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

Yum Cha literally translates as ‘Drink Tea’. Traditionally, a shared pot of tea with family & friends coupled with a selection of bite-sized dishes known as dim sum.

**EXPRESS LUNCH**

**FOR THE SHARED TABLE**

$65 per person

Kirin Megumi Draught
House pickles
Prawn wontons or Lamb dumplings or Vegetable spring rolls
with
Steamed market fish in Jiangxi style or Kung Pao chicken or Stir fried grass fed beef fillet with black bean and bullhorn peppers
Stir fried Asian greens with garlic House fried rice
Caramel chocolate and peanut parfait

**THE JADE BANQUET**

$59 per person

Dragon Wodd Long Jing green tea
House pickles
Tea smoked duck breast with mustard dressing
Crystal prawn and corn dumpling
Pork and prawn sui mai
Crystal Warrigal green and mushroom dumpling
Pan fried pork dumpling
Mackerel and ginger pot sticker
Wagyu brisket pot sticker
Lamb dumpling with chilli dressing
Vegetable spring roll
BBQ pork puffs
Egg custard tart

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
Pickled cabbage and radish 10
Pickled cucumbers with smashed garlic and ginger 12

**GUA BAO**

(1 piece)
Tofu with pickles, peanuts, crispy chilli, mustard 10
Pork belly with pickles, peanuts, crispy chilli, mustard 10
Bang Bang chicken 10

**STEAMED AND POACHED DUMPLINGS**

(4 pieces)
Crystal Warrigal green and mushroom 16
Pork and prawn sui mai 17
Prawn wontons with aged black vinegar dressing 18
Crystal prawn and corn 18
Chicken with black bean sauce 17

**FRIED AND BAKED DUMPLINGS**

(4 pieces)
Wagyu brisket pot sticker 18
Mackerel and ginger pot sticker 17
Vegetable spring roll 16
BBQ pork puffs 17
Vegetable dumplings 14
Pork and garlic chive 17
Lamb dumpling with chilli 17

**RAW PLATES AND SALADS**

Hiramasa Kingfish with pickled green chilli, black sesame and shallot oil 18
Cured Ocean trout with blackbean, pickled daikon and orange chilli oil 19
Cold shredded potato salad with coriander and chilli 12
Spinach salad with soy beans and sugar snaps 14
Bang Bang chicken 15
Tea smoked duck breast with pickled cabbage and Chinese mustard 19
Steamed eggplant with three flavours 19

**HOT ENTREE**

Fried silken tofu with Sichuan salt and pepper flour, coriander and chilli 12
Crispy eggplant with fish fragrant dressing 12
Fried calamari ‘typhoon shelter style’ with cabbage salad 18
Fried chicken wings with dried heaven facing chillies and Sichuan pepper 18
Hot and numbing dry Wagyu beef 28

**NOODLES AND PANCAKES**

House-made egg noodle with Chinese mustard and fermented chilli 22
Hand pulled noodle with Wagyu brisket and capsicum 29
Spring onion pancake 12
Lamb and cumin pancake 23

Spice Temple requests patrons with food allergies or other dietary requirements to inform their waiter prior to ordering.

We will endeavour to accommodate your dietary needs, however cannot be responsible for traces of allergens.

Please note all credit card payments will incur a 1.0% to 1.5% fee, whilst all debit cards incur a processing fee of 0.5% to 1.0%.

EFTPOS no charge.

Sundays incur a 10% surcharge and public holidays incur a 15% surcharge.

For tables of 10 or more guests, your bill will include a 10% service charge.