

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

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*

THE GOLDEN BANQUET FOR THE ENTIRE TABLE

\$85 per person

Cucumbers with smashed garlic and ginger
Cabbage and radish
White cut chicken with ginger and shallot
Fried pork chop with sweet soy
Fried squid, Hong Kong Typhoon style
Steamed flathead, Hangzhou style
Lap yuk and aged black vinegar
Hunan style pork belly with red pepper and garlic stem
Kung Pao chicken
Sichuan peppercorns, heaven facing chillies and cashews
Steamed Chinese broccoli
with house made oyster sauce
Pineapple granita
with liquorice syrup and mint meringue

THE DYNASTY BANQUET FOR THE ENTIRE TABLE

\$99 per person

\$55 for matching wines per person (120ml pour)

Cucumbers with smashed garlic and ginger
Cabbage and radish
White cut chicken with strange flavour dressing
With a choice of
Raw yellowfin tuna with spicy orange oil and lettuce
Or Lamb and cumin pancake
2017 Rosé, Montirius 'Perle de Rosée' Vacqueyras, France
Pippies with a choice of
Salted olive and black bean or **XO sauce**
Stir fried spanner crab
with mung bean noodles and garlic chives
2015 Gewürztraminer Blend, Schloss Sommerhausen
'Schenkentrunk' Franken, Germany
Hot and numbing crispy duck
Stir fried wagyu brisket with baby eggplant and chilli
paste
Water spinach stir fried with Sichuan style
2016 Cabernet Blend, Si Vintners 'Si Red' Margaret River, W.A.
Passionfruit and chocolate tart
2008 Semillon Blend, Carmes de Rieussec, Sauternes, France

PICKLES

To awaken the palate and to cool the fire
Cabbage and radish 10
Cucumbers with smashed garlic and ginger 12

SALADS & COLD CUTS

Raw yellowfin tuna with spicy orange oil and lettuce 39
Spinach and sesame salad 18
Steamed eggplant with three flavours
Garlic, coriander and sweet pork 29
White cut chicken
with strange flavour dressing 29
Tea smoked duck breast
with pickled cabbage and Chinese mustard 38

HOT ENTREE

Fried eggplant with spicy ginger and garlic dressing 25
Fried salt and pepper silken tofu with
spicy coriander salad 27
Fried squid, Hong Kong Typhoon style 34
Fried pork chop with sweet soy 26
Hunan style pork ribs with black bean and chilli
Mild, medium or **hot** 32
Spice fried chicken wings with heaven facing chillies 34
Hot and numbing dry Wagyu beef 29

DUMPLINGS AND THINGS

Crystal vegetable dumpling 4 for 16
'Har gao' steamed prawn dumpling 4 for 16
Prawn wontons with black vinegar and chilli 8 for 29
Northern style lamb and fennel dumplings 8 for 29
Prawn toast with Spice Temple sweet and sour sauce 18
Lamb and cumin pancake 22
Pork and garlic chive steamed buns 6 for 26
Prawn and scallop spring roll 6 for 24
Spice Temple style barbecue pork buns 4ea
Tea smoked 1/2 duck with mandarin pancakes 10pcs 49

NOODLES

Belt noodles with XO and bacon 29
Crispy Chow Mein Australian Chinese style
with pork relish 34

LIVE FROM THE TANK

MARKET PRICE

Lobster 1kg
Mud crab 1kg
Pippies 250/500g
with a choice of
Four chillies
Black bean and salted chilli
Salted olive and black bean dressing
Ginger and shallot
XO sauce

Add fried or boiled egg noodles 5

SEAFOOD

Kung Pao prawns
Sichuan peppercorns, heaven facing chillies and cashews 55
Steamed flathead, Jiangxi style
Pickled mustard green and chilli 49
Fish drowned in heaven facing chillies
and Sichuan peppercorns
Leatherjacket Sichuan style 49
Stir fried prawns
with salted duck egg and four chillies
Brined, dried, fermented and pickled 55
Stir fried spanner crab
with mung bean noodles and garlic chives 59

PORK

Hot, sweet, sour and numbing pork
Chilli, sugar, black vinegar and Sichuan peppercorn 49
Nanjing style braised pork hock
with black vinegar tea 49

SPICE TEMPLE

POULTRY

Kung Pao chicken
Sichuan peppercorns, heaven facing chillies and cashews 49
Crisp skinned 1/2 chicken
with a choice of lemon or ginger and shallot, or black vinegar 45
Stir fried quail and peanuts with steamed egg custard
Spicy, crunchy, creamy 45
Hot and numbing duck 49

BEEF

Stir fried grass fed beef fillet
with cumin, fermented chilli and onion 49
Stir fried wagyu brisket with baby eggplant and chilli
paste 49
Beef fillet in fire water
Broth blackened with chilli and Sichuan peppercorns 55

VEGETABLES

Hot pot of fresh shiitake, oyster, enoki
and wild Chinese mushrooms, Yunnan style 39
Steamed king abalone mushroom,
garlic stems, chives and ginger 19
Steamed Chinese broccoli
with house made oyster sauce 18
Water spinach stir fried with Sichuan style 19
Greens stir fried with garlic 19

RICE

House style fried rice 19
Bacon, peas and salted chilli
Steamed rice 5 pp

EARN & USE QANTAS POINTS AT SPICE TEMPLE

USE POINTS: FOR EVERY 4000 POINTS USED,
YOU WILL ENJOY \$20 OFF YOUR BILL

EARN POINTS: EARN 2 POINTS FOR EVERY \$1 SPENT

**FREQUENT
FLYER** 

All credit card payments will incur a 1.0% - 1.5% processing fee. All debit cards incur a processing fee of 0.5% - 1.0%. All EFTPOS no charge. A 10% surcharge applies on Sunday. A 15% surcharge applies on all public holidays. For tables of 10 or more guests, your bill will include a recommended service charge of 10%. This service charge is at your discretion. Patrons with food allergies or dietary requirements, please inform your waiter prior to ordering. Although we will endeavor to accommodate your dietary needs, we cannot be held responsible for traces of allergens.