

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

PICKLES

TO AWAKEN THE PALATE AND TO COOL THE FIRE
CABBAGE AND RADISH **VG G*O*** 11

CUCUMBERS SMASHED GARLIC AND GINGER **VG G*O*** 11

SALADS & COLD CUTS

FRESHLY SHUCKED SYDNEY ROCK MERIMBULA OYSTER
CHINESE RED VINEGAR MIGNONETTE **O** 7/PC

HIRAMASA YELLOWTAIL KINGFISH
PICKLED GREEN CHILLI, BLACK SESAME, SHALLOT OIL **GF*H*O*** 38

HUNAN STYLE CAPE GRIM EYE FILLET BEEF TARTARE
SALTED CHILI AND CRISPY WONTON SKIN TART SHELL **H O*** 9/PC

BANG BANG HAZELDENE CHICKEN
WITH STRANGE FLAVOUR DRESSING **N*O** 29

TEA SMOKED AYLESBURY DUCK BREAST
PICKLED CABBAGE, CHINESE MUSTARD DRESSING **O*** 38

HOT ENTREES

FRIED SILKEN TOFU
SICHUAN PEPPER SALT, CORIANDER CHILLI **VG GF*H*G** 28

CRISPY EGGPLANT
WITH FISH FRAGRANT DRESSING **VG GF*H*G O*** 28

SPRING ONION PANCAKE **VG H O** 24

ROASTED QLD MOOLOOLABA SCALLOPS
WITH SALTED CHILLI BUTTER **O*** 12/PC

FRIED CORNER INLET CALAMARI
WITH TYPHOON SHELTER STYLE DRY DRESSING **GF*H G*O*** 31

FRIED HAZELDENE CHICKEN WINGS
HEAVEN FACING CHILLIES AND SICHUAN PEPPER **O** 25

HOT NUMBING DRIED WAGYU BEEF JERKY **G O** 33

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS

PLEASE NOTE THAT **NO DISHES** ARE SUITABLE FOR THOSE WITH AN **ANAPHYLACTIC** ALLERGY TO NUTS AND SESAME. 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
\$139 PER PERSON

WINE MATCH \$65 PER PERSON
(MIN OF 2 PEOPLE)

CABBAGE AND RADISH PICKLED
CUCUMBERS PICKLED

BANG BANG HAZELDENE CHICKEN

HIRAMASA YELLOWTAIL KINGFISH

2020 RIESLING, NAKED RUN DER ZWEITE, CLARE VALLEY, SOUTH AUSTRALIA (100ML)

PRAWN WONTONS 2PC PP

STEAMED MARKET FISH FILLET

WITH HUNAN STYLE SALTED CHILLI BLACK BEAN
{ UPGRADE HUNAN FISH TO LOBSTER FOR +\$60 PER PERSON }

CHINESE BROCCOLI

2022 ASSYRTIKO, JIM BARRY, CLARE VALLEY, SOUTH AUSTRALIA (100ML)

STIR FRIED GRASS FED CAPE GRIM BEEF FILLET

GRILLED CHAR SIU BERKSHIRE PORK BELLY

2021 MALBEC, TERRAZAS DE LOS ANDES RESERVA, MENDOZA, ARGENTINA (100ML)

CARAMEL CHOCOLATE PEANUT PARFAIT

2021 RIESLING, HEGGIES VINEYARD BOTRYTIS, EDEN VALLY, SOUTH AUSTRALIA (60ML)

DUMPLINGS AND THINGS

PAN FRIED WAGYU BAO (4PCS) **H O** 28

BERKSHIRE PORK AND PRAWN SIU MAI
WITH YARRA VALLEY SMOKED SALMON ROE (4PCS) **O S** 32

LOBSTER AND PRAWN DUMPLING (4PCS) **H O** 34

LAMB DUMPLINGS WITH CHILLI (6PCS) **G O** 33

PRAWN WONTONS

IN AGED BLACK VINEGAR DRESSING **H*G*O** (6PCS) 36

CRYSTAL VEGGIE DUMPLINGS (4PCS) **VG H O N** 24

PRAWN AND SCALLOP SPRING ROLLS

WITH PLUM SAUCE (4PCS) **H*G O** 29

* DISHES CAN BE MODIFIED

VG = VEGAN

H = HALAL

N = CONTAINS NUTS

O = CONTAINS ONION

S = SHELLFISH TRACES

G = CONTAINS GARLIC

GF = GLUTEN FREE

PREMIUM BANQUET

FOR THE ENTIRE TABLE
\$229 PER PERSON

WINE MATCH \$95 PER PERSON
(MIN OF 2 PEOPLE)

