

SPICE
TEMPLE

PICKLES

Daikon Ginger, Black Sesame	11
Beetroot Sesame, Rice Wine Vinegar	11
Cucumber Ginger, Garlic, Mint	11

SALADS & COLD CUTS

Yellowfin Tuna Sichuan Spicy Orange Oil, Lettuce	23 32
Pink Snapper Yunnan Style Lime & Chilli, Daikon	23 32
Blanched Kale Salad Toasted Pine Nuts	12 22
Spring Chicken Salad Lemon, Ginger	22 27
Strange Flavour Chicken Aged Black Vinegar, Sesame Paste, Peanuts, Roasted Sichuan Peppercorns	22 27

HOT ENTREE

Fried Eggplant Hong Kong Typhoon Style	20 30
Fried Silken Tofu Guangxi Style, Vinegar, Corriander, Peanut	20 30
King Tiger Prawns 3pc Fish-Fragrant Dressing	27
Wok Fried Chicken Wings Heaven Facing Chillies	22 30
Hot & Numbing Dry Wagyu Beef	31

DUMPLINGS & THINGS

Prawn Wontons 4pc or 8pc Aged Black Vinegar & Chilli	18 32
Lamb & Cumin Pancake Dark Chilli Paste	29
Prawn Toast Cream Cheese, Trout Roe	18 32
Lamb & Fennel Dumplings 4pc or 8pc Dark Chilli Paste	18 32
Swimmer Crab & Scallop Spring Rolls 4pc or 6pc Spice Temple Mayo	19 36

NOODLES

Longevity Noodle Soup Double Boiled Chicken Broth, Mushroom, Egg Noodle, Red Chilli	36
Crispy Chow Mein Australian Chinese Style, Pork Relish, Pickled Mustard Greens, Sesame Oil	19 30

BARBECUE

Roast Pork Belly Strawberry Sweet & Sour Sauce	27 54
Twice Cooked Pork Ribs Sichuan Style	27 54
Barbecued Pork (Char Siu) Coconut Sauce	29 49
Roast Duck Half or Whole Beijing Style, Aged Black Vinegar, Three Pepper Salt	56 99

“Our menu has a culinary focus on China’s regions – including Yunnan, chilli-loving Jiangxi, Hunan and Sichuan, Guangxi and Xingjiang.”
Andy Evans, Executive Chef.

LIVE SEAFOOD

Lobster 1kg	230
Pippis 250g or 500g	35 60
With A Choice Of Four Chillies Salted Olive & Black Bean Black Bean & Salted Chilli Xo Sauce Ginger & Shallot	
Add Fried Or Boiled Egg Noodles	13
Add You Tiao (Chinese Doughnut)	9

SEAFOOD

Steamed Flathead Jiangxi Style, Pickled Mustard Green, Chilli	34 57
Fish Drowned In Heaven Facing Chillies Sichuan Style, Cellery, Bean Sprouts	32 59
Four Chilli Prawns Pickled, Brined, Salted, Fermented	31 56

POULTRY & PORK

Sweet & Sour Pork Capsicum & Shallot	33 48
Stir Fried Chicken Pickled Garlic Stems, Lemon Dressing	33 48
Kung Pao Chicken Sichuan Style, Heaven Facing Chillies, Cashews	33 49

HOT POT

Mushroom Black Fungi, White Fungi, Enoki, Oyster, Shitake, Shimeji	48
Seafood Squid, Coral Trout, Scallop, Prawn, Pippis	58

BEEF

Black Angus Beef Needles Soy, Toasted Sesame	51
Stir Fried Wagyu Brisket Baby Eggplant, Chilli Paste	32 52
Beef Fillet In Fire Water Chilli Paste, Sichuan Peppercorns	32 52
Beef Short Rib MB4+ Chinese Chimichurri	88
Pure Black Wagyu Scotch Fillet MB7+ 450g White Soy, Lemon	165

SIDES

Stir Fried Baby Greens Garlic	12 21
House Fried Rice Bacon, Peas, Salted Red Chilli	24
Combination Fried Rice Prawns, Conpoy (Dried Scallop), Shallots, Garlic Chives	28
Fioretto Xo Sauce	12 21
House Chilli Plate Salted Red Chilli, Dark Chilli Paste	6
Steamed Rice	6

Allergen menus are available on request, however we cannot guarentee that our food will be allergen free.
Our menu is designed to be shared and enjoyed banquet style. All of the hottest dishes are printed in **red**.

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