

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

THE GOLDEN BANQUET FOR THE ENTIRE TABLE

\$79 per person

Cucumbers with smashed garlic and ginger

Cabbage and radish

White cut chicken with red cabbage and green chilli dressing

Fried pork chop with sweet soy

Fried squid, Hong Kong Typhoon style

Steamed flathead, Hangzhou style
Lap yuk and aged black vinegar

Hunan style pork belly with red pepper and garlic stem

Kung Pao chicken
Sichuan peppercorns, heaven facing chillies and cashews

Steamed Chinese broccoli
with house made oyster sauce

Pineapple granita
with liquorice syrup and mint meringue

THE DYNASTY BANQUET FOR THE ENTIRE TABLE

\$99 per person

*\$55 for matching wines per person (120ml pour)
\$15 NV Gosset 'Cuvee Rockpool' Champagne to start

Cucumbers with smashed garlic and ginger

Cabbage and radish

Tea smoked duck salad
with pickled cabbage and Chinese mustard

Raw yellowfin tuna with spicy orange oil and lettuce
2017 Grüner Veltliner, Weszeli 'Langenlois' Kamptal, Austria
Pippies with a choice of

Salted olive and black bean or **XO sauce**

Stir fried spanner crab
with mung bean noodles and garlic chives

*2015 Gewürztraminer Blend, Schloss Sommerhausen
'Schenken trunk' Franken, Germany*

Hot and numbing crispy duck

Red braised pork hock Nanjing style
black vinegar tea

Stir fried water spinach
with black fungi and garlic
*2017 Mondeuse Blend, Domaine Giachino 'Giac' Potes' Savoie,
France*

Chocolate jaffa mousse cake
2008 Semillon Blend, Carmes de Rieussec, Sauternes, France

All credit card payments will incur a 1.0% - 1.5% processing fee. All debit cards incur a processing fee of 0.5% - 1.0%. All EFTPOS no charge. A 10% surcharge applies on Sunday. A 15% surcharge applies on all public holidays. For tables of 10 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.

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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*

PICKLES

To awaken the palate and to cool the fire

Cabbage and radish 10

Cucumbers with smashed garlic and ginger 12

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

Tea smoked duck breast
with pickled cabbage and Chinese mustard 38

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

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 dumpling 4 for 16

Har gao' steamed prawn dumpling 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 pancakes 22

Pork and garlic chive steamed buns 6 for 26

Prawn and scallop spring roll 6 for 24

Spice Temple style barbecue pork buns 4ea

Tea smoked 1/2 duck with mandarin pancakes 10pcs 49

NOODLES

Belt noodles with XO and bacon 29

Crispy Chow Mein Australian Chinese style
with pork relish 34

LIVE FROM THE TANK

MARKET PRICE

Lobster 1kg

Mud crab 1kg

Pippies 250/500g

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

Kung Pao prawns

Sichuan peppercorns, heaven facing chillies and cashews 55

Steamed flathead, Jiangxi style

Pickled mustard green and chilli 49

Fish drowned in heaven facing chillies
and Sichuan peppercorns

Leatherjacket 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

Guangxi style crisp roast pork belly
with coriander, peanuts, red onion and sesame seeds 49

Hot, sweet, sour and numbing pork

Chilli, sugar, black vinegar and Sichuan peppercorn 49

Nanjing style braised pork hock
with black vinegar tea 49

SPICE TEMPLE

POULTRY

Kung Pao chicken

Sichuan peppercorns, heaven facing chillies and cashews 49

Crisp skinned 1/2 chicken

with a choice of lemon or ginger and shallot, or black vinegar 45

Stir fried quail and peanuts with steamed egg custard
Spicy, crunchy, creamy 45

Hot and numbing duck 49

BEEF AND LAMB

Braised cumin lamb and fermented chillies
with steamed bread pockets 49

Stir fried grass fed beef fillet

with cumin, fermented chilli and onion 49

Stir fried wagyu brisket with baby eggplant and chilli
paste 49

Beef fillet in fire water

Broth blackened with chilli and Sichuan peppercorns 55

VEGETABLES

Hot pot of fresh shiitake, oyster, enoki
and wild Chinese mushrooms, Yunnan style 39

Steamed king abalone mushroom,
garlic stems, chives and ginger 19

Steamed Chinese broccoli
with house made oyster sauce 18

Water spinach stir fried with black fungi and garlic 19

Greens stir fried with garlic 19

RICE

House style fried rice 19

Bacon, peas and salted chilli

Steamed rice 5 pp

EARN & USE QANTAS POINTS AT SPICE TEMPLE

**USE POINTS: FOR EVERY 4000 POINTS USED,
YOU WILL ENJOY \$20 OFF YOUR BILL**

EARN POINTS: EARN 2 POINTS FOR EVERY \$1 SPENT

**FREQUENT
FLYER**