

SPICE TEMPLE

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*



PICKLES

To awaken the palate and to cool the fire

Cabbage and radish	10
Cucumbers smashed garlic and ginger	12

SALADS & COLD CUTS

Silken tofu and century egg with aromatic soy, aged vinegar and fragrant chilli oil	19
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Hunan style tartare with Cape Grim eye fillet, salted chilli and sesame bread	32
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Liang Fen spicy garlic and blackbean dressing	14
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Chrysanthemum salad with preserved soybean	16
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Hiramasa kingfish pickled green chilli, black sesame and shallot oil	39
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Steamed eggplant with three flavours garlic, coriander and sweet pork	29
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Bang Bang Chicken	30
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Tea smoked duck breast pickled cabbage and Chinese mustard	38
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HOT ENTREE

Fried silken tofu Sichuan salt and pepper flour, coriander and chilli	19
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Crispy eggplant fish fragrant dressing	26
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Fried calamari 'typhoon shelter style'	32
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Hot and numbing dry Wagyu beef	28
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Fried chicken wings heaven facing chillies and Sichuan pepper	32
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NOODLES AND DUMPLINGS

House-made egg noodle chinese mushroom and fermented chilli	26
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Crystal vegetable dumplings	4 for 16
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Har Gow with bamboo	4 for 18
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Lobster and prawn dumpling	4 for 20
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Lamb dumplings with chilli	6 for 26
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Prawn wontons aged black vinegar dressing	6 for 26
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Pan fried wagyu bao	4 for 20
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Chicken and prawn dumpling	6 for 22
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PREMIUM BANQUET

FOR THE ENTIRE TABLE
\$119 per person

Pickled Cucumbers, smashed garlic and ginger
Cabbage and radish pickles

Hunan Style tartare with Cape Grim eye fillet, salted chilli and sesame bread

Hiramasa kingfish
pickled green chilli, black sesame and shallot oil

Steamed market fish
With Chinese black olive dressing

Stir fried pipies with XO

Stir fried Asian greens with garlic

Stir fried wagyu with black bean
wok blistered peppers

Grilled char siu, garlic chive sauce, Shaoxing glaze

Caramel chocolate peanut parfait

Match with a wine selection \$75 per person

GOLDEN BANQUET

FOR THE ENTIRE TABLE
\$99 per person

Pickled Cucumbers, smashed garlic and ginger
Cabbage and radish pickles

Bang Bang chicken

Steamed eggplant with three flavours
garlic, coriander and sweet pork

Prawn wontons aged black vinegar dressing

Steamed market fish in Jiangxi style

Chinese broccoli
oyster sauce and fried garlic

Kung Pao chicken

Sichuan peppercorns, heaven facing chillies and cashews

Nanjing style braised pork hock
black vinegar tea

Mango pudding
condensed milk Chantilly

Match with a wine selection \$55 per person

SEAFOOD

Steamed market fish Jiangxi style	47
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Stir fried prawns salted duck egg and four chillies	49
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Stir fried blue swimmer crab mung bean noodles, soybeans and chilli	45
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Steamed market fish With Chinese black olive dressing	47
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Stir fried pipies with XO	49
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POULTRY AND PORK

Kung Pao chicken	45
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Hot, sweet, sour and numbing pork chilli, sugar, black vinegar and Sichuan peppercorn	49
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Nanjing style red braised pork hock	46
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Grilled char siu, garlic chive sauce, shaoxing glaze	46
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Sichuan chicken mapo tofu	39
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BEEF AND LAMB

Stir fried wagyu black bean and bullhorn peppers	55
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Charcoal grilled Xinjiang style lamb ribs	49
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VEGETABLES AND RICE

Stir fried Asian greens with garlic	16
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Steamed Chinese broccoli oyster sauce and fried garlic	16
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House fried rice egg, bacon and peas	12/ 22
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Steamed rice	4 pp
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DESSERTS

Mango pudding condensed milk chantilly	21
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Coconut pannacotta Sago, fresh pineapple and meringue	19
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Caramel chocolate and peanut parfait	21
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DUE TO VICTORIA GOVERNMENT REGULATIONS.
ALL GUESTS ARE REQUIRED TO REGISTER THEIR DETAILS WHILE DINING BY SCANNING THE QR CODE.



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

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 8 or more guests, your bill will include a 10% service charge.