

SPICE TEMPLE

酒单

SPICE HOUR

4PM TO 5.30PM DAILY

CAMPARI ROSEMARY SPRITZ & RAT ZODIAC COCKTAILS \$15

TSINGTAO LAGER \$9 & HOUSE SPIRITS \$10

GLASS NV BIANCA VIGNA PROSECCO \$15

NO BOOKINGS. WALK-INS ARE WELCOME.

ENTRANCE IS VIA LEVEL B1, CROWN

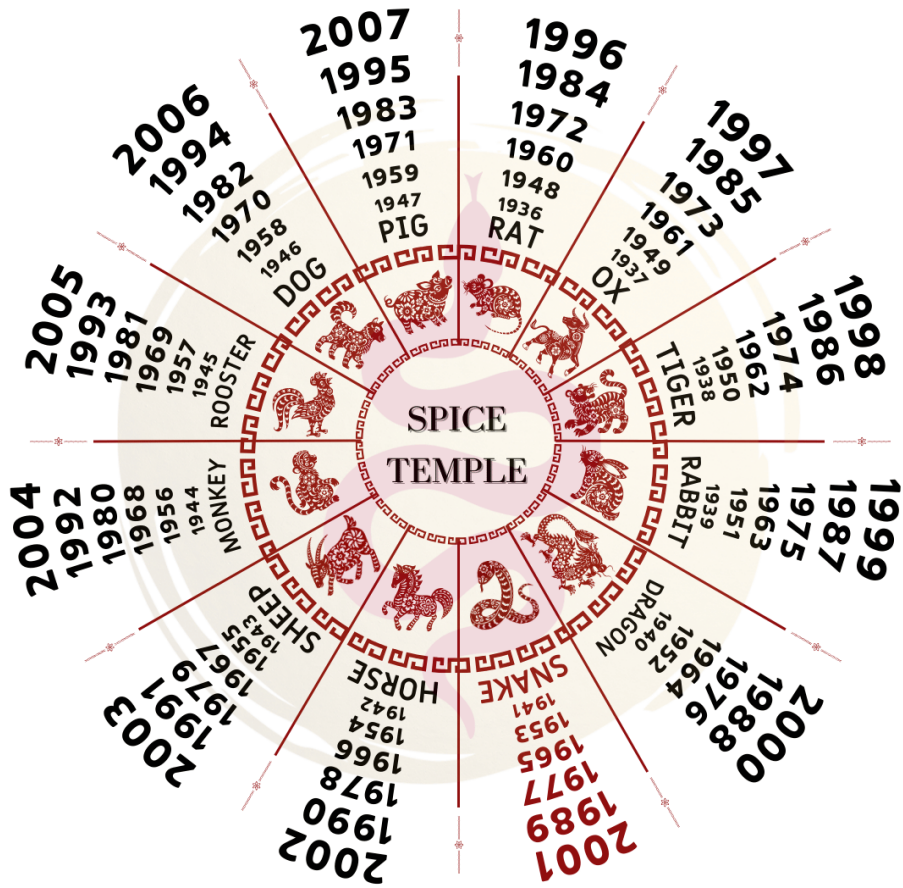
WE ACCEPT PAYMENTS USING EFTPOS AND ALL MAJOR CREDIT CARDS (EXCEPT UNIONPAY).

PLEASE NOTE, VISA, MASTERCARD AND AMEX CREDIT CARD TRANSACTIONS WILL INCUR A 1.8% PROCESSING FEE. DEBIT CARD TRANSACTIONS WILL INCUR A 1.4% PROCESSING FEE AND EFTPOS TRANSACTIONS WILL INCUR A 1.15% PROCESSING FEE. INTERNATIONAL CARDS INCUR A PROCESSING FEE OF 3.5%.

GROUPS OF 8 OR MORE GUESTS ARE REQUIRED TO DINE ON A SET MENU.

A 10% SURCHARGE APPLIES ON SUNDAYS, AND A 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAYS

What's your Zodiac?



SPICE TEMPLE MELBOURNE
INSTAGRAM @SPICE.TEMPLE | #SPICETEMPLE

鸡尾酒 COCKTAILS

- 鼠 Rat 29
Luzhou Laojiao Zisha Daqu, Vanilla, Cranberry, Pineapple, Lemon, Passionfruit
- 牛 Ox 31
Starward Two-Fold Whiskey, Luxardo Maraschino, Mr Black, Agave, Coriander, Chinese 5 Spice
- 虎 Tiger 31
Chilli infused Bulldog Gin, Aperol, Fernet Branca, Marie Brizard Passionfruit, Agave, Lemon, Egg White
- 兔 Rabbit 30
Mandarin infused Luzhou Laojiao Zisha Daqu, Montenegro, Suze, Coriander Syrup
- 龍 Dragon 32
Chilli Volcan De Mi Tierra Blanco, Cointreau, Del Maguey Vida Mezcal, Blood Orange, Lime, Agave
- 蛇 Snake 29
House infused Pear Vodka, Yuzu, Agave, Ginger Beer
- 馬 Horse 29
Butterfly Pea Tea, Bulldog Gin, Lillet Blanc, St Germain, Lemon
- 羊 Sheep 33
Sky Vodka, Pineapple, Passionfruit, Vanilla, Lemon
- 猴 Monkey 31
Sky Vodka, Lychee, Marie Brizard Peach, Lillet Blanc, St Germain, Lemon
- 雞 Rooster 29
House Made Limoncello, Aperol, Passionfruit Pulp
- 狗 Dog 30
Sichuan pepper Campari, Bulldog Gin, Vermouth
- 豬 Pig 29
Sailor Jerry, Coco Lopez, Pineapple, Passionfruit, Lime, Vanilla

春季清爽鸡尾酒 SUMMER SPRITZ COCKTAILS

- Campari & Rosemary 28
Campari, Cinzano Bianco, Prosecco, Orange, Rosemary
- Blueberry & Sage 28
Blueberry infused Volcan De Mi Tierra Blanco, Rhubarb, Lime, Sage, Tonic

甜点鸡尾酒 DESSERT COCKTAILS

- Yīngtáo Sour 29
Disaronno, Licor 43, Cherry Heering, Apricot, Lemon, Egg White
- Kāfēi Martini 28
Sky Vodka, Mr Black Liqueur, Coffee, Gingerbread Syrup, Condensed Milk, Nutmeg
- Wēishìjī Creamsicle 29
Glen Grant Whiskey, Cointreau, Grand Talon Oolong Tea, Cream, Orange

无酒精饮料 NON-ALCOHOLIC

| | |
|---|----|
| Virgin Watermelon Mojito <i>Watermelon, Lime, Sugar, Cucumber, Mint</i> | 19 |
| Passionfruit Cooler <i>Passionfruit, Pineapple, Lemon, Vanilla</i> | 19 |
| Tropical Punch <i>Cranberry, Pineapple, Lemon, Passionfruit, Vanilla</i> | 19 |
| Virgin Colada <i>Pineapple, Coconut, Lime, Vanilla</i> | 19 |
| Lychee Lemonade <i>Lychee, Yuzu, Lemonade</i> | 19 |
| Spice Temple Classic <i>Apple, Mint, Passionfruit</i> | 19 |

白酒 BAIJIU

Baijiu is the national drink of China, dating back thousands of years. Made using local grains it is a complex spirit known for having its aromatics and unique flavour profile. Best savoured over a good meal with friends or on special occasions.

