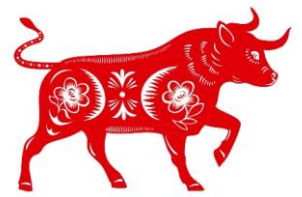


Our food is designed for the shared table.
The hottest dishes are printed in **red**.

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
Kale and sesame salad	18
Nanjing rice noodle with pork	26
White cut chicken strange flavour dressing	29

HOT ENTREE

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
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 and baby bean dumplings	4 for 16
Prawn wontons black vinegar and chilli	8 for 29
Northern style lamb and fennel dumplings	8 for 29
Wheel of fortune Prawn toast	19
Spice Temple sweet and sour sauce	
Lamb and cumin pancake	22
Chicken curry puffs	4 for 22

THE PREMIUM BANQUET

FOR THE ENTIRE TABLE

Based on the finest seasonal produce

\$119 per person

Cucumber with ginger, garlic and mint	
Cabbage and radish	
Raw yellowfin tuna with spicy orange oil and lettuce	
Pork and prawn wonton short soup	***
Stir fried prawns with king brown mushrooms	
Hangzhou steamed murray cod	
Glass noodles, garlic chives and smoked pork	***
Red braised pork hock with fried garlic and lemon	
Shirokin Wagyu 8+	
Bread pockets, cucumber and shallots	
Stir fried greens with garlic	***
Chocolate & caramelised peanut parfait	
<i>\$85 per person for a premium wine matching</i>	

THE GOLDEN BANQUET

FOR THE ENTIRE TABLE

\$99 per person

Cucumber with ginger, garlic and mint	
Cabbage and radish	
Shredded white cut chicken with salted chili and mint	
Nanjing rice noodles with pork	***
Wheel of fortune prawn toast	
Steamed flathead Jiangxi style	***
Stir fried pork belly, Kampot pepper and garlic stem	
Stir fried Wagyu brisket with lucky money dumplings	
Steamed Chinese broccoli with oyster sauce	***
Pineapple and passion fruit ice cream with shortbread	
<i>\$65 for matching wines per person</i>	

POULTRY AND PORK

Kung Pao chicken	49
Sichuan peppercorns, heaven facing chillies and cashews	
Hot, sweet, sour and numbing pork	49
chilli, sugar, black vinegar and Sichuan peppercorn	
Red braised pork hock with fried garlic and lemon	49

BEEF

Stir fried wagyu brisket baby eggplant and chilli paste	49
Beef fillet in fire water broth blackened with chilli and Sichuan peppercorns	55

VEGETABLES AND RICE

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

LIVE FROM THE TANK

Lobster	\$18/100g
MudCrabs	\$14/100g
Pippies	\$21.5/250g \$38/500g
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

NOODLES

Handmade egg noodles XO and bacon	29
Crispy Chow Mein	34
Australian Chinese style with pork relish	

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 with king brown mushrooms	55

DESSERTS

Pineapple and passion fruit ice cream with shortbread and candied macadamia	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.