

# TAKEAWAY 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

|  |           |
|--|-----------|
| <b>Edamame</b>   | <b>11</b> |
| soy beans in the pod with seaweed salt (GF DF V)                                     |           |
| <b>Smoky Twice-Cooked Eggplant</b>   | <b>19</b> |
| gochujang caramel, tahini and sesame (GF DF V)                                       |           |
| <b>Vegetable Spring Rolls</b>  | <b>20</b> |
| 4 pcs - vegetables and vermicelli noodles deep fried served with sweet chilli (DF V) |           |
| <b>Seaweed Salad</b>   | <b>16</b> |
| cucumber, radish, sesame dressing (GF DF V)  |           |
| <b>Salmon Crudo</b>  | <b>28</b> |
| grapefruit, ponzu and avocado (GF DF)  |           |
| <b>Tuna Tataki</b>   | <b>28</b> |
| passionfruit, spicy amarillo pepper sauce and tomato (GF DF)                         |           |

## HOUSE MADE DUMPLINGS

|   |           |
|---|-----------|
| <b>Prawn and Chive Dumplings</b>                          | <b>29</b> |
| with tamari and chilli dressing (DF)                      |           |
| <b>Lamb and Feta Dumplings</b>                            | <b>29</b> |
| garlic yoghurt, pine nuts and Sichuan chilli brown butter |           |

## SOUP

|  |           |
|--|-----------|
| <b>Beef Shin and Dashi Broth</b>               | <b>22</b> |
| truffle bone marrow, corn and cabbage (GF DF0) |           |

|  |           |
|--|-----------|
| <b>Tempura Prawns</b>  | <b>29</b> |
| 6 pcs - fried served with tentsuyu sauce & chilli mayo (DF)  |           |
| <b>Takoyaki Dumplings</b>  | <b>19</b> |
| 6 pcs - deep fried octopus dumplings with Japanese bulldog sauce, kewpie mayo, bonito flakes & nori (DF) |           |
| <b>Korean Fried Chicken Wings</b>  | <b>22</b> |
| spicy gochujang sauce, pickled cucumber & radish (DF)  |           |
| <b>Salt and Pepper Squid</b>   | <b>28</b> |
| cucumber salad, rice wine vinegar dressing (DF)  |           |

### BAO *1 piece per serve*

|   |           |
|---|-----------|
| <b>Gangnam Style Prawn</b>  | <b>11</b> |
| tempura prawn with Korean spicy red sauce, shallot and pickled onion (DF) |           |
| <b>Crispy Miso Glazed Eggplant</b>  | <b>11</b> |
| with sesame spinach salad (DF V)  |           |
| <b>Beef Bulgogi</b>   | <b>11</b> |
| with ssamjang and kimchi (DF)   |           |
| <b>Master Stock Braised Pork Belly</b>                                    | <b>11</b> |
| mayo and mustard (DF)   |           |
| <b>Tempura Flathead</b>   | <b>11</b> |
| wasabi tartare, cheese  |           |

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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

## LARGE PLATES



- Beef Cheek Rendang** 38  
grilled coconut rice cake and acar (GF DF)
- Whole Fried Baby Barramundi** 42  
yellow curry sauce, cucumber, pickled ginger and onion (DF)
- Pumpkin Katsu** 32  
burnt eggplant, black garlic dengaku and peanut-chilli crunch (V)
- Wok-Fried Udon Noodles** 36  
braised pork belly, kimchi and soft boiled egg

## 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 V)
- French Fries** 10  
umami salt, aioli and yuzu shichimi togarashi (GF DF V)
- Prawn Crackers** (DF) 6
- Steamed Rice** 6

## KIDS BENTO BOX 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

SCAN TO ORDER



## 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

### 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  
**Fresh Salmon** avocado and mayo (GF DF) 25  
**Spicy Tuna** tempura prawn, sesame seeds and tobiko (DF) 26  
**Vegetarian** wakame, cucumber, carrot, lettuce and mayo (GF DF V) 24  
**Tempura Prawn Dragon** 26  
avocado, cucumber, bonito flake, chilli mayo, teriyaki sauce (DFO)  
**Crispy Chicken Katsu** 25  
chilli mayo, coriander, avocado, pickled carrot & cucumber, tonkatsu sauce (DF)  
- add sliced cheese 3

## DESSERTS

- Yuzu Marmalade and Ginger Steamed Pudding** 16

orange butterscotch sauce, vanilla bean ice cream (V)

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