

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 11

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

Steamed Eggplant 17

chilli and sesame dressing (GF DF V)

Vegetable Spring Rolls 20

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

Tamarind Glazed Pumpkin 17

wild rice and mint yoghurt sauce (GF V)

Soy, Mirin and Yuzu Marinated Salmon 26

white radish, apple and cucumber salad (GF DF)

Lemongrass and Lime Cured Ocean Trout 26

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 28

4pcs - with XO sauce and browned butter

Takoyaki Dumplings 19

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

Tempura Prawns 29

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

Roast Duck 28

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

Korean Fried Chicken Wings 22

spicy gochujang sauce, pickled cucumber & radish (DF)

Sang Choi Bao 28

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) 26

Tuna Sashimi (GF DF) 30

Mixed Sashimi (GF DF) 36

NIGIRI 2 pc per serve

served fresh, seared or glazed

Fresh Tuna Nigiri (GF DF) 11

Fresh Salmon Nigiri (GF DF) 10

MAKI ROLLS

all with mayo

Kappa Maki (GF DF V) 9

Avocado Maki (GF DF V) 10

Teriyaki Maki (GF DF) 10

Fresh Salmon Maki (GF DF) 13

Fresh Tuna Maki (GF DF) 14

NORI ROLLS

Teriyaki Chicken 24

avocado and mayo (GF DF)

Fresh Salmon 25

avocado and mayo (GF DF)

Fresh Tuna 26

avocado and mayo (GF DF)

Vegetarian Roll 24

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

Tempura Prawn 26

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 29
with tamari and chilli dressing (DF)

Pork and Dill Dumplings 29
soy broth, dried shrimp, sesame seeds, mushroom, garlic, and coriander (DF)

BAO & BAOGER 1 piece per serve

Gangnam Style Prawn Bao 11
tempura prawn with Korean spicy red sauce, coriander and pickled onion (DF)

Crispy Miso Glazed Eggplant Bao 11
with sesame spinach salad (V DF)

Beef Bulgogi Bao 11
with ssamjang and kimchi (DF)

Master Stock Braised Pork Belly Bao 11
mayo and mustard (DF)

Katsu Chicken Baoger 22
curry sauce, lettuce, mayo (DF)

LARGE PLATES

Stir-Fried Balmain Bugs 44
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 35
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 39
with curry leaf, coconut, ginger, and chilli (GF DF)

Grilled Marinated Pork Belly 39
Vietnamese style grilled pork belly, banh hoi noodles, fresh leaves and herbs (DF GF)

SIDES

Stir-Fried Baby Gem Lettuce 19
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 19
with shiitake mushroom, ginger and oyster sauce (DF)

Seaweed Salad 14
cucumber, radish, sesame dressing (DF V)

Lotus Fries 11
with umami salt (V)

Prawn Crackers 6

Steamed Rice 6

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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