CABBAGE AND RADISH PICKLED
CUCUMBERS PICKLED

PRAWN AND SCALLOP SPRING ROLL 1PC PP

ROASTED QLD SCALLOP 1PC PP

FRESHLY SHUCKED SYDNEY ROCK OYSTER 1PP
2022 CHARDONNAY, PATRICK PILUZE, TERROIR DE COURGIS, BURGUNDY, FRANCE (100ML)

LOBSTER AND PRAWN DUMPLINGS 2PC PP

FRIED MARKET FISH FILLET
WITH YUNNAN STYLE SPICY TOMATO SAUCE

STIR FRY ASIAN GREENS

2021 RIESLING, SCHLOSS LIESER ESTATE, KABINETT, MOSEL, GERMANY (100ML)

STEAMED TASMANIAN LOBSTER HALF PP
WITH GINGER SHALLOT SAUCE

STIR FRY SPANNER CRAB EGG NOODLE
WITH HOUSE MADE XO SAUCE

2022 ROSE, COBAW RIDGE, IL PINKO SYRAH, MACEDON RANGES, VICTORIA (100ML)

THREE MILK CAKE

2015 GARGANEGA, ANSELMI, I CAPITELLI RECIOTO DI SOAVE, VENETO, ITALY(60ML)

SEAFOOD

STIR FRIED QLD BANANA PRAWNS JIANGXI STYLE
WITH KING BROWN MUSHROOMS **GF* H O*** 58

STEAMED MARKET FISH FILLET
WITH GINGER AND SHALLOT SAUCE **GF* H* O*** 55

HUNAN STYLE STEAMED MARKET FISH FILLET
WITH SALTED CHILLI AND BLACK BEAN **O*** 55

SICHUAN DROWNING FISH
IN HEAVEN FACING CHILIES AND SICHUAN PEPPERS **GF O H*** 55

LIVE TASMANIAN WHOLE LOBSTER 1KG
WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES: **GF* G O H* XO** OR GINGER AND SHALLOT **GF* O* H*** 199

STIR FRY HALF LOBSTER WITH EGG NOODLE
WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES: **GF* G O H* XO** OR GINGER AND SHALLOT **GF* O* H*** 130

*PREORDER **48 HOUR PRIOR NOTICE** FOR LIVE QUEENSLAND MUD CRAB
XO OR **BLACK BEAN CHILLIES G O** OR GINGER AND SHALLOT 150



POULTRY AND PORK

KUNG PAO HAZELDENE CHICKEN
SICHUAN PEPPER, HEAVEN FACING CHILLIES, CASHEWS
GF*S*H*N*G*O* 51

CORN FED AYLESBURY DUCK BREAST AND DUCK LEG
*(AVAILABLE ON FRIDAY/SATURDAY ONLY)
HOUSE-MADE PANCAKES, HOISIN, LEEK, CUCUMBER **N* G O*** 79

CHARCOAL GRILLED BERKSHIRE PORK BELLY CHAR SIU
GARLIC CHIVE PESTO, SHAOXING GLAZE **N* G O*** 58

NANJING STYLE RED BRAISED PORK HOCK **O** 55

HOT NUMBING SWEET SOUR BERKSHIRE PORK
CHINESE BLACK VINEGAR, CHILLI OIL **G O* H*** 55

BEEF AND LAMB

STIR FRIED GRASS FED CAPE GRIM BEEF EYE FILLET
SALTED BLACK BEAN SAUCE AND BULLHORN PEPPERS **GF*H*** 62

SICHUAN FIRE WATER GRASS FED CAPE GRIM BEEF
WITH CHILLI BROTH AND SZECHUAN PEPPER **G O H*** 62

CHARCOAL GRILLED FLINDERS ISLAND LAMB BACKSTRAP
WITH GREEN CHILLI RELISH **GF*O*H*** 59

NOODLES

BRAISED GLASS NOODLES
CHINESE ASSORTED MUSHROOM AND SALTED CHILLI **VG G*O*** 32

STIR-FRIED QLD SPANNER CRAB EGG NOODLES
WITH HOUSE MADE XO SAUCE **GF* S H* G O** 59

VEGETABLES AND RICE

STIR FRIED ASIAN GREENS
WITH GARLIC **GF* VG H* G*** 14/23

STEAMED CHINESE BROCCOLI
MUSHROOM OYSTER SAUCE AND FRIED GARLIC **GF*VG H G*** 14/23

HOUSE FRIED RICE
EGG, BACON, PEAS **GF VG*H*O*** 16/23

YUNNAN FRIED RICE
MIXED MUSHROOMS, EGG, CHILLI **GF*VG*H O*** 15/23

STEAMED RICE 7 PP

SPICE TEMPLE MELBOURNE
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