

OUR FOOD IS DESIGNED FOR THE SHARED TABLE

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

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

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.

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)

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