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 shared table
$85 per person
Match with a wine selection $55 per person

Caramal chocolate and peanut parfait
2016 Voyager Estate Cabernet Blend, WA

Hot and numbing duck
with Sichhuan black bean and shallot

Cape Grim beef fillet stir fried with bullhorn peppers
and steamed bread pockets

2018 Apis Gewurtztraminer, Henty Vic

Prawn wontons with aged black vinegar dressing

Tea smoked duck breast
pickled green chilli, black sesame and chilii oil

2018 Domaine Raimbault Demi-Sec Chenin Blanc, Vouvray France

Prawn wontons with aged black vinegar dressing

2015 Domaine Raimbault Demi-Sec Chenin Blanc, Vouvray France

Kung Pao chicken
Nanjing style Red braised pork hock
2016 Voyager Estate Cabernet Blend, WA

Mango pudding with condensed milk chantilly
2017 Fighting Gully Road Petit Manseng, Beechworth Vic

THE DYNASTY BANQUET
For the shared table
$110 per person
or $124 per person premium upgrade
Match with a wine selection $55 per person

Caramal chocolate and peanut parfait
2017 Fighting Gully Road Petit Manseng, Beechworth Vic

Bang Bang chicken
Steamed eggplant with three flavours
garlic, coriander and sweet pork

Hiramasa kingfish with pickled green chilli, black sesame and shallot oil

Hunan style tartare with Cape Grim eye fillet, salted chilli and sesame bread
Spinach salad with soy beans and sugar snap

Cold shredded potato salad with coriander and chilli

Silken tofu and century egg with aromatic soy, aged vinegar and fragrant chilli oil

Tea smoked duck breast with pickled cabbage and Chinese mustard

Steamed eggplant with three flavours
garlic, coriander and sweet pork

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

Pickled cucumbers with smashed garlic and ginger

Sichuan pickled shiitake mushroom and cucumber

Raw Salads and Cold Cuts

Hiramasa kingfish with pickled green chilli, black sesame and shallot oil

Hunan style tartare with Cape Grim eye fillet, salted chilli and sesame bread
Spinach salad with soy beans and sugar snap

Cold shredded potato salad with coriander and chilli

Silken tofu and century egg with aromatic soy, aged vinegar and fragrant chilli oil

Bang Bang chicken

Tea smoked duck breast with pickled cabbage and Chinese mustard

Steamed eggplant with three flavours
garlic, coriander and sweet pork

Hot Entrees

Fried silken tofu with Sichuan salt and pepper flour, coriander and chilli

Crispy eggplant with fish fragrant dressing

Fried calamari, 'typhoon shelter style' with cabbage salad

Lamb and cumin pancake with chilli paste
Fried chicken wings with dried heaven facing chillies and Sichuan pepper

Hot and numbing dry Wagyu beef

Noodles and Dumplings

Dan Dan noodles with pork and pickled vegetables

Stir fried crab meat with mung bean noodles, soybeans and chilli

House-made egg noodle with Chinese mushroom and fermented chilli

Lamb dumpling with chilli

Prawn wontons with aged black vinegar dressing

Deserts

Chocolate mousse with poached peaches
and sesame ice cream

Mango pudding with condensed milk chantilly

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Seafood

Steamed market fish Jiangxi style
Fragrant prawns with snow peas
garlic stems and Pixian chilli

Stir fried prawns with salted duck egg
and four chillies

Drowning fish in heaven facing chillies
and Sichuan peppercorn

Poultry

Roasted duck in traditional Peking style
with pancake, cucumber and hoisin sauce

Twice cooked pork belly with leeks
Sichuan black bean and chilli

Beef and Lamb

Braised lamb shoulder with salted chilli
and steamed bread pockets

Stir fried grass fed beef fillet with black bean
and bullhorn peppers

Red braised beef short ribs
with Sichuan black bean and shallot

Fire water beef

Cape Grim grass fed fillet, salted chilli and sesame bread

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Vegetables

Stir fried Asian greens with garlic

Tofu puffs braised with Pixian chilli and spring onion

Stir fried morning glory with preserved bean curd

Steamed Chinese broccoli with oyster sauce and fried garlic

Rice

Yunnan style fried rice

Egg, wild mushrooms and fresh chilli

House fried rice

Egg, bacon and peas

Steamed rice

Mango pudding with condensed milk chantilly

Coconut milk pudding with blood plums, plum sorbet

White chocolate mousse with hazelnut

Caramel chocolate and peanut parfait

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.

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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.

Connect and share | @spice.temple | @chefneilperry | #spicetemple