

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

## THE GOLDEN BANQUET

FOR THE SHARED TABLE

**\$85 per person**

*Match with a wine selection \$55 per person*

Cucumbers with smashed garlic and ginger

Cabbage and radish pickles

### Bang Bang chicken

Steamed eggplant with three flavours

garlic, coriander and sweet pork

*NV Chandon Brut Sparkling, Yarra Valley Vic*

Steamed market fish in Jiangxi style

Chinese broccoli with oyster sauce and fried garlic

*2015 Domaine Raimbault Demi-Sec Chenin Blanc, Vouvray France*

Kung Pao chicken

Nanjing style Red braised pork hock

*2016 Voyager Estate Cabernet Blend, WA*

Mango pudding with condensed milk chantilly

*2017 Fighting Gully Road Petit Manseng, Beechworth Vic*

## THE DYNASTY BANQUET

FOR THE SHARED TABLE

**\$110 per person**

**or \$124 per person premium upgrade**

*Match with a wine selection \$55 per person*

Cucumbers with smashed garlic and ginger

Cabbage and radish pickles

Hiramasa kingfish with

pickled green chilli, black sesame and shallot oil

Tea smoked duck breast

**Prawn wontons with aged black vinegar dressing**

*2018 Apis Gewurtztraminer, Henty Vic*

Stir fried crab meat with mung bean noodles,

soybeans and chilli

*Upgrade fragrant prawns with snow peas and pixian chili*

Steamed market fish with ginger and shallot

Stir fried Asian greens with garlic

*2015 Domaine Raimbault Demi-Sec Chenin Blanc, Vouvray*

Cape Grim beef fillet stir fried with bullhorn peppers and black bean

*Upgrade to red braised beef short ribs 300g*

*with Sichuan black bean and shallot*

**Hot and numbing duck**

*2016 Voyager Estate Cabernet Blend, WA*

Caramel chocolate and peanut parfait

*2017 Fighting Gully Road Petit Manseng, Beechworth Vic*

## PICKLES

*To awaken the palate and to cool the fire*

Pickled cabbage and radish 10

Pickled cucumbers with smashed garlic and ginger 12

Sichuan pickled shiitake mushroom and cucumber 12

## RAW, SALADS AND COLD CUTS

Hiramasa kingfish with

pickled green chilli, black sesame and shallot oil 36

**Hunan style tartare with**

**Cape Grim eye fillet, salted chilli and sesame bread 32**

Spinach salad with soy beans and sugar snaps 14

**Cold shredded potato salad with coriander and chilli 12**

Silken tofu and century egg with

aromatic soy, aged vinegar and fragrant chilli oil 19

**Bang Bang chicken 30**

Tea smoked duck breast with

pickled cabbage and Chinese mustard 38

Steamed eggplant with three flavours

garlic, coriander and sweet pork 29

## HOT ENTRÉE

**Fried silken tofu with**

**Sichuan salt and pepper flour, coriander and chilli 19**

Crispy eggplant with fish fragrant dressing 26

**Fried calamari, ‘typhoon shelter style’**

**with cabbage salad 32**

Lamb and cumin pancake with chilli paste 23

Fried chicken wings with dried heaven facing chillies

and Sichuan pepper 32

**Hot and numbing dry Wagyu beef 28**

## NOODLES AND DUMPLINGS

**Dan Dan noodles with pork and pickled vegetables 27**

Stir fried crab meat with mung bean noodles,

soybeans and chilli 39

House-made egg noodle with

Chinese mushroom and fermented chilli 22

**Lamb dumpling with chilli 6 for 26**

**Prawn wontons with**

**aged black vinegar dressing 6 for 27**

Our food is designed for the shared table.

The hottest dishes are printed in **red**.

## SEAFOOD

Steamed market fish Jiangxi style 47

Fragrant prawns with snow peas

garlic stems and Pixian chilli 49

**Stir fried prawns with salted duck egg**

**and four chillies 49**

**Drowning fish in heaven facing chillies**

**and Sichuan peppercorn 47**

## POULTRY

Roasted duck in traditional Peking style

with pancake, cucumber and hoisin sauce

half duck for 60

whole duck for 120

**Kung Pao chicken 45**

**Sichuan style chicken Mapo tofu 45**

**Hot and numbing duck 48**

## PORK

Nanjing style Red braised pork hock 46

Hunan style stir fried pork belly with

snake beans and dried chillies 46

**Twice cooked pork belly with leeks**

**Sichuan black bean and chilli 46**

## BEEF AND LAMB

Braised lamb shoulder with salted chilli

and steamed bread pockets 49

Stir fried grass fed beef fillet with black bean

and bullhorn peppers 55

Red braised beef short ribs 300g

with Sichuan black bean and shallot 65

**Fire water beef 55**

**Cape Grim grass fed fillet, tripe and ox tongue**

**in broth blackened with chilli and Sichuan pepper**

Spice Temple requests patrons with food allergies or other dietary requirements to inform their waiter prior to ordering.

We will endeavour to accommodate your dietary needs, however cannot be responsible for traces of allergens.

Please note all credit card payments will incur a 1.0% to 1.5% fee, whilst all debit cards incur a processing fee of 0.5% to 1.0%.

EFTPOS no charge.

Sundays incur a 10% surcharge and public holidays incur a 15% surcharge.

For tables of 10 or more guests, your bill will include a 10% service charge.

Connect and share | @spice.temple | @chefneilperry | #spicetemple

# SPICE TEMPLE

## VEGETABLES

Stir fried Asian greens with garlic 16

Tofu puffs braised with Pixian chilli and spring onion 19

Stir fried morning glory with preserved bean curd 19

Steamed Chinese broccoli with

oyster sauce and fried garlic 16

## RICE

Yunnan style fried rice 12/ 22

Egg, wild mushrooms and fresh chilli

House fried rice 12/ 22

Egg, bacon and peas

Steamed rice 4pp

## DESSERTS

Chocolate mousse with poached peaches

and sesame ice cream 24

Mango pudding with condensed milk chantilly 23

Coconut milk pudding with blood plums, plum sorbet

and puffed wild rice 23

White chocolate mousse with hazelnut and

a mango and calamansi sorbet 23

Caramel chocolate and peanut parfait 24