

SPICE TEMPLE

THE GOLDEN BANQUET

Daikon with ginger and black sesame
Cabbage and radish

White cut chicken with ginger and shallot
Fried pork chop with sweet soy
2019 Fiano, Nick Spencer, Gundagai, N.S.W.

Fried squid, Hong Kong Typhoon style

Steamed flathead, Hangzhou style
Lap yuk and aged black vinegar
2018 Riesling, Frogmore Creek 'FGR', Coal River Valley, Tasmania

Nanjing style braised pork hock with black vinegar tea

Kung Pao chicken
Sichuan peppercorns, heaven facing chillies and cashews

Steamed Chinese broccoli with oyster sauce
2019 Grenache Blend, Rockford 'Frugal Farmer' Barossa, S.A.

Lychee granita with liquorice syrup and mint meringue
2018 Pinot Gris, Scorpo 'Pinsanto' Mornington Peninsula, Vic.