

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)

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

**PIPPIES 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

*MATCH WITH A WINE SELECTION \$85 PER PERSON*

## 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)

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

*MATCH WITH A WINE SELECTION \$65 PER PERSON*

## 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**

**PIPPIES 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

GLAZED DUCK BREAST  
PANCAKES 6PC, HOISIN SAUCE, LEEK AND CUCUMBER 54

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**  
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