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|---|----|
| Luzhou Laojiao Zisha Daqu Sichuan, CH <i>Subtly sweet with dense florals notes, ripe peach, pepper and toasted rice.</i> | 28 |
| National Cellar 1573 Guojiao Sichuan, CH <i>Mellow honey sweetness, subtle florals and flavours of pineapple, peach and raisin</i> | 39 |
| Kweichow Moutai Flying Fairy Guizhou, CH <i>Tropical fruit flavours, pineapple, guava and kiwi, alongside smoked nuts and sweet plum</i> | 83 |

啤酒 BEER

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|---|----|
| Tsingtao Lager <i>Qiandao, China, 330ml, 4.5% alc./vol.</i> | 16 |
| Hawkers Pilsner <i>Melbourne, Victoria, 375ml, 5% alc./vol.</i> | 17 |
| Stone & Wood Pacific Ale <i>Byron Bay, New South Wales, 330ml, 5.1% alc./vol.</i> | 17 |
| White Rabbit Dark Ale <i>Healesville, Victoria, 330ml, 4.9% alc./vol.</i> | 17 |
| Balter Captain Sensible <i>Currumbin, Queensland, 375ml, 3.5% alc./vol.</i> | 16 |
| Heaps Normal Quiet XPA <i>Melbourne, Victoria, 375ml, 0% alc./vol.</i> | 15 |
| Bad Sheperd Passionfruit Sour <i>Cheltenham, Victoria, 355ml, 4% alc./vol.</i> | 18 |
| Willie Smith's Organic Apple Cider <i>Huon Valley, Tasmania, 330ml, 5.4% alc./vol.</i> | 18 |
| Somersby Pear Cider <i>Denmark, 330ml, 4.3% alc./vol.</i> | 16 |

单杯葡萄酒 WINES BY THE GLASS

起泡酒 *Sparkling*

| | | |
|------|---|----|
| 2019 | Chandon <i>Blanc De Blancs</i> | 23 |
| | <i>Whitlands Plateau, Victoria, Australia</i> | |
| NV | Louis Roederer <i>Collection 245 Brut</i> | 36 |
| | <i>Reims, Champagne, France</i> | |

白葡萄 *White*

| | | |
|------|---|----|
| 2024 | Jim Barry, Assyrtiko | 20 |
| | <i>Clare Valley, South Australia, Australia</i> | |
| 2024 | Shaw + Smith, Sauvignon Blanc | 22 |
| | <i>Adelaid Hills, South Australia, Australia</i> | |
| 2021 | Naked Run <i>Der Zweite</i> , Off-Dry Riesling | 19 |
| | <i>Clare Valley, South Australia, Australia</i> | |
| 2024 | Quealy <i>Tussie Mussie</i> , Pinot Gris | 22 |
| | <i>Mornington Peninsula, Victoria, Australia</i> | |
| 2023 | Forest Hill Vineyard <i>Estate</i> , Chardonnay | 19 |
| | <i>Mount Barker, Western Australia, Australia</i> | |

优质选择 *Premium Selection* *Glass/Carafe*

| | | |
|------|--|--------|
| 2021 | Schloss Lieser Estate <i>Kabinett</i> , Off-Dry Riesling | 26/60 |
| | <i>Mosel, Germany</i> | |
| 2023 | Patrick Piuze <i>Terroir DeCouverte</i> , Chardonnay | 45/108 |
| | <i>Chablis, Burgundy, France</i> | |

单杯葡萄酒 WINES BY THE GLASS

玫瑰,冷 轻体红葡萄酒 *Rosé & Chilled Red*

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|------|--|----|
| 2023 | Bodegas Valdemar <i>Condo Valdemar</i> , Rose | 20 |
| | <i>Rioja, Spain</i> | |
| 2023 | Mas De Libian <i>Vin de Pétanque</i> , Chilled Red | 23 |
| | <i>Rhone Valley, Vin de France, France</i> | |

优质选择 *Premium Selection* *Glass/Carafe*

| | | |
|------|---|-------|
| 2021 | Château d'Éscalans <i>Whispering Angel</i> , Rose | 31/75 |
| | <i>Provence, France</i> | |

