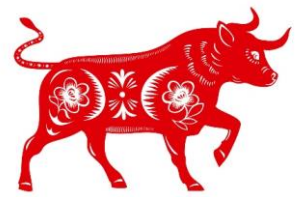


Our food is designed for the shared table.
The hottest dishes are printed in red.

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	
Daikon with ginger and black sesame	10
Cabbage and radish	10
Cucumber with ginger, garlic and mint	10

SALADS & COLD CUTS

Raw yellowfin tuna spicy orange oil and lettuce	39
White cut chicken ginger and shallot dressing	29

HOT ENTREE

Fried salt and pepper silken tofu spicy coriander salad	27
Spice fried chicken wings heaven facing chillies	34
Hot and numbing dry Wagyu beef	29

DUMPLINGS AND THINGS

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
Prawn and scallop spring rolls	6 for 24

THE PREMIUM BANQUET

FOR THE ENTIRE TABLE

\$119 PER PERSON

Based on the finest seasonal produce

Cucumber with ginger, garlic and mint

Cabbage and radish

Raw yellowfin tuna
spicy orange oil and lettuce

Smoked duck with ginger and shallot dressing

*2018 Riesling, Kabinett, Fritz Haag,
Brauneberger Juffer, Mosel, Germany*

Pipis with pork and Shaoxing wine

Steamed Coral Trout with ginger and shallot

*2019 Rosé, François Chidaine,
Touraine, Loire Valley, France*

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

*2018 Nerello Mascalese Blend, Girolamo Russo 'A Rina'
Etna Rosso, Sicily, Italy*

Chocolate & caramelised peanut parfait

NV Muscat, Chambers 'Grand' Rutherglen, Vic.

\$85 per person for a premium wine matching

THE GOLDEN BANQUET

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

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

Fried squid, Hong Kong Typhoon style

Stir fried prawns with cured pork and black fungi

*2020 Chenin Blanc, Wines of Merritt,
Margaret River, W.A.*

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

*2020 Cinsault, Rusden 'Wildwood',
Barossa Valley, S.A.*

Pineapple granita
baked meringue and sugared almonds

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

\$65 for matching wines per person

LIVE FROM THE TANK

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

SEAFOOD

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

POULTRY AND BEEF

Kung Pao chicken 49
Sichuan peppercorns, heaven facing chillies and cashews

Stir fried wagyu brisket 49
baby eggplant and chilli paste

VEGETABLES AND RICE

Steamed Chinese broccoli with oyster sauce 18

Greens stir fried with garlic 19

House style fried rice 19

Bacon, peas and salted chilli

Steamed rice 5 pp

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.