

OUR FOOD IS DESIGNED FOR THE SHARED  
TABLE



JADE BANQUET

\$79 PER PERSON  
(MIN OF 2 PEOPLE)

COMPLIMENTARY SPARKLING OR STILL WATER

CHOICE OF:

GLASS OF SPARKLING, WHITE, *OR* RED WINE *OR*  
BEER *OR* GREEN TEA *OR* SOFT DRINK

FOR THE ENTIRE TABLE

CABBAGE AND RADISH PICKLES

BANG BANG HAZELDENE CHICKEN SALAD  
WITH STRANGE FLAVOUR DRESSING

*ASSORTMENT OF 3 MIXED DUMPLINGS:*

LOBSTER AND PRAWN DUMPLING

MUSHROOM TRUFFLE DUMPLING

CRYSTAL VEGGIE DUMPLINGS

NANJING STYLE RED BRAISED PORK HOCK

STEAMED MARKET FISH  
WITH GINGER AND SHALLOT

STIR FRIED ASIAN GREENS  
WITH GARLIC

STEAMED RICE

DESSERT \$10PP

MANGO MOUSSE  
WITH CONDENSED MILK CHANTILLY

PICKLES

*TO AWAKEN THE PALATE AND TO COOL THE FIRE*

CABBAGE AND RADISH 9

CUCUMBERS, SMASHED GARLIC AND GINGER 9

SALADS & COLD CUTS

FRESHLY SHUCKED SYDNEY ROCK OYSTER  
CHINESE RED VINEGAR MIGNONETTE 7.5/PC

HIRAMASA YELLOWTAIL KINGFISH  
PICKLED GREEN CHILLI, BLACK SESAME, SHALLOT OIL 26/39

BANG BANG HAZELDENE CHICKEN SALAD  
WITH STRANGE FLAVOUR DRESSING 24/36

HOT ENTREE

FRIED SILKEN TOFU  
SICHUAN PEPPER SALT, CORIANDER CHILLI 16/25

CRISPY EGGPLANT  
WITH FISH FRAGRANT DRESSING 22/32

FRIED CORNER INLET CALAMARI  
WITH TYPHOON SHELTER STYLE DRESSING 27/37

ROASTED QLD MOOLOOLABA SCALLOPS  
WITH SALTED CHILLI BUTTER 9/PC

FRIED HAZELDENE CHICKEN WINGS  
HEAVEN FACING CHILLIES AND SICHUAN PEPPER 22/32

HOT NUMBING DRIED WAGYU BEEF JERKY 34

SPRING ONION PANCAKE 24

DUMPLINGS AND THINGS

GOLDEN WAGYU BAO (4PCS) 30

LOBSTER AND PRAWN DUMPLING (4PCS) 32

LAMB DUMPLINGS WITH CHILLI (6PCS) 36

PRAWN WONTONS  
IN AGED BLACK VINEGAR DRESSING (6PCS) 36

CRYSTAL VEGGIE DUMPLINGS (4PCS) 26

MUSHROOM TRUFFLE DUMPLINGS (4PCS) 36

PRAWN AND SCALLOP SPRING ROLLS  
WITH PLUM SAUCE (4PCS) 32

SEAFOOD

STEAMED MARKET FISH  
WITH GINGER AND SHALLOT 33/59

HUNAN STYLE STEAMED MARKET FISH  
WITH SALTED CHILLI AND BLACK BEAN 33/59

LIVE TASMANIAN WHOLE LOBSTER IKG  
WITH A SELECTION OF ONE OF THE FOLLOWING SAUCES:  
XO OR GINGER AND SHALLOT MP

FLAMING MOUTAI ‘FLYING FAIRY’ TASMANIAN  
LOBSTER  
WITH GINGER AND SHALLOT HALF /WHOLE MP

POULTRY, PORK AND BEEF

KUNG PAO HAZELDENE CHICKEN  
SICHUAN PEPPER, HEAVEN FACING CHILLIES, CASHEWS 33/52

NANJING STYLE RED BRAISED PORK HOCK 52

STIR FRIED GRASS FED CAPE GRIM EYE FILLET  
SALTED BLACK BEAN SAUCE AND BULLHORN PEPPERS 34/54

SIDES

STIR FRIED ASIAN GREENS  
WITH GARLIC 15/22

STEAMED CHINESE BROCCOLI  
MUSHROOM OYSTER SAUCE, FRIED GARLIC 13/21

JIANGXI STYLE STEAMED SILKEN TOFU  
WITH SALTED CHILLI AND GREEN BEANS 16/28

HOUSE FRIED RICE  
EGG, BACON, PEAS 17/23

YUNNAN FRIED RICE  
MIXED MUSHROOMS, EGG, CHILLI 17/23

STEAMED RICE 6 PP

IMPORTANT NOTICE REGARDING  
ALLERGIES AND DIETARY REQUESTS

No Dishes ARE SUITABLE FOR THOSE WITH AN ANAPHYLACTIC ALLERGY  
TO NUTS AND SESAME. SPICE TEMPLE CANNOT GUARANTEE COMPLETELY  
ALLERGY-FREE DINING EXPERIENCE. PLEASE INFORM YOUR WAITER PRIOR  
TO ORDERING.

WE ACCEPT PAYMENTS USING EFTPOS AND ALL MAJOR CREDIT CARDS (EXCEPT UNIONPAY). VISA, MASTERCARD AND AMEX  
TRANSACTIONS WILL INCUR A 1.8% PROCESSING FEE. DEBIT CARD (VISA & MASTERCARD) TRANSACTIONS INCUR A PROCESSING FEE  
OF 1.4%. EFTPOS TRANSACTIONS WILL INCUR A 1.15% PROCESSING FEE. INTERNATIONAL CARDS INCUR A PROCESSING FEE OF 3.5%

GROUPS OF 10 OR MORE GUESTS ARE REQUIRED TO DINE ON A SET MENU (FRIDAY-SATURDAY). GROUPS OF 12 OR MORE GUESTS ARE  
REQUIRED TO DINE ON A SET MENU (SUNDAY- THURSDAY). A 10% SURCHARGE APPLIES ON SUNDAYS, AND A 15% SURCHARGE  
APPLIES ON ALL PUBLIC HOLIDAYS  
10% DISCRETIONARY SERVICE CHARGE APPLIES TO ALL GROUPS OF 6+