

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

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*

# SPICE TEMPLE



## THE GOLDEN BANQUET FOR THE ENTIRE TABLE

\$89 per person

*\$55 for matching wines per person (room pour)*

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.*

## PICKLES

To awaken the palate and to cool the fire

Cabbage and radish 10

Daikon with ginger and black sesame 10

## 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**

## HOT ENTREE

**Fried eggplant with spicy ginger and garlic dressing 25**

**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

Northern style lamb and fennel dumplings 8 for 29

Prawn toast with Spice Temple sweet and sour sauce 18

Lamb and cumin pancake 22

Prawn and scallop spring roll 6 for 24

## 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 \$27/100g

Spanner Crab \$10/100g

Pippies \$30/250g \$55/500g

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

Steamed flathead, Jiangxi style

Pickled mustard green and chilli 49

**Fish drowned in heaven facing chillies  
and Sichuan peppercorns**

Flathead Sichuan style 49

**Stir fried prawns**

**with salted duck egg and four chillies**

**Brined, dried, fermented and pickled 55**

Stir fried spanner crab

with mung bean noodles and garlic chives 59

## PORK AND POULTRY

**Hot, sweet, sour and numbing pork**

**Chilli, sugar, black vinegar and Sichuan peppercorn 49**

Nanjing style braised pork hock  
with black vinegar tea 49

**Kung Pao chicken**

**Sichuan peppercorns, heaven facing chillies and cashews 49**

## BEEF

Stir fried wagyu brisket

with baby eggplant and chilli paste 49

Robbin's Island Wagyu 7+

with aged black vinegar and chilli dressing 145

**Beef fillet in fire water**

**Broth blackened with chilli and Sichuan peppercorns 55**

## VEGETABLES AND RICE

Steamed Chinese broccoli with oyster sauce 18

Greens stir fried with garlic 19

House style fried rice 19

Bacon, peas and salted chilli

Steamed rice 5 pp

## DESSERTS

Lychee granita

with soft liquorice and dried raspberry 17

Three milk cake

with dried raspberries, pistachio and almond 17

Chocolate & caramelised peanut parfait 21

Passionfruit marshmallows 7

DUE TO NEW SOUTH WALES  
GOVERNMENT REGULATIONS.  
ALL GUESTS ARE REQUIRED TO REGISTER  
THEIR DETAILS WHILE DINING BY  
SCANNING THE QR CODE.



*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 15% surcharge applies on all public holidays. For tables of 8 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.*