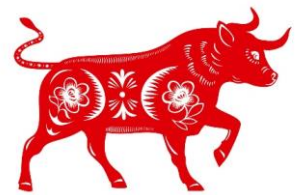


Our food is designed for the shared table.  
The hottest dishes are printed in red.

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



<b>PICKLES</b>	
To awaken the palate and to cool the fire	
Daikon with ginger and black sesame	10
Cabbage and radish	10
Cucumber with ginger, garlic and mint	10
<b>SALADS &amp; COLD CUTS</b>	
Raw yellowfin tuna spicy orange oil and lettuce	39
Spinach and sesame salad	18
Steamed eggplant with three flavours garlic, coriander and sweet pork	29
White cut chicken strange flavour dressing	29
<b>HOT ENTREE</b>	
Fried eggplant spicy ginger and garlic dressing	25
Fried salt and pepper silken tofu spicy coriander salad	27
Fried squid, Hong Kong Typhoon style	34
Hunan style pork ribs with black bean and chilli mild, medium or hot	32
Spice fried chicken wings heaven facing chillies	34
Hot and numbing dry Wagyu beef	29
<b>DUMPLINGS AND THINGS</b>	
Crystal vegetable dumplings	4 for 16
Steamed prawn dumplings yellow chive and snow pea	4 for 16
Prawn wontons black vinegar and chilli	8 for 29
Northern style lamb and fennel dumplings	8 for 29
Prawn toast	18
Spice Temple sweet and sour sauce	
Lamb and cumin pancake	22
Pork and garlic chive steamed buns	8 for 24
Prawn and scallop spring rolls	6 for 24

<b>THE PREMIUM BANQUET</b>	
FOR THE ENTIRE TABLE	
<i>Based on the finest seasonal produce</i>	
\$119 per person	
Cucumber with ginger, garlic and mint	
Cabbage and radish	
Raw yellowfin tuna with spicy orange oil and lettuce	
Smoked duck with ginger and shallot dressing	
***	
Pipis with pork and Shaoxing wine	
Steamed Hapuka with ginger and shallot	
***	
Twice cooked duck with steamed bread pockets cucumber, shallots and sweet soy	
Binnie Wagyu 8+ sirloin aged black vinegar and chilli oil	
Stir fried greens with garlic	
Chocolate & caramelised peanut parfait	
<i>\$85 per person for a premium wine matching</i>	

<b>LIVE FROM THE TANK</b>			
Lobster		\$23/100g	
Pippies	\$30/250g	\$55/500g	
with a choice of			
Four chillies			
Salted olive and black bean dressing			
Black bean and salted chilli			
Ginger and shallot			
XO sauce			
Add fried or boiled egg noodles		5	
<b>NOODLES</b>			
Handmade egg noodles		29	
XO and bacon			
Crispy Chow Mein		34	
Australian Chinese style with pork relish			

<b>THE GOLDEN BANQUET</b>	
FOR THE ENTIRE TABLE	
\$99 per person	
Cucumber with ginger, garlic and mint	
Cabbage and radish	
White cut chicken salted chilli and pickled onions	
Fried pork and barbecued leek spring rolls	
***	
Fried squid, Hong Kong Typhoon style	
Stir fried prawns with cured pork and black fungi	
***	
Fried pork hock with curry leaves and Kampot pepper	
Kung Pao chicken Sichuan peppercorns, heaven facing chillies and cashews	
Steamed Chinese broccoli with oyster sauce	
Pineapple granita baked meringue and sugared almonds	
<i>\$65 for matching wines per person</i>	

<b>SEAFOOD</b>	
Steamed flathead, Jiangxi style pickled mustard green and chilli	49
Fish drowned in heaven facing chillies and Sichuan peppercorns flathead Sichuan style	49
Stir fried prawns salted duck egg and four chillies brined, dried, fermented and pickled	55
Stir fried spanner crab mung bean noodles and leeks	59

<b>POULTRY AND PORK</b>	
Kung Pao chicken	49
Sichuan peppercorns, heaven facing chillies and cashews	
Hot, sweet, sour and numbing pork chilli, sugar, black vinegar and Sichuan peppercorn	49
Fried pork hock curry leaves and kampot pepper	49
<b>BEEF</b>	
Stir fried wagyu brisket baby eggplant and chilli paste	49
Beef fillet in fire water broth blackened with chilli and Sichuan peppercorns	55
Binnie Wagyu 8+ sirloin aged black vinegar and chilli oil	145
<b>VEGETABLES AND RICE</b>	
Steamed Chinese broccoli with oyster sauce	18
Greens stir fried with garlic	19
House style fried rice bacon, peas and salted chilli	19
Steamed rice	5 pp
<b>DESSERTS</b>	
Pineapple granita dried raspberry and sugared almonds	17
Three milk cake dried raspberries, pistachio and almond	17
Chocolate & caramelised peanut parfait	21
Passionfruit marshmallows	7

All credit card payments will incur a 1.5% processing fee. All debit cards incur a processing fee of 0.5% - 1.0%. 'Tap and Go' incurs debit/credit card fee. All EFTPOS no charge. A 15% surcharge applies on all public holidays. For tables of 8 or more guests, your bill will include a recommended service charge of 10%. This service charge is at your discretion. Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we will endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergens.