

SPICE

TEMPLE

COCKTAILS

BEERS

SPIRITS

CHINESE ZODIAC BIRTHDAYS

PLEASE ASK ANY SPICE TEMPLE STAFF MEMBER FOR ASSISTANCE IF YOUR
BIRTHDAY IS NOT LISTED

Feb 10, 1994 – Jan 30 1995	Dog
Jan 23, 1993 – Feb 9, 1994	Rooster
Feb 04 1992 – Jan 22 1993	Monkey
Feb 15 1991 – Feb 03 1992	Sheep
Jan 27 1990 – Feb 14 1991	Horse
Feb 06 1989 – Jan 26 1990	Snake
Feb 17 1988 – Feb 05 1989	Dragon
Jan 29 1987 – Feb 16 1988	Rabbit
Feb 09 1986 – Jan 28 1987	Tiger
Feb 20 1985 – Feb 08 1986	Ox
Feb 02 1984 – Feb 19 1985	Rat
Feb 13 1983 – Feb 01 1984	Pig
Jan 25 1982 – Feb 12 1983	Dog
Feb 05 1981 – Jan 24 1982	Rooster
Feb 16 1980 – Feb 04 1981	Monkey
Jan 28 1979 – Feb 15 1980	Sheep
Feb 07 1978 – Jan 27 1979	Horse
Feb 18 1977 – Feb 06 1978	Snake
Jan 31 1976 – Feb 17 1977	Dragon
Feb 11 1975 – Jan 30 1976	Rabbit
Jan 23 1974 – Feb 10 1975	Tiger
Feb 03 1973 – Jan 22 1974	Ox
Feb 15 1972 – Feb 02 1973	Rat
Jan 27 1971 – Feb 14 1972	Pig
Feb 06 1970 – Jan 26 1971	Dog
Feb 17 1969 – Feb 05 1970	Rooster
Jan 30 1968 – Feb 16 1969	Monkey
Feb 09 1967 – Jan 29 1968	Sheep
Jan 21 1966 – Feb 08 1967	Horse
Feb 02 1965 – Jan 20 1966	Snake
Feb 13 1964 – Feb 01 1965	Dragon
Jan 25 1963 – Feb 12 1964	Rabbit
Feb 05 1962 – Jan 24 1963	Tiger
Feb 15 1961 – Feb 04 1962	Ox
Jan 28 1960 – Feb 14 1961	Rat
Feb 08 1959 – Jan 27 1960	Pig
Feb 18 1958 – Feb 07 1959	Dog

All Credit Card payments will incur a processing fee of 1.0% to 1.5%, whilst all debit cards incur a processing fee of 0.5% to 1.0%. All EFTPOS no charge.

15% surcharge applies to all public holidays

COCKTAILS

Spice Temple's cocktail program has been pieced together to provide our guests with a holistic modern Chinese experience. Each drink has been conceptualised to reflect a rich harmony between food and drink, balance and taste, while respecting seasonality.

Our cocktails are named after the 12 Zodiac signs of the Chinese calendar.



Western Zodiac- Ask your waiter about this month's..... 22

鼠Rat 23

Havana Años 3, Suze, Lillet Blanc, lemon, sugar, orange bitters

牛Ox 22

Spiced rum, pineapple juice, Licor 43, lime

虎Tiger 23

Belvedere vodka, strawberry puree, St Germaine Elderflower liquor, Yellow Chartreuse, lime, orgeat

兔Rabbit 23

London Dry Gin, Lime, Ginger and Cardamom Soda, Sugar

龍Dragon 24

London Dry Gin, St Germaine Elderflower, Violet, Lemon, Sugar

蛇Snake 23

Rum, 1573 Guojiao baijiu, mezcal, demerara syrup, Kahlua, coffee-infused sweet vermouth

馬Horse 23

Montenegro, Cointreau, Fernet Branca, tonic

羊Sheep 23

Ketel One vodka, pineapple juice, passionfruit puree, vanilla syrup, lemon juice

猴Monkey 21

Glenmorangie 10yr, lime, limoncello, Organics Ginger Ale

雞Rooster 20

Limoncello, Aperol, passionfruit

狗Dog 23

Melon liquor, lemon, Cointreau

豬Pig (carafe only) 38

Cachaca, lime, strawberry, cucumber, sugar, soda

BARTENDERS CHOICE

Our team of highly skilled bartenders have created these cocktails to be the perfect display of experience and knowledge when flavor matching with our regional Chinese cuisine. Having a huge focus on sustainability all of these cocktails have been created using products already stocked and using innovative ideas to use fresh produce waste that would otherwise be discarded and turning them into unique ingredients.

