

# SPICE TEMPLE

Our menu has a culinary focus on China's regions – including Yunnan, chilli-loving Jiangxi, Hunan and Sichuan, Guangxi and Xingjiang.

## PICKLES

<b>Daikon</b> Ginger, Black Sesame	12
<b>Beetroot</b> Sesame, Rice Wine Vinegar	12
<b>Cucumber</b> Ginger, Garlic, Mint	12

## SALADS & COLD CUTS

<b>Yellowfin Tuna</b> Sichuan Spicy Orange Oil, Lettuce	24   34
<b>Pink Snapper</b> Yunnan Style Lime & Chilli, Daikon	24   33
<b>Blanched Kale Salad</b> Toasted Sesame	13   23
<b>Strange Flavour Chicken</b> Aged Black Vinegar, Sesame Paste, Peanuts, Roasted Sichuan Peppercorns	23   29
<b>Chinese Style Beef Tartare</b> Chilli, Sichuan Pepper, Dehydrated Salted Duck Egg Yolk	33

## HOT ENTREE

<b>Fried Eggplant</b> Hong Kong Typhoon Style	21   31
<b>Fried Silken Tofu</b> Guangxi Style, Vinegar, Corriander, Peanut	21   31
<b>WokFried Chicken Wings</b> Heaven Facing Chillies	24   32
<b>Hot &amp; Numbing Dry Wagyu Beef</b> Sichuan Pepper	33
<b>King Tiger Prawns 3pc</b> Fish-Fragrant Dressing	42

## DUMPLINGS & THINGS

<b>Prawn Wontons 4pc or 8pc</b> Aged Black Vinegar & Chilli	19   34
<b>Lamb &amp; Cumin Pancake</b> Dark Chilli Paste	30
<b>Prawn Toast</b> Cream Cheese, Trout Roe	20   34
<b>Lamb &amp; Fennel Dumplings 4pc or 8pc</b> Dark Chilli Paste	19   34
<b>Pan Fried Pork Dumplings 4pc or 8pc</b> Dark Chilli Paste	18   32
<b>Blue Swimmer Crab &amp; Scallop Spring Rolls 4pc or 6pc</b> Spice Temple Mayo	24   36
<b>Prawn HarGao 3pc</b>	24
<b>Coral Trout &amp; Water Chestnut Dumplings 3pc</b>	24
<b>Mushrooms &amp; Garlic Stem Dumplings 3pc</b>	19
<b>Pork &amp; Prawn Shumai 3pcs</b>	22
<b>Duck &amp; Celery Dumplings 3pc</b>	24
<b>Lobster &amp; Scallop Dumplings 3pc</b>	27

## NOODLES

<b>Crispy Chow Mein</b> Australian Chinese Style, Pork Relish, Pickled Mustard Green, Sesame Oil	20   32
<b>Longevity Noodle Soup</b> Double Boiled Chicken Broth, Mushroom, Egg Noodle, Red Chilli	38
<b>Spanner Crab Noodle</b> Egg Noodle, XO Sauce	66

*\*At Spice Temple Sydney, we proudly serve only Premium Australian Seafood*

## LIVE SEAFOOD

<b>Lobster 1kg</b>	MP
<b>Pippis 250g or 500g</b>	MP
<b>Crab</b> Mud Crab   Crystal Crab	MP
<b>With A Choice Of</b> Four Chillies Salted Olive & Black Bean Dressing Black Bean & Salted Chilli Ginger & Shallot Xo Sauce	

<b>Add Fried Or Boiled Egg Noodles</b>	13
<b>Add You Tiao (Chinese Doughnut)</b>	9

## SEAFOOD

<b>Steamed Flathead</b> Jiangxi Style, Pickled Mustard Green, Chilli	36   58
<b>Fish Drowned In Heaven Facing Chillies</b> Sichuan Style, Celery, Bean Sprouts	33   61
<b>Four Chilli Prawns</b> Pickled, Brined, Salted, Fermented	32   58
<b>Whole Market Fish</b> Sichuan Style, Salt & Pepper, Lime	MP
<b>Whole Steamed Market Fish</b> Hangzhou Style, Chilli, Black Vinegar	MP

## POULTRY & PORK

<b>Sweet &amp; Sour Pork</b> Capsicum, Shallot	34   49
<b>Stir Fried Chicken</b> SPickled Garlic Stems, Lemon Dressing	33   48
<b>Kung Pao Chicken</b> Sichuan Style, Heaven Facing Chillies, Cashews	34   50
<b>Roast Pork Belly</b> Strawberry Sweet & Sour Sauce	29   56
<b>Barbecued Pork (Char Siu)</b> Palm Sugar, Soy Sauce	30   50

## CLAY POT

<b>Mushroom</b> Black Fungi, White Fungi, Enoki, Oyster, Shitake, Shimeji	50
<b>Seafood</b> Squid, Coral Trout, Scallop, Prawn, Pippis	59
<b>Slow-Cooked Lamb</b> Cumin, Onion	49
<b>Wagyu</b> Chilli, bean Curd Skin, Mushroom, Tofu	68

## BEEF

<b>Black Angus Beef Needles</b> Soy, Toasted Sesame	54
<b>Stir Fried Wagyu Brisket</b> Baby Eggplant, Chilli Paste	33   53
<b>Beef Fillet In Fire Water</b> Chilli Paste, Sichuan Peppercorns	34   55
<b>Pure Black Wagyu Scotch Fillet MB7+ 450g</b> White Soy, Lemon	165
<b>MB9+ Westjolme Wagyu Sirloin</b> Chinese Chimichurri	130

## SIDES

<b>Stir Fried Baby Greens</b> Garlic	13   22
<b>House Fried Rice</b> Bacon, Peas, Salted Red Chilli	24
<b>Combination Fried Rice</b> Prawns, Conpoy (Dried Scallop), Shallots, Garlic Chives	30
<b>Steamed Rice</b>	7
<b>Crispy Fried Fioretto</b> Black Vinegar, Fried Onion	21
<b>House Chilli Plate</b> Salted Red Chilli, Dark Chilli Paste, Fresh and Pickled Green Chilli	6

<b>NF</b> Nut Free	<b>S</b> Contains Shellfish
<b>NG</b> Garlic Free	<b>E</b> Contains Egg
<b>OF</b> Onion Free	<b>D</b> Contains Dairy
<b>GI</b> Gluten Intolerant Including Soy Product	<b>*</b> Dish Can Be Modified To Be Free Of Allergy
<b>C</b> Coeliac Friendly	

Allergen menus are available on request, however we cannot guarantee that our food will be allergen free. Our menu is designed to be shared and enjoyed banquet style. All of the hottest dishes are printed in **red**.

Menu items and prices are subject to change without prior notice. Debit card (Visa & Mastercard) transactions incur a processing fee of 1.4% and EFTPOS, 1.15%. International cards incur a processing fee of 3.5%. 10% discretionary service charge applies to all groups of 6+. 10% surcharge applies on Sundays. 15% surcharge applies on all public holidays.