SPICE TEMPLE

OUR FOOD IS DESIGNED FOR THE SHARED TABLE

GOLDEN BANQUET

FOR THE ENTIRE TABLE
$155 PER PERSON

Pickled Cabbage And Radish
Pickled Cucumbers Smashed Garlic And Ginger

Bang Bang Hazeldene Chicken Salad
With Strange Flavour Dressing

Hiramasa Yellowtail Kingfish A
Pickled Green Chilli, Black Sesame, Shallot Oil

Steamed Market Fish Fillet A
with Hunan Style Salted Chilli Black Bean
{Upgrade Hunan Fish To Lobster for +$80 Per Person}

Steamed Chinese Broccoli
Mushroom Oyster Sauce And Fried Garlic

Stir Fried Grass Fed Beef Fillet
Salted Black Bean And Peppers

Grilled Char Siu Berkshire Pork Neck
Garlic Chive Pesto, Shaoxing Glaze

Salted Caramel Ice Cream Bar

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS

Please Note That **No Dishes** Are Suitable For Those With An **Anaphylactic** Allergy To Nuts And Sesame. Spice Temple Cannot Guarantee Completely Allergy-Free Dining Experience. Please Inform Your Waiter Prior To Ordering.

PICKLES

To Awaken The Palate And To Cool The Fire

Cabbage And Radish V NG* OF* 12

Wild Mushroom And Cucumber V NG* OF* 12

Cucumbers, Smashed Garlic And Ginger V OF* 12

SALADS & COLD CUTS

Freshly Shucked Rock Oysters. Merimbula NSW
Chinese Red Vinegar Mignonette A GF* NG OF* 9/Pc

Hiramasa Yellowtail Kingfish A
Pickled Green Chilli, Black Sesame, Shallot Oil GF* H* OF* 39

Bang Bang Hazeldene Chicken Salad
With Strange Flavour Dressing N* NG 36

HOT ENTREES

Fried Silken Tofu
Sichuan Pepper Salt, Coriander Chilli V GF* H* NG* OF 24

Crispy Eggplant
With Fish Fragrant Dressing V GF* H* NG* OF* 32

Spring Onion Pancake
With Chinkiang Vinegar Soy Dipping Sauce V* H* 29.50

Fried Corner Inlet Calamari A
With Typhoon Shelter Style Dressing GF* H NG* OF* 39.50

Roasted Shark Bay Scallops A
With Salted Chilli Butter GF H OF* S 14/Pc

Fried Sweet Soy Chicken Wings
Abalone Chilli Sauce S* 32.50

A = SEAFOOD SOURCED IN AUSTRALIA
I = SEAFOOD SOURCED INTERNATIONALLY

* DISHES CAN BE MODIFIED

V = VEGAN
N = CONTAINS NUTS
S = CONTAINS SHELLFISH
GF = GLUTEN FREE
H = HALAL
NG = NO GARLIC
OF = ONION FREE

DUMPLINGS AND THINGS

Steamed Wagyu Bao
With Sweet Soy Dark Chilli paste (4pcs) H 37.50

Lamb and Celery Dumplings
With Sweet Soy Dark Chilli paste (6pcs) 37.50

Lobster And Prawn Dumpling (4pcs) I H S 41.50

Prawn Wontons
In Aged Black Vinegar Dressing (6pcs) I H* NG* S 36.50

Crystal Veggie Dumplings (4pcs) V H N 28.50

Mushroom And Truffle Dumplings (4pcs)
V NG OF H 36.50

Scallop, Prawn And Truffle Dumplings (4pcs)
I H* S 36.50

Assorted Dumpling Platter (8pcs) I H* S 48.50

Prawn And Scallop Spring Rolls
with Plum Sauce (4pcs) I H* S 34.50

Chinese-Style Lamb Rump Soldiers Purse
with garlic, onion, cumin, Sichuan pepper and soy H* 34

SEAFOOD

Steamed Market Fish A
With Ginger And Shallot Sauce GF* H* NG OF* 42/65

Hunan Style Steamed Market Fish A
With Salted Chilli And Black Bean NG OF* 42/65

Charcoal-Grilled Market Fish A
Yunan-Style Chilli & Lime Dressing 65

Live Tasmanian Lobster A
With A Selection Of One of the Following sauces:
XO or Ginger and Shallot Half /Whole GF* H* NG OF*
189/306

Flaming Moutai 'Flying Fairy' Tasmanian Lobster A
With Ginger and Shallot Half /Whole GF* H* NG OF*
209/329.50

NOODLES

Stir Fried Blue Swimmer Crab Egg Noodle A
With House Made XO Sauce GF* H* S 62

POULTRY AND PORK

Kung Pao Hazeldene Chicken
Sichuan Pepper, Heaven Facing Chillies, Cashews
GF* H* N* NG* OF* S* 54.50

Pan-Seared Aylesbury Duck
*(Only Available on Friday and Saturday)
House-made Pancakes, Hoisin, Leek, Cucumber NG 90

Charcoal Grilled Berkshire Pork Neck Char Siu
Garlic Chive Pesto, Shaoxing Glaze N* OF* 42.50/63

BEEF AND LAMB

Stir Fried Grass Fed Eye Fillet
Black Bean Sauce and Peppers GF* H* NG* OF* 42.50/63

Charcoal Grilled Flinders Island Lamb Rump
With Green Chilli Relish GF* H* NG OF* 42.5/63

Pure Black Wagyu Beef Short Rib MB8+
Soy Glazed Beef Short Rib, Spring Onion Pancake, Wild Mushrooms Cucumber Pickle H* 111

BEEF FROM THE CHARCOAL GRILL

Charcoal Grilled Premium Beef
- Cut Of The Day H NG* OF MP

All Beef From The Grill served With Kampot Pepper Sauce And Curry Leave-Infused Mixed-Spiced Olive Oil

VEGETABLES AND RICE

Steamed Chinese Broccoli
Mushroom Oyster Sauce And Fried Garlic V GF* H* 16/24

Jiangxi Style Steamed Silken Tofu
Salted Chilli And Green Beans V GF* H* N* NG OF 19/30.50

House Fried Rice
Egg, Char Siu Pork, Brown Onion, Spring Onion V* 32

Yunnan Fried Rice
Mixed Mushrooms, Egg, Chilli V GF* H NG* OF* 32

Steamed Rice 6 Pp

Dark Chili Paste 4 | fresh Chilli 4 | Salted Chilli 4

Groups of 10 or more guests are required to dine on a set menu (Friday-Saturday). Groups of 12 or more guests are required to dine on a set menu (Sunday- Thursday). A 10% surcharge applies on Sundays, and a 15% surcharge applies on all public holidays
10% Discretionary Service Charge Applies To All Groups Of 6+