAZELDENE CHICKEN WINGS
HEAVEN FACING CHILLIES AND SICHUAN PEPPER **NG 34**

HOT NUMBING DRIED WAGYU BEEF JERKY 34

SPRING ONION PANCAKE **V H NG* 26**

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 INCLUR A PROCESSING FEE OF 1.4%. EFTPOS TRANSACTIONS
WILL INCLUR A 1.15% PROCESSING FEE. INTERNATIONAL CARDS INCLUR 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

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 SALAD

HIRAMASA YELLOWTAIL KINGFISH
2021 RIESLING, NAKED RUN DER ZWEITTE, 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}

CHINESE BROCCOLI
2024 ASSYRTIKO, JIM BARRY, CLARE VALLEY, SOUTH AUSTRALIA (100ML)

STIR FRIED GRASS FED CAPE GRIM BEEF FILLET
SALTED BLACK BEAN AND BULLHORN PEPPERS

GRILLED CHAR SIU BERKSHIRE PORK BELLY
2021 MALBEC, TERRAZAS DE LOS ANDES RESERVA, MENDOZA, ARGENTINA
(100ML)

CARAMEL CHOCOLATE PEANUT PARFAIT
NV GRAND TALON BARREL-AGED RICE WINE, MULTI-REGIONAL CHINA,
(60ML)

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 36**

LAMB DUMPLINGS WITH CHILLI (6PCS) 35

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

CRYSTAL VEGGIE DUMPLINGS (4PCS) **V H N NG OF 26**

MUSHROOM & TRUFFLE DUMPLINGS (4PCS) **VG H NG OF 36**

PRAWN AND SCALLOP SPRING ROLLS
WITH PLUM SAUCE (4PCS) **H* S 32**

* DISHES CAN BE MODIFIED

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

DRAGON BANQUET

FOR THE ENTIRE TABLE
\$258 PER PERSON
WINE MATCH \$99 PER PERSON
(MIN OF 2 PEOPLE)

CABBAGE AND RADISH PICKLES
CUCUMBER SMASHED GARLIC AND GINGER PICKLES
FRESHLY SHUCKED SYDNEY ROCK OYSTER 1PC PP

ROASTED QLD SCALLOP 1PC PP

PRAWN AND SCALLOP SPRING ROLL 1PC PP
2023 CHARDONNAY, PATRICK PIUZE, TERROIR DECOUVERTE, BURGUNDY,
FRANCE (100ML)

LOBSTER AND PRAWN DUMPLINGS 2PC PP

FRIED MARKET FISH FILLET
WITH YUNNAN STYLE SPICY TOMATO DRESSING

STIR FRIED ASIAN GREENS
2021 RIESLING, SCHLOSS LIESER ESTATE, KABINETT, MOSEL, GERMANY
(100ML)

STEAMED TASMANIAN LOBSTER HALF PP
WITH GINGER SHALLOT SAUCE

STIR FRIED BLUE SWIMMER CRAB EGG NOODLES
WITH HOUSE MADE XO SAUCE

2023 ROSE, CHATEAU D'ESCALANS, WHISPERING ANGEL, PROVENCE,
FRANCE (100ML)

THREE MILK CAKE
2023 SAUTERNES. CHATEAU D'ARCHE. LA PERLE D'ARCHE, BORDEAUX,
FRANCE (60ML)

SEAFOOD

STIR FRIED QLD BANANA PRAWNS JIANGXI STYLE
WITH KING BROWN MUSHROOMS **GF* H NG OF* S 63**

FRIED MARKET FISH
WITH YUNNAN STYLE SPICY TOMATO DRESSING **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 AND SICHUAN PEPPER BROTH **GF H* NG 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 'FLYING FAIRY' TASMANIAN LOBSTER
WITH GINGER AND 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* 58

PAN-SEARED AYLESBURY 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* 64**

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 EYE FILLET
SALTED BLACK BEAN SAUCE AND BULLHORN PEPPERS **GF* H* NG* OF* 68**

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 BROTH AND SICHUAN PEPPER **H* 64**

CHARCOAL GRILLED FLINDERS ISLAND LAMB BACKSTRAP
WITH GREEN CHILLI RELISH **GF* H* NG OF* 62**

NOODLES

BRAISED GLASS NOODLES
ASSORTED CHINESE MUSHROOMS AND SALTED CHILLI **V NG* 42**

STIR FRIED BLUE SWIMMER CRAB EGG NOODLES
WITH HOUSE MADE XO SAUCE **GF* H* S 64**

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 18/28**

STEAMED CHINESE BROCCOLI
MUSHROOM OYSTER SAUCE AND FRIED GARLIC **V GF* H NG* OF 18/28**

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* 22/32**

YUNNAN FRIED RICE
MIXED MUSHROOMS, EGG, CHILLI **V GF* H NG* OF* 22/32**

STEAMED RICE 8 PP