红葡萄 Red

| | | |
|------|--|----|
| 2023 | Craggy Range, Pinot Noir <i>Martinborough, New Zealand</i> | 22 |
| 2022 | Terrazas de los Andes <i>Reserva</i> , Malbec <i>Mendoza, Argentina</i> | 23 |
| 2019 | Yalumba <i>The Menzies</i> , Cabernet <i>Coonawarra, South Australia, Australia</i> | 33 |
| 2023 | Swinney Vineyard, Syrah <i>Great Southern, Western Australia, Australia</i> | 27 |

优质选择 Premium Selection Glass/Carafe

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|------|---|--------|
| 2022 | Dom. Perrot Père & Fils <i>Bourgogne Rouge</i> , Pinot Noir <i>Gevrey-Chambertin, Burgundy, France</i> | 43/105 |
| 2023 | John Duval <i>RPGM</i> , Shiraz <i>Barossa, South Australia, Australia</i> | 31/75 |

单杯葡萄酒 WINES BY THE GLASS

加烈甜酒 Sweet & Fortified

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|------|---|----|
| 2024 | Frogmore Creek <i>Iced Riesling</i> , Riesling <i>Coal River Valley, Tasmania, Australia</i> | 19 |
| NV | Rockford <i>P.S. Marion</i> , Tawny <i>Barossa, South Australia, Australia</i> | 21 |
| NV | Romate <i>Cardenal Cisneros, Pedro Ximenez</i> Sherry <i>Jerez, Spain</i> | 23 |

优质选择 Premium Selection

| | | |
|------|---|----|
| 2022 | Chateau d'Arche <i>La Perle d'Arche</i> , Sauternes <i>Sauternes, Bordeaux, France</i> | 26 |
| NV | Grand Talon, Barrel Aged Rice Wine <i>Shishi, China</i> | 24 |

开胃酒 APERITIF

| | |
|--------------------------------|----|
| Lillet <i>Blanc France</i> | 16 |
| Ricard Pastis <i>France</i> | 16 |
| Aperol <i>Italy</i> | 18 |
| Campari <i>Italy</i> | 16 |
| Cinzano <i>Extra Dry Italy</i> | 16 |
| Pimm's <i>England</i> | 16 |
| Suze <i>Switzerland</i> | 17 |

伏特加 VODKA

30ml/Cocktail

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|--------------------------|-------|
| Belvedere <i>Poland</i> | 19/40 |
| Grey Goose <i>France</i> | 20/40 |
| Ciroc <i>France</i> | 20/40 |

杜松子酒 GIN

30ml/Cocktail

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|--|-------|
| Melbourne Gin Company <i>Dry, Victoria</i> | 17/34 |
| Animus <i>Arboretum, Victoria</i> | 19/38 |
| Seven Season <i>Green Ant, South Australia</i> | 22/44 |
| Never Never <i>Triple Juniper, South Australia</i> | 19/38 |
| Four Pillars <i>Modern Australian, Victoria</i> | 17/33 |
| Scapegrace <i>Black, New Zealand</i> | 19/38 |
| Plymouth, <i>England</i> | 17/34 |
| Haymans Sloe, <i>England</i> | 18/36 |
| Tanqueray <i>No 10, Scotland</i> | 20/40 |
| Hendrick's, <i>Scotland</i> | 18/36 |
| Roku, <i>Japan</i> | 19/38 |

朗姆酒 RUM

30ml/Cocktail

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|---|-------|
| Bacardi <i>Bianco, Puerto Rico</i> | 17/34 |
| The Kraken <i>Black Spiced, Trinidad & Tobago</i> | 18/36 |
| Sailor Jerry <i>Spiced, Virgin Islands</i> | 17/34 |
| Goslings <i>Black Seal, Bermuda</i> | 19/38 |
| Matusalem <i>Gran Reserve Solera 15yo, Cuba</i> | 26/52 |
| Appleton Estate <i>Signature Blend, Jamaica</i> | 17/34 |
| Ron Zacapa <i>Centenario XO 30yo, Guatemala</i> | 41/82 |
| Ron Zacapa <i>Centenario 23, Guatemala</i> | 29/58 |
| Diplomatico <i>Riserva Exclusiva, Venezuela</i> | 24/48 |
| El Dorado <i>Demerara, Guyana</i> | 29/58 |

