

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

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 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 (100ml 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
*2016 Riesling, Kabinett, Balthasar Röss
Hattenheimer Schützenhaus, Rheingau, Germany*
Pippies with a choice of
Salted olive and black bean or **XO sauce**
Stir-fried spanner crab
with leeks and mung bean noodles
2017 Grüner Veltliner, Weszeli 'Langenlois' Kamptal, Austria
Hot and numbing crispy duck
Stir fried wagyu brisket
with baby eggplant and chilli paste
Water spinach stir fried with Sichuan style
*2017 Grenache Blend, François Xavier Lambert
Côtes du Rhone, France*
Chocolate Jaffa mousse cake
2018 Pinot Gris, Scorpio 'Pinsanto' Mornington Peninsula, Vic

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*

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
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 dumplings 4 for 16
'Har gao' steamed prawn dumplings 4 for 16
Prawn wontons with black vinegar and chilli 8 for 29
Chicken and black fungi dumplings 4 for 16
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
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 leeks and mung bean noodles 59

PORK

Hunan style pork belly
with red pepper and garlic stem 49
**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
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 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

All credit card payments will incur a 1.5% processing fee. All debit cards incur a processing fee of 0.5% - 1.0%. 'Tap and Go' incurs debit/credit card fee. 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.