

# SPICE TEMPLE

Our menu has a culinary focus on China's regions – including Yunnan, chilli-loving Jiangxi, Hunan and Sichuan, Guangxi and Xingjiang.

## 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	33
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

## 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, Celery, 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	99
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 guarantee 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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