

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 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  
Crisp fried quail marinated in fermented  
red bean curd and five spice 19  
**Fried salt and pepper silken tofu with  
spicy coriander salad** 27  
**Fried squid, Hong Kong Typhoon style** 34  
Tripe with black bean and chilli 17  
Fried tripe with heaven facing chilli salt 17  
Hunan style pork ribs with black bean and chilli  
Mild, medium or **hot** 31  
Spice fried chicken wings with heaven facing chillies 34  
**Hot and numbing dry Wagyu beef** 29

## DUMPLINGS AND THINGS

Tea smoked 1/2 duck with mandarin pancakes 10pcs 49  
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 16  
Lamb and cumin pancakes 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

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*

## NOODLES

**Handmade egg 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 4

## SEAFOOD

**Kung Pao prawns**  
**Sichuan peppercorns, heaven facing chillies and cashews** 49  
Steamed flathead, Jiangxi style  
Pickled mustard green and chilli 47  
**Steamed blue eye trevalla fillet, Hunan style**  
**Salted red chilli and pickled green chilli** 47  
**Fish drowned in heaven facing chillies  
and Sichuan peppercorns**  
**Leatherjacket Sichuan style** 49  
Whole steamed snapper  
with black bean and salted chilli 47  
**Stir fried prawns  
with salted duck egg and four chillies**  
**Brined, dried, fermented and pickled** 49  
Stir fried spanner crab  
with mung bean noodles and garlic chives 59

## PORK

Guangxi style crisp roast pork belly  
with coriander, peanuts, red onion and sesame seeds 47  
**Hot, sweet, sour and numbing pork**  
**Chilli, sugar, black vinegar and Sichuan peppercorn** 47  
Nanjing style braised pork hock  
with black vinegar tea 47

## POULTRY

Three shot chicken  
Beer, chilli and soy 47  
**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 44  
**Stir fried quail and peanuts with steamed egg custard**  
**Spicy, crunchy, creamy** 44  
**Hot and numbing duck** 49

## BEEF AND LAMB

Braised cumin lamb and fermented chillies  
with steamed bread pockets 49  
Stir fried grass fed beef fillet  
with cumin, fermented chilli and onion 49  
**Stir fried Wagyu brisket,  
with chilli paste and lucky money dumplings** 49  
**Beef fillet in fire water**  
**Broth blackened with chilli and Sichuan peppercorns** 49

## 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 16  
Water spinach stir fried with black fungi and garlic 19  
Greens stir fried with garlic 19

## RICE

House style fried rice 19  
Bacon, peas and salted chilli  
Steamed rice 4 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



# SPICE TEMPLE

## THE GOLDEN BANQUET FOR THE ENTIRE TABLE

\$79 per person  
Cucumbers with smashed garlic and ginger  
Cabbage and radish  
White cut chicken with red cabbage and green chilli  
dressing  
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)  
+\$15 NV Gosset 'Cuvee Rockpool' Champagne to start*  
Cucumbers with smashed garlic and ginger  
Cabbage and radish  
Tea smoked duck salad  
with pickled cabbage and Chinese mustard  
Raw yellowfin tuna with spicy orange oil and lettuce  
*2017 Pinot Blanc, Elderslie 'Hills Blend #1' Adelaide Hills*  
Pippies with a choice of  
Salted olive and black bean or **XO sauce**  
Stir fried spanner crab  
with mung bean noodles and garlic chives  
*2014 Gewürztraminer, Zind-Humbrecht 'Turckheim' Alsace*  
**Hot and numbing crispy duck**  
Red braised pork hock Nanjing style  
black vinegar tea  
Stir fried water spinach  
with black fungi and garlic  
*2018 Sangiovese, Lark Hill 'Dark Horse Vineyard' Canberra  
District, A.C.T*  
Chocolate jaffa mousse cake  
*NV Pedro Ximenez, Valdespino 'El Candado', Jerez, Spain*

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.