

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 (100ml 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

Mud crab \$15/100g

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.