

GOLDEN BANQUET

FOR THE ENTIRE TABLE
\$138 PER PERSON

WINE MATCH \$65 PER PERSON
(MIN OF 2 PEOPLE)

PICKLED CABBAGE AND RADISH
PICKLED CUCUMBERS SMASHED GARLIC AND GINGER
BANG BANG HAZELDENE CHICKEN SALAD WITH STRANGE FLAVOUR DRESSING
HIRAMASA YELLOWTAIL KINGFISH
PICKLED GREEN CHILLI, BLACK SESAME, SHALLOT OIL
2023 RIESLING, NAKED RUN THE FIRST, CLARE VALLEY, SOUTH AUSTRALIA (100ML)

STEAMED MARKET FISH FILLET
WITH HUNAN STYLE SALTED CHILLI BLACK BEAN
{UPGRADE HUNAN FISH TO LOBSTER FOR +\$65 PER PERSON}
STEAMED CHINESE BROCCOLI
MUSHROOM OYSTER SAUCE AND FRIED GARLIC
2024 PINOT GRIS, LETHBRIDGE, DRUMBORG, VICTORIA (100ML)

STIR FRIED GRASS FED CAPE GRIM BEEF FILLET
SALTED BLACK BEAN AND BULLHORN PEPPERS
GRILLED CHAR SIU BERKSHIRE PORK BELLY
GARLIC CHIVE PESTO, SHAOXING GLAZE
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)

PICKLES

TO AWAKEN THE PALATE AND TO COOL THE FIRE

CABBAGE AND RADISH **V NG* OF* 9**

CUCUMBERS, SMASHED GARLIC AND GINGER **V NG* OF 9**

SALADS & COLD CUTS

FRESHLY SHUCKED SYDNEY ROCK MERIMBULA OYSTERS
CHINESE RED VINEGAR MIGNONETTE **GF* NG OF* 7.5/PC**

HIRAMASA YELLOWTAIL KINGFISH
PICKLED GREEN CHILLI, BLACK SESAME, SHALLOT OIL **GF* H* OF* 26/39**

BANG BANG HAZELDENE CHICKEN SALAD
WITH STRANGE FLAVOUR DRESSING **N* NG 24/36**

HOT ENTREES

FRIED SILKEN TOFU

SICHUAN PEPPER SALT, CORIANDER CHILLI **V GF* H* NG* OF 16/25**

CRISPY EGGPLANT

WITH FISH FRAGRANT DRESSING **V GF* H* NG* OF* 22/32**

FRIED CORNER INLET CALAMARI

WITH TYPHOON SHELTER STYLE DRESSING **GF* H NG* OF* 22/32**

ROASTED QLD MOOLOOLABA SCALLOPS
WITH SALTED CHILLI BUTTER **GF H OF* S 9/PC**

FRIED HAZELDENE CHICKEN WINGS

HEAVEN FACING CHILLIES AND SICHUAN PEPPER **NG 18/28**

HOT NUMBING DRIED WAGYU BEEF JERKY **34**

SPRING ONION PANCAKE **V H NG* 24**

* DISHES CAN BE MODIFIED

V = VEGAN

H = HALAL

N = CONTAINS NUTS

NG = NO GARLIC

S = CONTAINS SHELLFISH

OF = ONION FREE

GF = GLUTEN FREE

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS

PLEASE NOTE THAT **NO DISHES** ARE SUITABLE FOR THOSE WITH AN **ANAPHYLACTIC** ALLERGY TO NUTS AND SESAME. 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%

DUMPLINGS AND THINGS

GOLDEN WAGYU BAO (4PCS) **H NG 30**

LOBSTER AND PRAWN DUMPLING (4PCS) **H NG S 32**

LAMB DUMPLINGS WITH CHILLI (6PCS) **36**

PRawn Wontons
IN AGED BLACK VINEGAR DRESSING (6PCS) **H* NG* S 36**

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

MUSHROOM AND TRUFFLE DUMPLINGS (4PCS) **V NG OF H 36**

SCALLOP, PRAWN AND TRUFFLE DUMPLINGS (4PCS)
H* S 32

ASSORTED DUMPLING PLATTER (8PCS) **H* S 46**

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

SEAFOOD

STIR FRIED QLD BANANA PRAWNS JIANGXI STYLE
WITH KING BROWN MUSHROOMS **GF* H NG OF* S 32/59**

STEAMED MARKET FISH
WITH GINGER AND SHALLOT SAUCE **GF* H* NG OF* 33/59**

HUNAN STYLE STEAMED MARKET FISH
WITH SALTED CHILLI AND BLACK BEAN **NG OF* 33/59**

LIVE TASMANIAN LOBSTER
WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES:
XO OR GINGER AND SHALLOT HALF /WHOLE **GF* H* NG OF* MP**

FLAMING MOUTAI 'FLYING FAIRY' TASMANIAN
LOBSTER
WITH GINGER AND SHALLOT HALF /WHOLE **GF* H* NG OF* MP**

NOODLES

STIR FRIED BLUE SWIMMER CRAB EGG NOODLE
WITH HOUSE MADE XO SAUCE **GF* H* S 58**

POULTRY AND PORK

KUNG PAO HAZELDENE CHICKEN
SICHUAN PEPPER, HEAVEN FACING CHILLIES, CASHEWS **GF* H* N* NG* OF* S* 33/52**

PAN-SEARED AYLESBURY DUCK
*(ONLY AVAILABLE ON SATURDAY)
HOUSE-MADE PANCAKES, HOISIN, LEEK, CUCUMBER **NG 84**

NANJING STYLE RED BRAISED PORK HOCK **NG 48**

CHARCOAL GRILLED BERKSHIRE PORK BELLY CHAR SIU
GARLIC CHIVE PESTO, SHAOXING GLAZE **N* OF* 39/59**

BEEF AND LAMB

STIR FRIED GRASS FED CAPE GRIM EYE FILLET
SALTED BLACK BEAN SAUCE AND BULLHORN PEPPERS **GF* H* NG* OF* 34/54**

CHARCOAL GRILLED PREMIUM BEEF
- CUT OF THE DAY
WITH KAMPOT PEPPER SAUCE AND CURRY LEAVES **H NG* OF MP**

CHARCOAL GRILLED FLINDERS ISLAND LAMB
BACKSTRAP
WITH GREEN CHILLI RELISH **GF* H* NG OF* 39/59**

VEGETABLES AND RICE

STIR FRIED ASIAN GREENS
WITH GARLIC **V GF* H* NG* OF 15/22**

STEAMED CHINESE BROCCOLI
MUSHROOM OYSTER SAUCE AND FRIED GARLIC **V GF* H NG* OF 13/21**

JIANGXI STYLE STEAMED SILKEN TOFU
WITH SALTED CHILLI AND GREEN BEANS **V GF* H* N* NG OF 16/28**

HOUSE FRIED RICE
EGG, BACON, PEAS **V* GF H* NG* OF* 17/23**

YUNNAN FRIED RICE
MIXED MUSHROOMS, EGG, CHILLI **V GF* H NG* OF* 17/23**

STEAMED RICE 6 PP

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
10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+