

spice
monkey

TAKEAWAY

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	11.5
steamed soy beans with seaweed salt (GF DF V)	
Vegetable Spring Rolls [4 pcs]	20
vegetables and vermicelli noodles deep fried served with sweet chilli (DF V)	
Smoky Twice-Cooked Eggplant	22
gochujang caramel, tahini and sesame (DF V)	
Takoyaki Dumplings [6 pcs]	20
deep fried octopus dumplings with Japanese bulldog sauce, kewpie mayo, bonito flakes and nori (DF I)	
Tempura Prawns [6 pcs]	30
fried king prawns with tentsuyu sauce and chilli mayo (DF I)	
Spicy Tuna Tartare	28
crispy nori wafer, avocado puree and tobiko (DF I)	
Korean Fried Chicken Wings	24
spicy gochujang sauce, pickled cucumber and radish (DF)	
Seaweed Salad	18
cucumber, radish, sesame dressing (GF DF V)	
Grilled King Oyster Mushrooms	22
with dashi butter, white miso and togarashi (GF V)	
Salt and Pepper Squid	30
cucumber salad, rice wine vinegar dressing (DF I)	

How to spice it up

FOR 2 PEOPLE

2 snack plates
1 large plate
1 side

FOR 4+ PEOPLE

3-4 snack plates
2 large plates
2 sides

HOUSE MADE DUMPLINGS

Prawn and Chive Dumplings	30
with tamari and chilli dressing (I)	
Lamb and Feta Dumplings	29
garlic yoghurt, pine nuts and Sichuan chilli brown butter	

BAO 1 piece per serve

Gangnam Style Prawn	11
tempura prawn with Korean spicy red sauce, shallot and pickled onion (DF I)	
Crispy Miso Glazed Eggplant	11
with sesame spinach salad (DF V)	
Beef Bulgogi	11
wagyu beef, ssamjang and kimchi (DF)	
Master Stock Braised Pork Belly	11
with English mustard and mayo (DF)	
Tempura Flathead	11
with housemade wasabi tartare and American cheese (A)	

SPICE HAVEN BANQUET \$55PP
MONKEY MADNESS BANQUET \$66PP
Our banquet menu is for 2 people or more.
Ask our team to see our banquet options.

GF/O - Gluten Free/Option | DF - Dairy Free | V - Vegetarian

A: Australian, I: International, M: Mixed

Please advise any dietary requirements when ordering. Prices are subject to change without notice.

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10% Sunday | 20% Public Holiday

LARGE PLATES

Slow Braised Beef Cheek Rendang	42
with crispy coconut rice cake and acar (GF0)	
Fried Baby Barramundi Fillets	45
yellow curry sauce, cucumber, pickled ginger and onion (DF I)	
Oxtail Pie	39
wasabi mash, parmesan, makrut lime gremolata (GF)	
Wok-Fried Udon Noodles	36
braised pork belly, kimchi and soft boiled egg	
Pumpkin Katsu	32
burnt eggplant, black garlic dengaku and peanut-chilli crunch (V)	

SIDES

XO Fried Rice	24
house-made XO sauce, shallot, bean sprouts and egg (GF DF)	
<i>Note - XO sauce contains pork</i>	
Stir-Fried Baby Gem Lettuce	19
Chinese sausage, garlic and chilli (DF)	
Stir-fried Greens	19
shiitake mushrooms, ginger and oyster sauce (DF V)	
French Fries	11
umami salt, aioli and yuzu shichimi togarashi (DF V)	
Prawn Crackers (DF)	6
Steamed Rice	6

KIDS BENTO BOX 18

under 12 only	
with steamed rice, edamame, prawn crackers, veg spring roll and Japanese mayo and one of the following:	
*Teriyaki Chicken	
*Tempura Fish (A)	
*Panko Calamari	

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FROM THE SUSHI BAR

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

SASHIMI	NIGIRI 2 pc per serve
<i>served fresh, seared or glazed</i>	
Mixed 40 (GF DF M)	Salmon 28 (GF DF A)
Fresh Tuna 11 (GF DF I)	Tuna 32 (GF DF I)
Fresh Salmon 10 (GF DF A)	
MAKI ROLLS all with mayo	
Fresh Tuna Maki 14 (GF DF I)	
Fresh Salmon Maki 13 (GF DF A)	
Teriyaki Chicken Maki 10 (GF DF)	
Avocado Maki 10 (GF DF V)	
Kappa Maki 9 (GF DF V)	

NORI ROLLS

Tempura Prawn Dragon 28
avocado, cucumber, bonito flake, chilli mayo, teriyaki sauce (DF0 I)
Spicy Tuna 28
tempura prawn, sesame seeds and tobiko (DF I)
Teriyaki Chicken 26
avocado and mayo (GF DF)
Fresh Salmon 26
avocado and mayo (GF DF A)
Crispy Chicken Katsu 25
chilli mayo, coriander, avocado, pickled carrot & cucumber, tonkatsu sauce (DF) - add sliced cheese +3
Vegetarian 24
wakame, cucumber, carrot, lettuce and mayo (GF DF V)

DESSERTS 16 each

Coconut Pandan Panna Cotta
mango and makrut lime granita (GF)

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



SCAN
TO
ORDER

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