

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

HIRAMASA KINGFISH
PICKLED GREEN CHILLI, BLACK SESAME AND SHALLOT OIL 26

WHITE CUT CHICKEN
WITH GINGER AND SHALLOT DRESSING 28

HOT ENTREE

FRIED SILKEN TOFU
SICHUAN SALT AND PEPPER FLOUR, CORIANDER AND CHILLI 26

CRISPY EGGPLANT FISH FRAGRANT DRESSING 28

FRIED CALAMARI 'TYPHOON SHELTER STYLE' 28

SPICE TEMPLE MELBOURNE

INSTAGRAM @SPICE.TEMPLE | #SPICETEMPLE

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

SEAFOOD

STEAMED MARKET FISH
WITH GINGER AND SHALLOT 49

STEAMED MARKET FISH HUNAN STYLE
SALTED CHILLI AND BLACK BEAN 49

NOODLES

BRAISED GLASS NOODLES
CHINESE MUSHROOM AND FERMENTED CHILLI 32

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+

POULTRY AND PORK

KUNG PAO CHICKEN
SICHUAN PEPPERCORNS, HEAVEN FACING CHILLIES, CASHEWS 48

NANJING STYLE RED BRAISED PORK HOCK 48

BEEF AND LAMB

STIR FRIED WAGYU
WITH LUCKY MONEY DUMPLINGS AND EGGPLANT 49

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 PER PERSON

DESSERT

MANGO MOUSSE
WITH CONDENSED MILK CHANTILLY 14

COCONUT TAPIOCA
WITH BLOOD ORANGE AND BANANA CHANTILLY 14

CARAMEL, CHOCOLATE
AND PEANUT PARFAIT 16

THREE MILK CAKE
WITH MERINGUE AND DRIED RASPBERRIES 16

SPICE TEMPLE

THE JADE BANQUET

FOR THE ENTIRE TABLE

\$75 PER PERSON

(MIN OF 2 PEOPLE)

DUMPLING SELECTION
(4PCS)

CHICKEN AND PRAWN SHU MAI

LOBSTER AND PRAWN DUMPLING

PAN FRIED WAGYU BAO

LAMB DUMPLINGS WITH CHILLI

KUNG PAO CHICKEN
SICHUAN PEPPERCORNS, HEAVEN FACING CHILLIES,
CASHEWS

STEAMED MARKET FISH
WITH GINGER AND SHALLOT

CHINESE BROCCOLI
MUSHROOM OYSTER SAUCE AND FRIED GARLIC

STEAMED RICE