

OUR FOOD IS DESIGNED FOR THE SHARED TABLE.
THE HOTTEST DISHES ARE PRINTED IN RED

SPICE TEMPLE



SIDES

- BRAISED GLASS NOODLES
CHINESE ASSORTED MUSHROOM AND SALTED CHILLI **VG G*O*** 32
- STIR FRIED ASIAN GREENS
WITH GARLIC **GF* VG H* G*** 14/23
- STEAMED CHINESE BROCCOLI
MUSHROOM OYSTER SAUCE AND FRIED GARLIC **GF*VG H G***
14/23
- HOUSE FRIED RICE
EGG, BACON, PEAS **GF VG*H*O*** 16/23
- YUNNAN FRIED RICE**
MIXED MUSHROOMS, EGG, CHILLI **GF*VG*H O*** 15/23
- STEAMED RICE 7 PP

DESSERT

- MANGO MOUSSE
WITH CONDENSED MILK CHANTILLY **GF* D H** 19
- COCONUT TAPIOCA
WITH KUMQUAT AND PINEAPPLE **GF VG H** 16
- CARAMEL, CHOCOLATE
AND PEANUT PARFAIT **GF D N H** 18
- THREE MILK CAKE
WITH MERINGUE AND DRIED RASPBERRIES **N* D H** 18

IMPORTANT NOTICE REGARDING ALLERGIES AND DIETARY REQUESTS

PLEASE NOTE THAT **NO DISHES** ARE SUITABLE FOR THOSE WITH AN **ANAPHYLACTIC** ALLERGY TO NUTS AND SESAME. DUE TO THE POTENTIAL OF TRACES ALLERGENS IN THE WORKING ENVIRONMENT AND SUPPLIED INGREDIENTS, SPICE TEMPLE CANNOT GUARANTEE COMPLETELY ALLERGY-FREE DINING EXPERIENCE. PLEASE INFORM YOUR WAITER PRIOR TO ORDERING.

ALL CREDIT CARD PAYMENTS WILL INCUR A 1.7% TO 2.7% FEE, ALL DEBIT CARDS AND EFTPOS INCUR A PROCESSING FEE OF 0.95% 10% SURCHARGE APPLIES ON SUNDAY 15% SURCHARGE APPLIES ON ALL PUBLIC HOLIDAY 10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+

DUMPLINGS AND THINGS

- PAN FRIED WAGYU BAO (4PCS) **H O** 28
- BERKSHIRE PORK AND PRAWN SIU MAI
WITH YARRA VALLEY SMOKED SALMON ROE (4PCS) **O S** 32
- LOBSTER AND PRAWN DUMPLING (4PCS) **H O** 34
- LAMB DUMPLINGS WITH CHILLI** (6PCS) **G O** 33
- PRAWN WONTONS**
IN AGED BLACK VINEGAR DRESSING **H*G*O** (6PCS) 36
- CRYSTAL VEGGIE DUMPLINGS (4PCS) **VG H O N** 24
- PRAWN AND SCALLOP SPRING ROLLS
WITH PLUM SAUCE (4PCS) **H*G O** 29

MAINS

- STEAMED MARKET FISH
WITH GINGER AND SHALLOT **GF* H* O*** 55
- STEAMED MARKET FISH HUNAN STYLE**
SALTED CHILLI AND BLACK BEAN **O*** 55
- LIVE TASMANIAN WHOLE LOBSTER 1KG
WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES: **GF* G O H* XO** OR GINGER AND SHALLOT **GF* O* H*** 199
- KUNG PAO HAZELDENE CHICKEN**
SICHUAN PEPPER, HEAVEN FACING CHILLIES, CASHEWS
GF*S*H*N*G*O* 51
- NANJING STYLE BRAISED PORK HOCK **O** 55
- HOT NUMBING SWEET SOUR BERKSHIRE PORK**
CHINESE BLACK VINEGAR, CHILLI OIL **G O* H*** 55
- STIR FRIED GRASS FED CAPE GRIM BEEF EYE FILLET
SALTED BLACK BEAN SAUCE AND BULLHORN PEPPERS **GF*H*** 62
- *PREORDER 48 HOUR PRIOR NOTICE FOR LIVE QUEENSLAND MUD CRAB
XO OR **BLACK BEAN CHILLIES G O** OR GINGER AND SHALLOT 150

PICKLES

- TO AWAKEN THE PALATE AND TO COOL THE FIRE*
- CABBAGE AND RADISH **VG G* O*** 11
- CUCUMBERS SMASHED GARLIC AND GINGER **VG G* O***
11

SALADS & COLD CUTS

- FRESHLY SHUCKED SYDNEY ROCK MERIMBULA
OYSTER CHINESE RED VINEGAR MIGNONETTE **O** 7/PC
- HIRAMASA YELLOWTAIL KINGFISH
PICKLED GREEN CHILLI, BLACK SESAME, SHALLOT OIL **GF*H*O***
38
- BANG BANG HAZELDENE CHICKEN**
WITH STRANGE FLAVOUR DRESSING **N*O** 29

HOT ENTREE

- FRIED SILKEN TOFU**
SICHUAN PEPPER SALT, CORIANDER CHILLI **VG GF*H*G** 28
- CRISPY EGGPLANT
WITH FISH FRAGRANT DRESSING **VG GF*H*G O*** 28
- SPRING ONION PANCAKE **VG H O** 24
- ROASTED QLD MOOLOOLABA SCALLOPS**
WITH SALTED CHILLI BUTTER **O*** 12/PC
- FRIED CORNER INLET CALAMARI**
WITH TYPHOON SHELTER STYLE DRY DRESSING **GF*H G*O*** 31
- FRIED HAZELDENE CHICKEN WINGS**
HEAVEN FACING CHILLIES AND SICHUAN PEPPER **O** 25
- HOT NUMBING DRIED WAGYU BEEF JERKY G O** 33

* DISHES CAN BE MODIFIED

VG = VEGAN H = HALAL
N = CONTAINS NUTS O = CONTAINS ONION
S = SHELLFISH TRACES G = CONTAINS GARLIC
GF = GLUTEN FREE

JADE BANQUET

FOR THE ENTIRE TABLE

\$75 PER PERSON
(MIN OF 2 PEOPLE)

- ASSORTMENT OF 4 MIXED DUMPLINGS:
PRAWN AND SCALLOP SPRING ROLLS
- LOBSTER AND PRAWN DUMPLING
- PAN FRIED WAGYU BAO
- LAMB DUMPLINGS WITH CHILLI**
- KUNG PAO CHICKEN**
SICHUAN PEPPERCORNS, HEAVEN FACING CHILLIES,
CASHEWS
- STEAMED MARKET FISH
WITH GINGER AND SHALLOT
{ UPGRADE STEAMED FISH TO LOBSTER FOR +\$60 PER PERSON }
- CHINESE BROCCOLI
MUSHROOM OYSTER SAUCE AND FRIED GARLIC
- STEAMED RICE

SPICE TEMPLE MELBOURNE

INSTAGRAM @SPICE.TEMPLE | #SPICETEMPLE