



FOOD 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.

SNACK 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)

Seaweed Salad 16

cucumber, radish, sesame dressing (GF DF V)

Lemongrass & Lime-Cured Ocean Trout 28

fresh herbs, ruby grapefruit and rice paper crackers (GF0 DF)

Kingfish Kinilaw 28

with mango and pineapple, smoked eggplant & coconut vinegar relish, sunrise lime and sweet potato crisps (GF DF)

Prawn and Soba Noodle Salad 29

sesame dressing, pomegranate, avocado and mint (DF)

Roast Duck 28

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

Tempura Prawns 29

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

Takoyaki Dumplings 19

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

Korean Fried Chicken Wings 22

spicy gochujang sauce, pickled cucumber & radish (DF)

Salt and Pepper Squid 28

cucumber salad, rice wine vinegar dressing (DF)

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 1 piece per serve

Gangnam Style Prawn 11

tempura prawn with Korean spicy red sauce, shallot and pickled onion (DF)

Crispy Miso Glazed Eggplant 11

with sesame spinach salad (DF V)

Beef Bulgogi 11

with ssamjang and kimchi (DF)

Master Stock Braised Pork Belly 11

mayo and mustard (DF)

FROM THE SUSHI BAR

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

SASHIMI

Salmon (GF DF) 26

Tuna (GF DF) 30

Mixed (GF DF) 36

NIGIRI

2 pc per serve
served fresh, seared or glazed

Fresh Tuna (GF DF) 11

Fresh Salmon (GF DF) 10

GF/0 - Gluten Free/Option
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

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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 avocado and mayo (GF DF)	24
Tempura Prawn lettuce and chilli mayo (DF)	26
Fresh raw salmon avocado and mayo (GF DF)	25
Fresh raw tuna avocado and mayo (GF DF)	26
Vegetarian wakame, cucumber, carrot, lettuce and mayo (GF DF V)	24
Crispy Chicken Katsu	25
chilli mayo, coriander, avocado, pickled carrot & cucumber, tonkatsu sauce (DF)	
- add sliced cheese	3

LARGE PLATES

Wok-Charred Pineapple & Green Papaya Salad 29

fried tofu, roasted rice powder & cashews, hot-sour-salty dressing (DF V)

Whole Fried Baby Barramundi 42

yellow curry sauce, cucumber, pickled ginger and onion (DF)

Crab and King Prawn Noodles alla Alavar 42

semi-dried tomatoes, sunrise lime ricotta, fish skin crumbs, dill oil

Stir-Fried Beef Hor Fun 34

rice noodles, marinated beef rump, bean sprouts and garlic chives (DF)

Spicy Beijing Pork Noodles 34

egg noodles, stir-fried pork, cucumber, bean sprouts, peanuts and edamame (DF)

SIDES

Stir-Fried Baby Gem Lettuce 19

Chinese sausage, garlic and chilli (DF)

XO Fried Rice 22

house-made XO sauce, shallot, bean sprouts and egg (GF DF)

Stir-fried Greens 19

shiitake mushrooms, ginger and oyster sauce (DF)

French Fries 10

umami salt, aioli and yuzu shichimi togarashi (DF V)

Prawn Crackers 6

Steamed Rice 6

KIDS BENTO 16

under 12 only

with steamed rice, edamame, prawn crackers, veg spring roll and Japanese mayo and one of the following:

***Teriyaki Chicken *Tempura Fish
*Panko Calamari**

DESSERTS 16 each

Pavlova with Banana Mousse

miso caramel, biscuit crumble & brûléed banana

Yuzu Marmalade and

Ginger Steamed Pudding

orange butterscotch sauce, vanilla bean ice cream (V)

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