

SPICE TEMPLE

THE GOLDEN BANQUET \$89PP

\$65 for matching wines per person (100ml pour)

Daikon with ginger and black sesame

Cabbage and radish

White cut chicken with ginger and shallot

Fried pork chop with sweet soy

2019 Fiano, Nick Spencer, Gundagai, N.S.W.

Fried squid, Hong Kong Typhoon style

Steamed flathead, Hangzhou style

Lap yuk and aged black vinegar

2019 Riesling, Pewsey Vale 'Prima 23GR' Eden Valley, S.A.

Nanjing style braised pork hock with black vinegar tea

Kung Pao chicken

Sichuan peppercorns, heaven facing chillies and cashews

Steamed Chinese broccoli with oyster sauce

2019 Grenache Blend, Rockford 'Frugal Farmer' Barossa, S.A.

Lychee granita with liquorice syrup and mint meringue

2018 Pinot Gris, Scorpo 'Pinsanto' Mornington Peninsula, Vic.