

spice monkey



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.

SHARE PLATES

Edamame Steamed soybeans in the pod with salted chili peanuts (GF V LF)	7
Sesame Prawn Toast with shiso plum mayo	15
Corn Fritters Indonesian style, with tamarind and lime sambal and charred corn (V GF)	15
Tempura Prawns with tentsuyu sauce and chili mayo	18
Seared Hokkaido Scallops with mandarin ponzu, togarashi and fried ginger (GF LF)	18
Glazed Miso Eggplant with toasted sunflower seeds, pickled bean shoots and kewpie mayo (V GF LF)	18
Crying Tiger Beef Marinated and grilled steak, coriander and cucumber salad with crying tiger dressing (GF LF)	18
Tempura Vegetables Seasonal veg with tentsuyu sauce (V)	16
BAO	7 each
Peking Duck with celery and hoi sin (LF)	
Miso Eggplant with pickled carrot (V LF)	
Char Siu Pork with fresh apple (LF)	
Honey Chicken with sesame mayo (LF)	
Tempura Prawn with avocado and sriracha	

DUMPLINGS & SPRING ROLLS

Takoyaki 6 pieces	12
Deep fried octopus dumplings with bonito flake and takoyaki sauce	
Crab and Wakame Dumpling 6 pieces with lemon kosho and bonito (LF)	19
Beef and Black Bean Dumpling 6 pieces with Shaoxing caramel and Chinese broccoli (LF)	19
Tofu, Carrot and Cashew Wontons 6 pieces Fried and served with yuzu vinaigrette (V)	16
Chicken Spring Rolls 4 pieces with water chestnut and snow peas, served with tamarind caramel (LF)	16
Vegetable Spring Rolls 4 pieces Cabbage, onion, carrot, peas and vermicelli noodles with sweet chili sauce (V)	12

SOUP

Chinese Hot and Sour Soup with mushroom, tofu and udon noodles	19
Pork and Prawn Wonton Soup with shiitake, pork and prawn dumplings, ginger and crispy eschallot (LF)	22

SIDES

Steamed greens with sweet soy (V)	12
Japanese Pickles (V)	7.5
Daikon Fries with garlic soy paste (V GF)	9
Blackened Cauliflower with sesame mayo (V)	9
Iceberg , cucumber, kimchi and radish salad with roasted rice (V GF LF)	9
Steamed Rice (V GF LF)	2.5

GF - Gluten Free LF - Lactose Free V - Vegetarian
10% Surcharge on Sundays 20% Surcharge on Public Holidays

Please advise your server of any dietary requirements when ordering.

All items from the sushi bar are prepared fresh to order and may require wait times during busy periods.



LARGER PLATES

Boneless Beef Short Ribs	29
Slow braised with soy, lemongrass and kaffir lime leaf (GF LF)	
Fried Snapper Fillets	32
with cashew satay sauce, oyster mushrooms, roasted nuts and peanut oil (GF LF)	
Crispy Pork Hock	32
with sweet and sour caramel salted pineapple and fresh herbs (LF)	
Honey Chicken	28
Chili and lime fried chicken with burnt honey, sesame and steamed bok choy (GF LF)	
Vegetable Chow Mein	25
Stir fried egg noodles with onion, shallots and soy cured egg yolk (V)	
Asian Lunchbox	28
Available at lunch only. Ask staff for today's offering	

SASHIMI

Mixed Sashimi (GF LF) Entree or main size	18/28
Tuna Sashimi (GF LF)	17
Salmon Sashimi (GF LF)	17
Mixed Sushi & Sashimi (GF LF on request) 1 maki, 4 nigiri and 9 pieces sashimi	29

NIGIRI 2 Pieces. Available fresh or seared

Prawn (GF LF)	6	Kingfish (GF LF)	6
Tuna (GF LF)	6	Panko Prawn	7
Salmon (GF LF)	6	Eel	7

MAKI ROLLS 6 pieces. All with mayo

Kappa (GF LF V)	5	Spicy Crab and avo	7
Salmon (GF LF)	7	Teriyaki Chicken (LF)	7
Prawn (GF LF)	7	Cooked Tuna (GF LF)	7
Avocado (GF LF V)	7	Panko Prawn	7

NORI ROLLS 8 pieces

Yin Yang Roll Fresh tuna, avocado and mayo (GF LF)	17
Teriyaki Chicken , avocado and mayo (LF)	17
Smoked Salmon , cream cheese and mayo tempura roll	18
Tempura Tofu , avocado, cucumber pickle and mayo	17
Panko Chicken , avocado, mayo and tempura crunch	17
Tempura Prawn , iceberg and chili mayo	19
California Roll Crab, fish roe, avocado, mayo and lettuce	17
Vegetarian Roll Avocado, cucumber, iceberg, carrot and seaweed salad (V GF LF)	16

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