

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

PICKLE

To awaken the palate and to cool the fire

Cabbage and radish 9

Cucumbers with smashed garlic and ginger 10

Peanuts with aged black vinegar 7

RAW

Kingfish with pickled green chilli, black sesame and shallot oil 35

Yellowfin tuna tartare ‘typhoon shelter style’ 36
chilli and cucumber

Beef tartare, Xinjiang style 29
pomegranate, fried onion, sumac

SALADS AND COLD CUTS

Spinach and snow pea tendrils salad 16

**Cold shredded potato with coriander 15
and vinegar dressing**

Bang Bang white cut chicken 28

Steamed eggplant with three flavours 28
garlic, coriander and sweet pork

Tea smoked duck breast with
pickled cabbage and Chinese mustard 35

NOODLES AND DUMPLINGS

**King prawn wontons with
aged black vinegar dressing 6 for 24**

Lamb dumpling with chilli dressing 6 for 21

Egg noodles with mushrooms, bean sprouts and
garlic chives 19

Blue swimmer crab 32

salted chilli, soybeans and mung bean noodles

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

HOT ENTRÉE

**Fried salt and pepper silken tofu 21
spicy coriander salad**

Fish fragrant eggplant 21

**Fried calamari, Hong Kong ‘typhoon shelter style’ 29
cabbage salad**

Spice fried chicken wings with heaven facing chilli 29

Lamb and cumin pancake 19

Hot and numbing dry Wagyu beef 25

SEAFOOD

Steamed rockling, Jiangxi style 45
pickled mustard greens and turnip with chilli

**Charcoal roasted jumbo tiger prawns 60
green chilli and spring onion dressing**

**Stir fried prawns with salted duck egg and four chillies 48
brined, dried, fermented and pickled**

Stir fried prawns with snow peas and Pixian chilli 48

**Hapuka drowning in heaven facing chilli
and Sichuan peppercorn 45**

POULTRY

Kung Pao chicken 45
Sichuan pepper, heaven facing chilli, cashews

Jiangxi style stir fried chicken 39
soy, rice wine, shiso

**Stir fried quail and peanuts with steamed egg custard 42
spicy, crunchy, creamy**

Hot and numbing crispy duck 48

**Intensive industrial farming is cruel. All of
our animals are humanely treated and live a
stress free and happy life.**

PORK

Red braised pork hock, shredded 45
chilli, ginger and black vinegar

Mapo tofu 39
bacon, Sichuan pepper, black bean and chilli

**Hot, sweet, sour and numbing pork 42
chilli, sugar, black vinegar and Sichuan pepper**

Hunan style crisp pork belly 45
mushroom soy, fresh and dried chilli

**Twice cooked pork belly with 45
bamboo shoots and Sichuan black bean**

BEEF AND LAMB

Stir fried cumin lamb with bread pockets 6pcs 46

Uyghur style charcoal lamb rump 49

Cape Grim beef fillet stir fried with wok blistered
peppers and black bean 52

Chargrilled Tajima wagyu rib eye 7+ score 300g 90
Sichuan black bean and chilli

Red braised beef short rib 48
braised and fried with four chillies

Fire water beef 49
beef fillet, tendon and tripe broth blackened with chilli and
Sichuan peppercorns

RICE

House fried rice 12/ 22
egg, bacon, peas and salted chilli

Fried rice Yunnan style 12/ 22
egg, wild mushrooms and fresh chilli

Steamed rice 4pp

SPICE TEMPLE

VEGETABLES

Asian greens stir fried with garlic 16

Chinese broccoli with garlic and oyster sauce 16

Stir fried mushrooms 18
lap yuk cured bacon, spring onion

Stir fried tofu puffs with pixian chilli and blackbean 15

Stir fried cabbage with bacon, five spiced tofu
and black vinegar 15

DESSERTS

Fried duck egg custard with plum compote and lemongrass
ice cream 18

Mango pudding with condensed milk chantilly 18

Baked cheesecake with ginger and lime 18

Black sesame ice cream (1 scoop) 8

Caramel chocolate and peanut parfait 21

Kayambe chocolate mousse with passion fruit and
tea cream 21

**We would like to thank our suppliers for the efforts they
put in to help make Spice Temple a better restaurant.**

Gamekeepers meat and game
Tajima Australian Wagyu
Shiro Kin full blood Wagyu
Murra View free range pork
Hazeldene’s free range RSPCA chicken
South Melbourne Seafoods
Bruce Collis Vic Fish
Flavours Fruit and Veg

**Spice Temple requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering.
We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.**

For tables of 10 or more guests, your account will include a recommended service charge of 10%. Please note all credit card payments will incur a 1.65% processing fee.

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