

# spice monkey

# MENU

Our menu offers a selection of dishes designed to be shared and are served banquet style in the middle of the table.

We are committed to using seasonal ingredients wherever possible, therefore, from time to time some menu items may not be available.

## SMALL PLATES

- Edamame** 7  
Edamame with salted chili flakes (GF)(LF)(V)
- Tempura Vegetables** 15  
with citrus chili ponzu and tempura dipping sauce (LF)(V)
- Pork Wonton (4pc)** 16.5  
Slow braised pork wonton stack with julienne vegetables, coriander and spiced plum sauce (LF)
- Hokkaido Scallops** 16.5  
Seared with fresh ginger, chili, spring onions and fragrant oil, sesame and micro herbs(LF)(GF)
- Salt and Pepper Squid** 17  
Spice Monkey Style, with chili, garlic and spring onions, sriracha and lemon (LF)

## DUMPLINGS

- Tako Yaki (5pc)** 11  
Deep fried octopus dumplings with bonito flake and takoyaki sauce
- Steamed Crab Dumplings (4pc)** 16  
Blue Swimmer Crab and kaffir lime, served with spicy tomato sambal

## GUA BAO

- Panko Pork Gua Bao** 7.5  
Panko crumbed pork tonkatsu with kewpie slaw and Japanese BBQ sauce
- Chicken Karaage Gua Bao** 6.5  
Karaage chicken, crisp shredded iceberg and kewpie mayonnaise

## SIDES

- Steamed Greens** 12  
With your choice of sesame sauce (V)(LF) or oyster sauce (LF)
- Rice** 2.5
- Seaweed salad** 9.5
- Japanese pickles** 7

(GF) - Gluten Free, (LF) - Lactose Free, (V) - Vegetarian  
A 10% surcharge applies on Sundays.  
A 20% surcharge applies on Public Holidays.

## SOUP

- Tom Yum Seafood Hot Pot** 19  
Squid, fish and New Zealand mussels, mushrooms and vermicelli noodles in a hot and sour broth
- Chicken Udon Noodle Soup** 19  
with tempura vegetables in a clear broth with egg, spring onions and Japanese seven red peppers

## TO SHARE

- Spicy Fried Tofu Stir Fry** 29  
with broccoli, red peppers, snow peas and water chestnuts, served with steamed rice (V)(LF)
- Steamed Blue Eye Cod** 32  
Nippon style with sake, mirin, soy, ginger and chili served with sesame seaweed salad and rice (LF) (GF) (market availability)
- Pan Seared Snapper Fillet** 32  
Finished with caramelized pork belly and a sticky soy, ginger and cashew nut glaze, steamed bok choy and rice (LF) (GF)
- Red Cooked Crispy Skin Duck Legs** 39.5  
Poached in master stock then gently fried for crispy skin, accompanied with noir vinegar dressing, broccolini and rice (LF)
- Chicken, Thai Basil and Cashew Nut Stir Fry** 28  
with fresh greens, red peppers and garlic served with thick fresh cut noodles (LF)
- Braised Lamb Xinjiang Style** 36.5  
Slow braised lamb in fragrant spices, soy and fiery chili served with seasonal greens, steamed lotus buns and rice (LF)
- Spicy Beef Salad (Yum Nua)** 25  
Seared marinated beef with a salad of fresh herbs, shredded iceberg, roasted peanuts, chili and crispynoodles, dressed with coriander nam jim (LF)

- Asian Lunch Box** 25  
Ask our friendly staff for todays selection – Available at lunch time only

from the

# SUSHI BAR

spice  
monkey



## SASHIMI

Mixed Sashimi Entree (GF)(LF)	17
Tuna Sashimi (GF)(LF)	17
Salmon Sashimi (GF)(LF)	17
Mixed Sashimi Main (GF)	32

## NIGIRI (2 pieces per serve)

Prawn (GF)(LF)	5
Tuna (GF)(LF)	5
Salmon (GF)(LF)	5
Kingfish (GF)(LF)	5
Panko Prawn	7
Eel	7

## NORI ROLLS SMALL (6 pieces)

Kappa Maki (Cucumber) (GF)(LF)(V)	5
Salmon Maki (GF)(LF)	6
Prawn Maki (GF)(LF)	6
Avocado Maki (GF)(LF)(V)	6
Spicy Crab and Avocado	7
Teriyaki Chicken	7
Tandoori Chicken and Mint Yoghurt	7

## NORI ROLLS LARGE (8 pieces)

Salmon, avocado and mayo (GF)	17
Cooked tuna, avocado and mayo (GF)	16
Teriyaki chicken, avocado and mayo	17
Panko chicken, avocado, mayo and tempura crunch	18
Panko crumbed prawn, avocado and chili mayo	17
California Roll	17
<i>Crab, fish roe, avocado, mayo and lettuce</i>	
Vegetarian Roll (GF)(LF)	16
<i>Cucumber, avocado, grated carrot bean sprouts, lettuce and seaweed salad</i>	

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