

OUR FOOD IS DESIGNED FOR THE SHARED TABLE

## GOLDEN BANQUET

FOR THE ENTIRE TABLE  
\$138 PER PERSON

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

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

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

CARAMEL CHOCOLATE PEANUT PARFAIT

## 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**

\* DISHES CAN BE MODIFIED

**V = VEGAN**                      **H = HALAL**  
**N = CONTAINS NUTS**        **NG = NO GARLIC**  
**S = CONTAINS SHELLFISH**   **OF = ONION FREE**  
**GF = GLUTEN FREE**

## DUMPLINGS AND THINGS

GOLDEN WAGYU BAO (4PCS) **H NG 30**  
LOBSTER AND PRAWN DUMPLING (4PCS) **H NG S 32**

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\* 138/248**

FLAMING MOUTAI 'FLYING FAIRY' TASMANIAN LOBSTER  
WITH GINGER AND SHALLOT HALF /WHOLE **GF\* H\* NG OF\* 158/268**

## 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**

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 158**

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

### 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 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+