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* II

CUCUMBERS SMASHED GARLIC AND GINGER V NG* OF II

SALADS & COLD CUTS

FRESHLY SHUCKED SYDNEY ROCK MERIMBULA OYSTER CHINESE RED VINEGAR MIGNONETTE GF* NG OF* 8.5/PC

 $\label{thm:highest} \mbox{Hiramasa Yellowtail Kingfish} \mbox{Pickled Green Chilli, Black Sesame, Shallot Oil GF^* H^* OF^* 39}$

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

 $\label{eq:crispy} Crispy \ Eggplant$ 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 INCUR A PROCESSING FEE OF 1.4%. EFTPOS TRANSACTIONS WILL INCUR A 1.15% PROCESSING FEE. INTERNATIONAL CARDS INCUR 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

2024 NAKED RUN, THE FIRST, RIESLING 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 LETHBRIDGE, PINOT GRIS, DRUMBORG, VICTORIA (100ML)

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

GRILLED CHAR SIU BERKSHIRE PORK BELLY

2021 TERRAZAS DE LOS ANDES, RESERVA, MALBEC 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 \$ 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* \$ 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 IPC PP

ROASTED QLD SCALLOP IPC PP
PRAWN AND SCALLOP SPRING ROLL IPC 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 SCHLOSS LIESER ESTATE, KABINETT RIESLING, 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 CHATEAU DÉSCALANS, WHISPERING ANGEL, ROSE, PROVENCE, FRANCE (100ML)

THREE MILK CAKE

2022 CHATEAU DÁRCHE. LA PERLE DÁRCHE, SAUTERNES, BORDEAUX, FRANCE (60ML)

SEAFOOD

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

 $\begin{tabular}{ll} FRIED & MARKET FISH \\ WITH YUNNAN STYLE SPICY TOMATO DRESSING OF 58 \\ \end{tabular}$

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

LIVE TASMANIAN WHOLE LOBSTER IKG 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