Mexi-mo 23

Reposado Tequila, St Germaine Elderflower liquor, lime cello, lime, cranberry

Lime cello made from otherwise discarded lime skin and husks from our juicing process, using traditional methods make this light beautiful ingredient.

Silly Monkey 23

Reposado Tequila, dark crème de cacao, crème de banana, chocolate bitters

This is showcasing otherwise underappreciated and underutilised ingredients that most bars have and making an unlikely and extremely tasty combination of ingredients

Tequila Sunset 23

Reposado Tequila, Aperol, lime, orange oleo saccharum, organics bitter lemon

Orange oleo saccharum made using orange skins, zest/garnish off cuts and caster sugar, the mixing of the sugar and oils from the skin make this beautiful orange syrup.

Pineapple Express 23

Reposado Tequila, pine cello, mezcal, strawberry, lime

Pine cello made from otherwise discarded skin from our juicing process, we then char the skins over a woodfire, then using traditional methods make this flavourful, interesting ingredient.

All over Paloma 23

Reposado Tequila, Spiced Demerara Syrup, grapefruit juice, grapefruit soda, lime

Using otherwise discarded chilli and spices from the kitchen and infusing them into our demerara Syrup, and using otherwise discarded grapefruit garnishes to make a house made grapefruit soda and juice.

BEER

Our beer and cider selection is designed to accommodate many palates whilst maintaining a focus on beverages that compliment and contrast perfectly with our provincial Chinese cuisine. For this we source beers and ciders from around the globe, showcasing small artisanal handcrafted products along with more familiar styles.

Koshihikari Echigo	20
Niigata, Japan, 500ml, 5% alc./vol	
Kirin Megumi Draught	18
Camperdown, NSW, 400ml, 4.5% alc./vol	
Lucky Buddha	12
Qiandao Lake, China, 330ml, 4.8% alc./vol.	
4 Pines Pale Ale	12
Manly, NSW, 330ml, 5.1% alc./vol.	
Goose Island IPA	13
Chicago, USA 375ml, 5.9% alc./vol.	
Crown Lager	12
Abbotsford, Victoria, 375ml, 4.9% alc./vol	
Feather Weight	11
Warrandyte South, Victoria, 330ml, 2.9% alc./vol.	

CIDER

GLASS/BOTTLE

Willie Smith's Original Apple Cider	13
Huon Valley, Tasmania, 330ml, 5.4% alc./ vol.	

NON ALCOHOLIC

Temple of Mary 12

Carrot juice, tomato juice, Worcestershire sauce, lemon, dash of red wine

Virgin cucumber mojito 12

Lime, sugar, cucumber water, mint

Virgin Singapore sling 12

Cherry soda, ginger ale, lemon, grenadine

Apricot apple sour 12

Apple juice, lemon, nashi pear juice, apricot jam

Even though the above offerings all taste great as they are, they can be made alcoholic with your preferred spirit, just ask your waiter.

SODAS

Spicy ginger beer 10

WATER

Unlimited Nordaq Still Mineral and Nordaq Sparkling Mineral 10.5pp

SAKE 60MLS/150MLS

2016 Moriki *Suppin Rumiko* Junmai Ginjō 15/37.5
The palate is mineral with a soft texture, expect apple and pear like characters, with fresh acidity and a dry finish

2016 Mukai *Ine Mankai* Junmai Genshu Red Rice 15/37.5
This sake is unique due to its sweetness. Red fruits of tart cherry and pomegranate flavours lead with a savory finish

2016 Uehara *Soma no Tengu* Junmai Ginjō 13/32.5
Strikingly silver in colour with delicate jasmine and almond aromas. The palate is creamy and textural with a crisp finish

LUZHOU LAOJIAO BAIJIU 10MLS

1573 Guojiao baijiu, Sichuan, China 24
1573 Guojiao is a Chinese liquor distilled from fermented sorghum. It is a baijiu of the "strong aroma" class.

