

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



PICKLES	
To awaken the palate and to cool the fire	
Daikon with ginger and black sesame	10
Cabbage and radish	10
SALADS & COLD CUTS	
Raw yellowfin tuna 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 strange flavour dressing	29
HOT ENTREE	
Fried eggplant spicy ginger and garlic dressing	25
Fried salt and pepper silken tofu spicy coriander salad	27
Fried squid, Hong Kong Typhoon style	34
Fried pork chop with sweet soy	26
Hunan style pork ribs black bean and chilli mild, medium or hot	32
Spice fried chicken wings 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 black vinegar and chilli	8 for 29
Northern style lamb and fennel dumplings	8 for 29
Prawn toast spice Temple sweet and sour sauce	18
Lamb and cumin pancake	22
Pork and garlic chive steamed buns	8 for 24
Prawn and scallop spring roll	6 for 24

THE PREMIUM BANQUET	
FOR THE ENTIRE TABLE	
<i>Based on the finest seasonal produce</i>	
\$119 per person	
Daikon with smashed garlic and ginger	
Cabbage and radish	
Raw yellowfin tuna spicy orange oil and lettuce	
Steamed sea scallops ginger & shallot black bean & salted olive	
Stir fried spanner crab omelette	
Steamed Bass Grouper with ginger and shallot	
Tea smoked duck aged black vinegar and spicy pickled cucumbers	
Binnie Wagyu 7+ sirloin kampot pepper and curry leaves	
Stir fried greens with garlic	
Chocolate & caramelised peanut parfait	
<i>\$85 per person for a premium wine matching (100ml pour)</i>	

LIVE FROM THE TANK			
Market Price			
Lobster		\$27/100g	
Pippies	\$30/250g	\$55/500g	
with a choice of Four chillies			
Salted olive and black bean dressing			
Black bean and salted chilli			
Ginger and shallot			
XO sauce			
Add fried or boiled egg noodles			5
NOODLES			
Handmade egg noodles			
XO and bacon			
Crispy Chow Mein			29
Australian Chinese style with pork relish			
			34

THE GOLDEN BANQUET	
FOR THE ENTIRE TABLE	
\$89 per person	
Daikon with ginger and black sesame	
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	
Nanjing style braised pork hock black vinegar tea	
Kung Pao chicken Sichuan peppercorns, heaven facing chillies and cashews	
Steamed Chinese broccoli with oyster sauce	
Lychee granita liquorice syrup and mint meringue	
<i>\$65 for matching wines per person (100ml pour)</i>	

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 salted duck egg and four chillies brined, dried, fermented and pickled	55
Stir fried spanner crab mung bean noodles and garlic chives	59
PORK	
Hot, sweet, sour and numbing pork chilli, sugar, black vinegar and Sichuan peppercorn	49
Nanjing style braised pork hock black vinegar tea	49

POULTRY	
Kung Pao chicken	
Sichuan peppercorns, heaven facing chillies and cashews	
49	
Tea smoked duck aged black vinegar and spicy pickled cucumbers	49
BEEF	
Stir fried wagyu brisket baby eggplant and chilli paste	
49	
Beef fillet in fire water broth blackened with chilli and Sichuan peppercorns	
55	
Binnie Wagyu 7+ sirloin kampot pepper and curry leaves	
125	
VEGETABLES AND RICE	
Steamed Chinese broccoli with oyster sauce	
18	
Greens stir fried with garlic	
19	
House style fried rice	
Bacon, peas and salted chilli	
19	
Steamed rice	
5 PP	
DESSERTS	
Lychee granita	
soft liquorice and dried raspberry	
17	
Three milk cake dried raspberries, pistachio and almond	
17	
Chocolate & caramelised peanut parfait	
21	
Passionfruit marshmallows	
7	

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.