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.

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

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)

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)

Chicken Salad 25
with cabbage, lettuce, marinated chicken, crispy wontons and plum vinaigrette

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)

Salt and Pepper Squid 30
cucumber salad, rice wine vinegar dressing (DF I)

Green Tea Soba Noodle Salad 21
with rice vinegar and mirin dressing (V)

Thai Beef Salad 25
Slowed cooked beef, fresh herbs, tomato, onion and chilli lime dressing (GF)

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/O - Dairy Free/Option 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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LARGE PLATES

Slow Braised Beef Cheek Rendang **42**
with crispy coconut rice cake and acar (GFO)

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)
Note - XO sauce contains pork

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** (I)

FROM THE SUSHI BAR

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

SASHIMI

Mixed 40 (GF DF M)
Salmon 28 (GF DF A)
Tuna 32 (GF DF I)

NIGIRI 2 pc per serve

served fresh, seared or glazed

Fresh Tuna 11 (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 Roll 28
with avocado and chilli mayo (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)

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spice monkey

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