

Our food is designed for the shared table.
The hottest dishes are printed in **red**.

Seasoned with an unmistakable Chinese flavour,
these unique and truly special dishes are driven by my long fostered passion for Asian Cuisine – *Neil Perry AM*

SPICE TEMPLE



PICKLES

To awaken the palate and to cool the fire

- Cabbage and radish GF G* O* VG 10
- Cucumbers, smashed garlic and ginger GF G* O* VG 12

SALADS & COLD CUTS

- Silken tofu, century eggs with aromatic soy, aged vinegar and fragrant chilli oil O* N* G* 19
- Hunan Style Tartare with N* GF* G* O* 19
- Cape Grim eye fillet, salted chilli and sesame bread 32
- Liang Fen Spicy Garlic and blackbean dressing N* V VG 14
- Chrysanthemum salad with preserved soybean GF 16
- Hiramasa kingfish GF G* O* 39
- pickled green chilli, black sesame and shallot oil 39
- Steamed eggplant with three flavours garlic, coriander and sweet pork GF* G* O* V* VG* 29
- Bang Bang Chicken N* 30
- Tea smoked duck breast GF 38
- pickled cabbage and Chinese mustard

HOT ENTREE

- Fried silken tofu GF V VG G* 19
- Sichuan salt and pepper flour, coriander and chilli 26
- Crispy eggplant fish fragrant dressing O* V VG 26
- Fried calamari 'typhoon shelter style' GF* 32
- Hot and numbing dry Wagyu beef N* O* G* 28
- Fried chicken wings N* E* 32
- heaven facing chillies and Sichuan pepper

NOODLES AND DUMPLINGS

- House-made egg noodle V VG* O* E* 26
- Chinese mushroom and fermented chilli 26
- Crystal vegetable dumplings N* 4 for 16
- Har Gow with Bamboo N* G* 4 for 18
- Lobster and prawn dumplings 4 for 20
- Lamb dumplings with chilli N* 6 for 26
- Prawn wontons, aged black vinegar dressing E N* 6 for 26
- Pan fried wagyu bao 4 for 20
- Chicken and prawn dumpling N* O* 6 for 22

GOLDEN BANQUET FOR THE ENTIRE TABLE \$99 per person

Pickled Cucumbers, smashed garlic and ginger
Cabbage and radish pickles
GF G* O* VG

Bang Bang chicken N

Steamed eggplant with three flavours
garlic, coriander and sweet pork
GF* G* O* V* VG*

Prawn wontons S E N*
aged black vinegar dressing

Steamed market fish in Jiangxi style
G* O* GF*

Chinese broccoli oyster sauce and fried garlic
G* S V* VG*

Kung Pao chicken G* GF* O* N S
Sichuan peppercorns, heaven facing chillies and cashews

Nanjing style braised pork hock
black vinegar tea G* N*

Mango pudding condensed milk Chantilly
D GF*

Match with a wine selection \$55 per person

PREMIUM BANQUET FOR THE ENTIRE TABLE \$119 per person

Pickled Cucumbers, smashed garlic and ginger
Cabbage and radish pickles
GF G* O* VG

Hunan Style Tartare with N* GF* G* O*
Cape Grim eye fillet, salted chilli and sesame bread

Hiramasa kingfish
pickled green chilli, black sesame and shallot oil
GF O* G*

Steamed market fish with ginger and shallot
NG OF* GF*

Stir fried pipies with XO sauce
N* O*

Stir fried Asian bitter greens with garlic
GF G* O* V VG

Stir fried wagyu with black bean
wok blistered peppers G* O* GF*
Grilled char siu, garlic chive sauce, Shaoxing glaze N*

Caramel chocolate and peanut parfait D N GF E

Match with a wine selection \$75 per person

- GF = GLUTEN FREE
- O = CONTAINS ONION
- E = CONTAINS EGG
- S = CONTAINS SHELLFISH
- N = CONTAINS NUTS
- G = CONTAINS GARLIC
- V = VEGETARIAN
- D = CONTAINS DAIRY
- VG = VEGAN

Dishes can be made without the use of peanut oil.
Please note that NO DISHES are suitable for those with an
ANAPHYLACTIC allergy to peanuts.

* = Dish can be modified



DUE TO VICTORIA GOVERNMENT REGULATIONS.
ALL GUESTS ARE REQUIRED TO REGISTER THEIR DETAILS WHILE DINING BY SCANNING THE QR CODE.

SEAFOOD

- Steamed market fish Jiangxi style G* OF* GF* 47
- Stir fried prawns salted duck egg and four chillies GF S G* E 49
- Stir fried blue swimmer crab GF* N* O* G* mung bean noodles, soybeans and chilli 45
- Steamed market fish with chinese black olive dressing O* GF* N* G* 47
- Stir fried pipies with XO sauce N* O* 49

POULTRY AND PORK

- Kung Pao chicken G* GF* O* N S 45
- Hot, sweet, sour and numbing pork G* O* chilli, sugar, black vinegar and Sichuan peppercorn 49
- Nanjing style Red braised pork hock G* N* 46
- Grilled char siu N* 46
- garlic chive sauce, shaoxing glaze 46
- Sichuan chicken mapo tofu V* VG* 39

BEEF AND LAMB

- Stir fried wagyu black bean and bullhorn peppers G* O* GF* 55
- Charcoal grilled Xinjiang style lamb ribs N* 49

VEGETABLES AND RICE

- Stir fried Asian bitter greens with garlic GF G* O* V VG 16
- Steamed Chinese broccoli G* S V* VG* oyster sauce and fried garlic 16
- House fried rice GF* G* O* V* VG* E Egg, bacon and peas 12/ 22
- Steamed rice 4pp

DESSERTS

- Mango pudding condensed milk chantilly D GF* 21
- Coconut pannacotta D* GF E* 19
- Sago, fresh pineapple and meringue 19
- Caramel chocolate and peanut parfait D N GF E 21

Spice Temple requests patrons with food allergies or other dietary requirements to inform their waiter prior to ordering. We will endeavour to accommodate your dietary needs, however cannot be responsible for traces of allergens. Please note all credit card payments will incur a 1.0% to 1.5% fee, whilst all debit cards incur a processing fee of 0.5% to 1.0%. EFTPOS no charge. Sundays incur a 10% surcharge and public holidays incur a 15% surcharge. For tables of 8 or more guests, your bill will include a 10% service charge.

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