

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	7
Steamed soybeans in the pod with salted chili peanuts (GF V LF)	
Korean Fried Chicken Wings	16
spicy gochujang sauce, pickled cucumber & radish (LF)	
Tempura Prawns	19
w tentsuyu sauce & chili mayo	
Sake and Lemon Cured Ocean Trout	18
w wasabi cream cheese and sweet potato crisps (GF)	
Duck Wonton Stack	18
crispy wonton, shredded duck, plum sauce and julienne vegetables	
Salt and Pepper Chicken	18
w chili, garlic, spring onion and kimchi dressing	
Seared Scallops	19
w wakame sesame salad, wasabi butter soy sauce and fried ginger (GF LF)	
Pork Stuffed Eggplant	18
Pork mince, shallots, capsicum and chili (GF0/V0) <i>sub tofu for vego option</i>	
BAO	7.5 each
Panko Crumbed Chicken	
w chili mayo and lettuce	
Pork Belly	
w wombok and spicy gochujang (LF)	
Braised Beef	
w tonkatsu mayo & coriander (LF)	
Tempura Eggplant	
w chili jam and crushed peanuts (V)	

DUMPLINGS & SPRING ROLLS

Tako Yaki 6 pcs	12
deep fried octopus dumplings with tako yaki sauce, bonito and nori	
Prawn and Coconut Dumplings 6 pcs	19
w roasted red curry oil & toasted coconut (LF)	
Beef and Ginger Dumplings 6 pcs	19
w black vinegar dressing (LF)	
Five Spice Duck Spring Rolls 4 pcs	16
w orange hoisin sauce (LF)	
Vegetable Spring Rolls 4 pcs	12
w sweet chili sauce (LF)	

SIDES

Steamed Greens w ginger soy sauce	9
(V GF)	
Seaweed Salad (GF LF)	9
Japanese Pickles	7.5
Steamed Rice	3
Prawn Crackers	5

SASHIMI

Mixed Sashimi (GF LF)	24
Tuna Sashimi (GF LF)	18
Salmon Sashimi (GF LF)	18
Temaki Set	26
platter of sushi rice, nori, diced tuna with sesame oil and shallot, fresh salmon, cooked prawn with mayo and tobiko, avocado and cucumber	

10% Surcharge on Sundays GF/0 - Gluten Free/Option LF - Lactose Free V/0 - Vegetarian/Option
 20% Surcharge on Public Holidays Please advise any dietary requirements when ordering.

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.

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LARGER PLATES

- Kimchi Pork Fried Rice** 28
pork belly, edamame, capsicum and house-made kimchi (GF LF) *sub tofu for vego option*
- Snapper Curry** 32
Nepalese style mustard curry w coconut rice, chili and fried onion (GF LF)
- Spicy Teriyaki Glazed Tofu** 28
w green beans and soba noodles, bean sprouts and shallots (V LF GF0)
sub vermicelli for Gluten Free Option
- Braised Beef Rib** 32
w lemongrass and coconut, fried onion, chili and Thai basil (GF LF)
- Pad Thai Chicken** 28
rice noodles, carrot, shallot, tamarind sauce and crushed peanuts (GF LF VO)
sub tofu for vego option
- Seafood Miso Ramen** 28
mussels, fish and prawns, soy egg, noodles and nori *sub tofu for vego option*
- Sake and Soy Marinated Sirloin** 34
served medium rare w kimchi, grilled beans and nam jim (GF LF)

ASIAN LUNCHBOX

Available at lunch only. Changes daily. Ask staff for today's selection. Not available T/A

MAKI ROLLS 6 pieces. All with mayo

- Kappa** (GF LF V) 7 each
- Salmon** (GF LF) **Spicy Crab and avo**
- Prawn** (GF LF) **Teriyaki Chicken** (LF)
- Avocado** (GF LF V) **Cooked Tuna** (GF LF)

NORI ROLLS 8 pieces

- Teriyaki Chicken**, avocado and mayo (LF) 18
- Cooked Tuna**, avocado and mayo (GF LF) 17
- Panko Chicken**, cucumber, mayo, tonkatsu sauce and tempura crunch 18
- Tempura Prawn**, iceberg and chili mayo 19
- Fresh Tuna**, avocado and mayo (GF LF) 18
- Spice Monkey**, salmon, crab, prawn and sriracha tempura roll 19
- California Roll Crab**, fish roe, avocado, mayo and lettuce 18
- Vegetarian Roll** avocado, cucumber, iceberg, carrot and seaweed salad (V GF LF) 16
- Fresh Salmon**, avocado and mayo (GF LF) 18

NIGIRI 2 Pieces 6 each

Available fresh or seared

- Prawn** (GF LF) **Kingfish** (GF LF)
- Tuna** (GF LF) **Salmon** (GF LF)

DESSERTS 12 each

- Trio of Ice Creams** with fresh strawberries
- Espresso Panacotta** w whisky berry compote and sesame praline (GF)
- Cinnamon and Vanilla Poached Pear** w black sticky rice, coconut cream and strawberries (GF)