APERITIF 45mls

Aperol, Italy 12

Campari, Italy 12

Pimms, England 12

Suze, France 18

Romate Don Jose Oloroso, Spain 12

Lillet Blanc, France 12

Noilly Prat Dry, France 12

Tenuta Tamburnin, Italy 12

Pastis Ricard, France 12

VODKA	30MLS/MARTINI
Ketel One (Wheat), Holland	11/23
Ketel One (Citroen) Holland	11/23
Grey Goose (Wheat), France	14/29
Ciroc (Grape), France	14/29
Belvedere (Rye), Poland	14/29
East London Liquor Company Vodka, England	16/32
Zubrowka (Rye infused with Bison Grass), Poland	11/23

GIN	30MLS/MARTINI
Tanqueray London Dry Gin, Scotland	11/23
Tanqueray No 10, Scotland	13/27
Four Pillars <i>Bartender Series Rockpool Gin</i> , Australia	12/25
Melbourne Gin Company, Australia	13/27
East London Liquor Company Gin, England	13/27
Hendrick's, Scotland	13/27
Plymouth, England	13/27

RUM	30MLS
Pampero Blanco, Venezuela	11
Pampero Anejo Especial, Venezuela	11
Sailor Jerry, Virgin Islands	13
Samaroli Barbados 2000	32
East London Liquor Company Rum, England	14
Appleton Estate Signature Blend, Jamaica	12
Kraken Black spiced, USA	12
Goslings <i>Black Seal</i> , Bermuda	11
Ron Zacapa 23, Guatemala	18
Ron Zacapa X.O Solera, Guatemala	29

NORTH AMERICAN WHISKEY	30MLS
Bulleit Bourbon	11
Woodford Reserve Bourbon	11
Maker's Mark Bourbon	11
Basil Haydens Bourbon	14
Jack Daniel's Single Barrel Tennessee	15
Bulleit Rye	15
IRISH WHISKEY	30MLS
Writers Tears	14
BLENDED SCOTTISH WHISKY	30MLS
Johnnie Walker Black Label	11
Johnnie Walker Blue Label	35
Samaroli Sherry Cask 2003	35
Monkey Shoulder Triple Malt	11
SINGLE MALT SCOTTISH WHISKY	30MLS
Laphroaig 10 years, Islay	13
Lagavulin 16 years, Islay	18
Samaroli 1996, Speyside	57
Glenmorange 10yr, Highland	15
Dalwhinnie 15 years, Highland	14
JAPANESE WHISKY	30MLS
Iwai Mars	12
Tenjaku	15
Hibiki Harmony	21

TEQUILA	30MLS
Jose Cuervo Tradicional silver	11
Jose Cuervo Tradicional Reposado	11
1800 Anejo	13
1800 Reposado	13
Calle 23 Blanco	12
Don Julio Reposado	15
Patron Silver	18
Del Maguey Vida	16

COGNAC & OTHER BRANDY	30MLS
Dudognon VSOP 10 years	12
Paul Giraud VSOP	20
Tesseron Lot 90 Selection XO	18
Casterade Napoleon Armagnac	12
Laird's Applejack	12
Remy Martin Louis XIII	500

DIGESTIVES & LIQUEURS	30MLS
Chartreuse Yellow, France	12
Licor 43, Spain	10
Haymans Sloe Gin, England	12
Grand Marnier, France	12
Drambuie, Scotland	12
Baileys, Ireland	12
Cointreau, France	12
Frangelico, Italy	12
Disaronno Amaretto, Italy	12
Kahlua Coffee Liqueur, Mexico	12
Averna, Italy	12
Montenegro, Italy	12
Fernet Branca, Italy	12

TEAS

Jasmine	7
A green tea scented with jasmine flowers for delicate aromatics	
Dragon Well	7.5
A delicacy of buttery pan roasted green tea	
Yunan Gold	5
A strong full-bodied black tea with an underlying earthy sweetness	
Chamomile and Yuzu*	7
An elegant custom blend for the Rockpool Group. Notes of mandarin and citrus with some floral notes	
Ruby Zing *	6
Crimson hibiscus, cherry and coconut	
Peppermint**	5
Intense, cool, refreshing	
Lemongrass, Goji and Ginger *	7
A custom blend for the Rockpool group that is refreshing and light	

*Caffeine free **Contains pineapple