

OUR FOOD IS DESIGNED FOR THE SHARED TABLE.
THE HOTTEST DISHES ARE PRINTED IN RED

PICKLES

TO AWAKEN THE PALATE AND TO COOL THE FIRE

CABBAGE AND RADISH 8

CUCUMBERS SMASHED GARLIC AND GINGER 9

SALADS & COLD CUTS

HUNAN STYLE TARTARE WITH

CAPE GRIM EYE FILLET, SALTED CHILLI AND SESAME BREAD 32

HIRAMASA KINGFISH

PICKLED GREEN CHILLI, BLACK SESAME AND SHALLOT OIL 26

BANG BANG CHICKEN

WITH STRANGE FLAVOUR DRESSING 28

WHITE CUT CHICKEN

WITH GINGER AND SHALLOT DRESSING 28

TEA SMOKED DUCK BREAST

PICKLED CABBAGE AND CHINESE MUSTARD 29

HOT ENTREES

FRIED SILKEN TOFU

SICHUAN SALT AND PEPPER FLOUR, CORIANDER AND CHILLI 26

CRISPY EGGPLANT FISH FRAGRANT DRESSING 28

FRIED CALAMARI 'TYPHOON SHELTER STYLE 28

FRIED CHICKEN WINGS

HEAVEN FACING CHILLIES AND SICHUAN PEPPER 19/29

HOT AND NUMBING DRY BEEF 28

DUMPLINGS AND THINGS

CHICKEN AND PRAWN SHU MAI (4PCS) 22

PAN FRIED WAGYU BAO (4PCS) 23

LOBSTER AND PRAWN DUMPLING (4PCS) 32

LAMB DUMPLINGS WITH CHILLI (6PCS) 32

PRAWN WONTONS

AGED BLACK VINEGAR DRESSING 4PCS 28/ 8PCS 38

PRAWN AND SCALLOP SPRING ROLLS

WITH PLUM SAUCE (4PCS) 22

PREMIUM BANQUET

FOR THE ENTIRE TABLE

\$149PP

(MIN OF 2 PEOPLE)

MATCH WITH A WINE SELECTION \$85 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

TEA SMOKED DUCK BREAST

PICKLED CABBAGE AND CHINESE MUSTARD

PIPIES WITH 4 CHILLIES SAUCE

SERVED WITH FRIED NOODLES

FRIED MARKET FISH

HOT AND SOUR DRESSING AND PICKLED SHITAKE MUSHROOM

STIR FRIED ASIAN GREENS WITH GARLIC

STIR FRIED LAMB

SERVED WITH STEAMED GUA BAO

GRILLED CHAR SIU PORK BELLY

GARLIC CHIVE PESTO, SHAOXING GLAZE

CARAMEL CHOCOLATE

PEANUT PARFAIT

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS

PLEASE NOTE THAT **NO DISHES** ARE SUITABLE
FOR THOSE WITH AN **ANAPHYLACTIC** ALLERGY TO NUTS.
DUE TO THE POTENTIAL OF TRACES ALLERGENS IN THE WORKING ENVIRONMENT
AND SUPPLIED INGREDIENTS, SPICE TEMPLE CANNOT GUARANTEE COMPLETELY
ALLERGY-FREE DINING EXPERIENCE. PLEASE INFORM YOUR WAITER PRIOR TO
ORDERING.

ALL CREDIT CARD PAYMENTS WILL INCUR A 1.7% TO 2.7% FEE,
ALL DEBIT CARDS AND EFTPOS INCUR A PROCESSING FEE OF 0.95%
10% SURCHARGE APPLIES ON SUNDAY
15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAY
10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+

GOLDEN BANQUET

FOR THE ENTIRE TABLE

\$129PP

(MIN OF 2 PEOPLE)

MATCH WITH A WINE SELECTION \$65 PER PERSON

PICKLED CUCUMBERS, SMASHED GARLIC AND GINGER

CABBAGE AND RADISH PICKLES

BANG BANG CHICKEN

WITH STRANGE FLAVOUR DRESSING

HIRAMASA KINGFISH

PICKLED GREEN CHILLI, BLACK SESAME AND SHALLOT OIL

PRAWN WONTONS

AGED BLACK VINEGAR DRESSING

STEAMED MARKET FISH HUNAN STYLE

SALTED CHILLI AND BLACK BEAN

CHINESE BROCCOLI

MUSHROOM OYSTER SAUCE AND FRIED GARLIC

KUNG PAO CHICKEN

SICHUAN PEPPERCORNS, HEAVEN FACING CHILLIES AND CASHEWS

NANJING STYLE RED BRAISED PORK HOCK

MANGO MOUSSE

WITH CONDENSED MILK CHANTILLY

VEGETABLES AND RICE

STIR FRIED ASIAN GREENS WITH GARLIC 12/21

STEAMED CHINESE BROCCOLI

MUSHROOM OYSTER SAUCE AND FRIED GARLIC 12/21

HOUSE FRIED RICE

EGG, BACON AND PEAS 14/21

STEAMED RICE 6 PP

NOODLES

BRAISED GLASS NOODLES
CHINESE MUSHROOM AND FERMENTED CHILLI 32

STIR-FRIED EGG NOODLES

WITH XO SAUCE 22

SEAFOOD

STIR FRIED PRAWNS JIANGXI STYLE
PICKLED MUSTARD GREENS, CHILLI AND GARLIC SHOOT 49

STEAMED MARKET FISH

WITH GINGER AND SHALLOT 49

STEAMED MARKET FISH HUNAN STYLE

SALTED CHILLI AND BLACK BEAN 49

PIPIES WITH 4 CHILLIES SAUCE

SERVED WITH FRIED NOODLES 49

LIVE QUEENSLAND MUD CRAB

WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES:

XO OR BLACK BEAN CHILLIES OR GINGER AND SHALLOT 99

POULTRY AND PORK

KUNG PAO CHICKEN

SICHUAN PEPPERCORNS, HEAVEN FACING CHILLIES AND CASHEWS 48

GRILLED CHAR SIU PORK BELLY

GARLIC CHIVE PESTO, SHAOXING GLAZE 48

NANJING STYLE RED BRAISED PORK HOCK 48

BEEF AND LAMB

SICHUAN FIRE WATER BEEF

WITH CHILLI BROTH AND SZECHUAN PEPPER 48

STIR FRIED WAGYU

WITH LUCKY MONEY DUMPLINGS AND EGGPLANT 49

STIR FRIED LAMB

SERVED WITH STEAMED GUA BAO 49

CHARCOAL GRILLED LAMB BACKSTRAP

WITH GREEN CHILLI RELISH 49

SPICE TEMPLE MELBOURNE

INSTAGRAM @SPICE.TEMPLE | #SPICETEMPLE