

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

*Yum Cha literally translates as 'Drink Tea'.
Traditionally, a shared pot of tea with family & friends
coupled with a selection of bite-sized dishes known as dim sum.*

EXPRESS LUNCH FOR THE SHARED TABLE \$65 per person

Kirin Megumi Draught

House pickles

Prawn wontons *or*
Lamb dumplings *or*
Vegetable spring rolls

with

Steamed market fish in Jiangxi style *or*

Kung Pao chicken *or*
Stir fried grass fed beef fillet with black bean
and bullhorn peppers

Stir fried Asian greens with garlic
House fried rice

Caramel chocolate and peanut parfait

THE JADE BANQUET \$59 per person

Dragon Well Long Jing green tea

House pickles
Tea smoked duck breast with mustard dressing

Crystal prawn and corn dumpling
Pork and prawn sui mai
Crystal Warrigal green and mushroom dumpling

Pan fried pork dumpling
Mackerel and ginger pot sticker
Wagyu brisket pot sticker
Lamb dumpling with chilli dressing

Vegetable spring roll
BBQ pork puffs

Egg custard tart

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

PICKLES

To awaken the palate and to cool the fire

Pickled cabbage and radish 10

Pickled cucumbers with smashed garlic and ginger 12

GUA BAO (1 piece)

Tofu with pickles, peanuts, crispy chilli, mustard 10

Pork belly with pickles, peanuts, crispy chilli, mustard 10

Bang Bang chicken 10

STEAMED AND POACHED DUMPLINGS (4 pieces)

Crystal Warrigal greens and mushroom 16

Pork and prawn sui mai 17

Prawn wontons with aged black vinegar dressing 18

Crystal prawn and corn 18

Chicken with black bean sauce 17

FRIED AND BAKED DUMPLINGS (4 pieces)

Wagyu brisket pot sticker 18

Mackerel and ginger pot sticker 17

Vegetable spring roll 16

BBQ pork puffs 17

Vegetable dumplings 14

Pork and garlic chive 17

Lamb dumpling with chilli 17

RAW PLATES AND SALADS

Hiramasa Kingfish with
pickled green chilli, black sesame and shallot oil 18

Cured Ocean trout with
blackbean, pickled daikon and orange chilli oil 19

Cold shredded potato salad with coriander and chilli 12

Spinach salad with soy beans and sugar snaps 14

Bang Bang chicken 15

Tea smoked duck breast with
pickled cabbage and Chinese mustard 19

Steamed eggplant with three flavours 19

HOT ENTRÉE

Fried silken tofu with
Sichuan salt and pepper flour, coriander and chilli 12

Crispy eggplant with fish fragrant dressing 12

Fried calamari 'typhoon shelter style' with
cabbage salad 18

Fried chicken wings with dried heaven facing chillies
and Sichuan pepper 18

Hot and numbing dry Wagyu beef 28

NOODLES AND PANCAKES

House-made egg noodle with
Chinese mustard and fermented chilli 22

Hand pulled noodle with
Wagyu brisket and capsicum 29

Spring onion pancake 12

Lamb and cumin pancake 23

SPICE TEMPLE

LARGE PLATES

Roasted duck in traditional Peking style
with pancake, cucumber and hoisin sauce
half duck for 60

Steamed market fish in Jiangxi style 47

Stir fried prawns with
salted duck egg and four chillies 49

Stir fried grass fed beef fillet with
black bean and bullhorn peppers 55

Kung Pao chicken 45

Hunan style stir fried pork belly with
snake beans and dried chillies 46

Nanjing style Red braised pork hock 47

VEGETABLES

Steamed Chinese broccoli with
oyster sauce and fried garlic 16

Stir fried Asian greens with garlic 18

Stir fried tofu puffs with
shiitake mushroom and baby corn 19

Stir fried morning glory with soybean and chilli 19

RICE

XO fried rice 12 / 22
XO sauce, egg, garlic chive

Yunnan style fried rice 12 / 22
Egg, wild mushrooms and fresh chilli

House fried rice 12 / 22
Egg, bacon and peas

Steamed rice 4pp

DESSERTS

Egg custard tart 9

Mango pudding with condensed milk chantilly 13

Caram chocolate and peanut parfait 14

Black rice pudding with
passionfruit and candied coconut 23

Spice Temple requests patrons with food allergies or other dietary requirements to inform their waiter prior to ordering.

We will endeavour to accommodate your dietary needs, however cannot be responsible for traces of allergens.

Please note all credit card payments will incur a 1.0% to 1.5% fee, whilst all debit cards incur a processing fee of 0.5% to 1.0%.

EFTPOS no charge.

Sundays incur a 10% surcharge and public holidays incur a 15% surcharge.

For tables of 10 or more guests, your bill will include a 10% service charge.

Connect and share | @spice.temple | @chefneilperry | #spicetemple