

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 10

soy beans in the pod with seaweed salt (GF DF V)

Steamed Eggplant 16

chilli and sesame dressing (GF DF V)

Vegetable Spring Rolls 19

4 pcs - vegetables and vermicelli noodles deep fried served with sweet chilli (DF V)

Tamarind Glazed Pumpkin 16

wild rice and mint yoghurt sauce (GF V)

Soy, Mirin and Yuzu Marinated Salmon 24

white radish, apple and cucumber salad (GF DF)

Lemongrass and Lime Cured Ocean Trout 24

with fresh herbs, ruby grapefruit and rice paper crackers (GF DF)

Prawn and Soba Noodle Salad 29

with yuzu, avocado and mint (DF)

Steamed Half Shell Scallops 26

4pcs - with XO sauce and browned butter

Takoyaki Dumplings 18

6 pcs - deep fried octopus dumplings w/ Japanese bulldog sauce, kewpie mayo, bonito flakes & nori (DF)

Tempura Prawns 28

6 pcs - fried with tentsuyu sauce & chilli mayo (DF)

Roast Duck 26

with cucumber, spring onions, pancakes and hoi sin dipping sauce (DF)

Korean Fried Chicken Wings 20

spicy gochujang sauce, pickled cucumber & radish (DF)

Sang Choi Bao 26

with duck, water chestnuts, Chinese sausage and cloud ear mushrooms (DF)

Sinuglaw 34

Filipino salad of marinated snapper and grilled pork belly (GF DF)

Grilled Calamari 32

with green chilli dressing, herbs and crispy shallots (GF DF)

SASHIMI

Salmon Sashimi (GF DF) 25

Tuna Sashimi (GF DF) 29

Mixed Sashimi (GF DF) 35

NIGIRI 2 pc per serve

served fresh, seared or glazed

Fresh Tuna Nigiri (GF DF) 10

Fresh Salmon Nigiri (GF DF) 9

MAKI ROLLS

all with mayo

Kappa Maki (GF DF V) 8

Avocado Maki (GF DF V)

Teriyaki Maki (GF DF) 9

Fresh Salmon Maki (GF DF) 12

Fresh Tuna Maki (GF DF) 12

NORI ROLLS

Teriyaki Chicken 23

avocado and mayo (GF DF)

Fresh Salmon 24

avocado and mayo (GF DF)

Fresh Tuna 25

avocado and mayo (GF DF)

Vegetarian Roll 22

wakame, cucumber, carrot, lettuce, mayo (GF DF V)

Tempura Prawn 25

lettuce and chilli mayo (DF)

GF - Gluten Free, DF - Dairy Free, V - Vegetarian

Please advise any dietary requirements when ordering.

Prices are subject to change without notice.

Surcharges: 1.5% Card Transactions, 10% Sundays, 20% 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.

HOUSE MADE DUMPLINGS

Prawn and Chive Dumplings 28
with tamari and chilli dressing (DF)

Pork and Dill Dumplings 28
soy broth, dried shrimp, sesame seeds, mushroom, garlic, and coriander (DF)

BAO & BAOGER *1 piece per serve*

Gangnam Style Prawn Bao 10
tempura prawn with Korean spicy red sauce, coriander and pickled onion (DF)

Crispy Miso Glazed Eggplant Bao 10
with sesame spinach salad (V DF)

Beef Bulgogi Bao 10
with ssamjang and kimchi (DF)

Master Stock Braised Pork Belly Bao 10
mayo and mustard (DF)

Katsu Chicken Baoger 24
curry sauce, lettuce, mayo (DF)

LARGE PLATES

Stir-Fried Balmain Bugs 42
long beans and bacon XO sauce

Red Curry of Butternut Pumpkin 34
udon noodles, crispy chilli, garlic and shallots (V DF GF0)

Spicy Beijing Pork Noodles 34
egg noodles, stir-fried pork, cucumber, bean sprouts, peanuts and edamame (DF)

Stir-Fried Beef Hor Fun 32
rice noodles, marinated beef rump, bean sprouts and garlic chives (DF)

Steamed Mussels 38
with curry leaf, coconut, ginger, and chilli (GF DF)

SIDES

Stir-Fried Baby Gem Lettuce 18
with Chinese sausage, garlic and chilli (DF GF0)

XO Fried Rice 22
house-made XO sauce, shallot, bean sprouts and egg (GF0 DF)

Stir-Fried Greens 18
with shiitake mushroom, ginger and oyster sauce (DF)

Seaweed Salad 12
cucumber, radish, sesame dressing (DF V)

Lotus Fries 10
with umami salt (V)

Prawn Crackers 5

Steamed Rice 5

KIDS BENTO BOX 16 *Kids under 12 only*

with steamed rice, edamame, prawn crackers, vegetable spring roll and Japanese mayo

- Teriyaki Chicken
- Tempura Fish
- Panko Calamari

DESSERT 16 each

Strawberry Mochi Ice Cream
rockmelon, mint and tapioca (V)

Yuzu Marmalade and Ginger Steamed Pudding
orange caramel sauce, vanilla bean ice cream (V)

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