龙舌兰酒 AGAVE

| | <i>30ml/Cocktail</i> |
|--|----------------------|
| Agavero <i>Tequila Liqueur</i> | 17/34 |
| Del Maguey <i>Vida Mezcal</i> | 21/41 |
| Patron <i>Silver</i> | 18/36 |
| Herradura <i>Plata</i> | 22/44 |
| Clase Azul <i>Reposado</i> | 54/108 |
| Volcan De Mi Tierra <i>Cristalino, Añejo</i> | 22/44 |
| Patron <i>Añejo</i> | 24/48 |
| Don Julio 1942 <i>Añejo</i> | 52/104 |
| Fortaleza <i>Añejo</i> | 38/76 |

白兰地 COGNAC & OTHER BRANDY

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|---|----|
| Hennessy <i>VS Cognac, France</i> | 17 |
| Normandin Mercier <i>Petite Champagne VSOP 7 years Cognac, France</i> | 24 |
| Paul Giraud <i>VSOP 8 years Cognac, France</i> | 27 |
| Dudognon <i>VSOP 10 years Cognac, France</i> | 20 |
| Hennessy <i>VSOP 15 years Cognac, France</i> | 22 |
| Tesseron <i>Lot 90 Selection XO Cognac, France</i> | 29 |
| Hennessy <i>XO Cognac, France</i> | 38 |
| Castarede Napoleon <i>15 years Armagnac, France</i> | 20 |

消化利口酒 DIGESTIVES & LIQUEURS

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|---------------------------------|----|
| Averna <i>Italy</i> | 16 |
| Amaro Montenegro <i>Italy</i> | 16 |
| Fernet Branca <i>Italy</i> | 18 |
| Frangelico <i>Italy</i> | 16 |
| Disaronno <i>Italy</i> | 18 |
| St-Germain <i>France</i> | 16 |
| Chartreuse Yellow <i>France</i> | 20 |
| Grand Marnier <i>France</i> | 18 |
| Cointreau <i>France</i> | 18 |
| Chambord <i>France</i> | 16 |
| Licor 43 <i>Spain</i> | 16 |
| Drambuie <i>Scotland</i> | 16 |
| Baileys <i>Ireland</i> | 16 |
| Kahlua <i>Mexico</i> | 16 |
| Midori <i>Japan</i> | 16 |

威士忌酒 WHISKEY

30ml/Cocktail

Australia

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|---|-------|
| Starward <i>Nova Wine Cask Melbourne, Victoria</i> | 22/44 |
| Starward <i>Two Fold Double Grain Melbourne, Victoria</i> | 19/38 |

China

| | |
|---------------------------|-------|
| Grand Talon <i>Shishi</i> | 25/50 |
|---------------------------|-------|

America

Bourbon

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| Bulleit <i>Louisville, Kentucky</i> | 17/34 |
| Basil Haydens <i>Clermont, Kentucky</i> | 18/36 |
| Woodford Reserve <i>Versailles, Kentucky</i> | 18/36 |
| Buffalo Trace <i>Lawerenceburg, Kentucky</i> | 18/36 |

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|---|-------|
| Jack Daniel's <i>Single Barrel Lynchburg, Tennessee</i> | 20/40 |
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Rye

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|---|-------|
| Bulleit <i>Rye Louisville, Kentucky</i> | 19/38 |
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Japan

Single Malt

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|---|--------|
| Hakushu Distillers Reserve <i>Osaka</i> | 35/70 |
| Yamazaki <i>12 years Osaka</i> | 54/108 |
| Nikka <i>Yoichi Hokkaida</i> | 33/66 |

Blended

| | |
|---|-------|
| Hibiki Harmony <i>Osaka</i> | 44/88 |
| Nikka from the Barrel <i>Multi-Regional</i> | 32/64 |
| Tenjaku <i>Yamanashi</i> | 23/46 |

威士忌酒 WHISKEY

30ml/Cocktail

Scotland

Single Malt

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|--|--------|
| Balvenie <i>Caribbean Cask 14 years Speyside</i> | 32/64 |
| Glenfiddich <i>Grand Cru 23 years Speyside</i> | 64/128 |
| Glenmorangie <i>10 years Highland</i> | 21/42 |
| Dalwhinnie <i>15 years Highland</i> | 24/48 |
| Caol Ila <i>12 years Islay</i> | 29/58 |
| Laphroaig <i>10 years Islay</i> | 22/44 |
| Lagavulin <i>16 years Islay</i> | 34/68 |

Blended

| | |
|--|-------|
| Monkey Shoulder <i>Speyside</i> | 18/36 |
| Chivas Regal <i>18 years Speyside</i> | 27/54 |
| Johnnie Walker <i>Black Label Highland</i> | 19/38 |
| Johnnie Walker <i>Blue Label Highland</i> | 45/90 |

Ireland

| | |
|-----------------------------|-------|
| Writers Tears <i>Carlow</i> | 18/36 |
|-----------------------------|-------|

茶 TEAS

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|---|---|
| 茉莉花 Mòlihuā * | 8 |
| <i>Light and floral green tea scented with jasmine flowers</i> | |
| 龍井 Lóngjǐng * | 9 |
| <i>Fresh flavoured green tea sourced from Lóngjǐng village</i> | |
| 烏龍茶 Wūlóngchá * | 8 |
| <i>Oolong tea made from plants surrounding the Grand Talon Distillery</i> | |
| 金駿眉紅茶 Jin Jun Mei * | 8 |
| <i>Sweet and citrusy black tea made exclusively from spring buds</i> | |
| 檸檬草 枸杞 薑 Lemongrass, Goji and Ginger | 8 |
| <i>A custom herbal blend with refreshing citrus and subtle spice</i> | |
| 薄荷 Peppermint** | 7 |
| <i>Dried peppermint giving an intense minty flavour</i> | |
| 洋甘菊和柚子 Chamomile and Yuzu | 8 |
| <i>Herbal tea with honeyed florals and zesty citrus</i> | |
| 紅芙蓉花、櫻桃、椰子 Ruby Zing | 8 |
| <i>Tangy fruit tea with bold floral notes</i> | |

*Contains caffeine **Contains pineapple

BAR FOOD MENU

NIBBLES

SPICE MIXED NUTS 12

CHILLI CARAMEL POPCORN 12

PICKLES & COLD CUTS

CABBAGE AND RADISH 8

CUCUMBERS SMASHED GARLIC AND GINGER 8

SYDNEY ROCK OYSTERS 8 EACH

WITH CHINESE STYLE MIGNONETTE

HIRAMASA KINGFISH 19

PICKLED GREEN CHILLI, BLACK SESAME AND SHALLOT OIL

(FULL DINING MENU AVAILABLE DURING LUNCH AND DINNER SERVICE TIMES)

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.

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PLEASE NOTE VISA AND MASTERCARD CREDIT AND DEBIT PAYMENTS WILL INCUR A 1.8% PROCESSING FEE, AND ALL EFTPOS CARD TRANSACTIONS WILL INCUR A 1.2% PROCESSING FEE. AMEX WILL INCUR A 1.8% FEE.

GROUPS OF 8 OR MORE GUESTS ARE REQUIRED TO DINE ON A SET MENU. 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+