SPICE

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

Takoyaki Dumplings 18 6 pcs - deep fried octopus dumplings with Japanese bulldog sauce, kewpie mayo, bonito flakes and nori (DF)

Vegetable Spring Rolls 19 4 pcs - vegetables and vermicelli noodles deep fried served with sweet chilli (DF V)

Tempura Prawns 28 6 pcs -fried with tentsuyu sauce & chilli mayo (DF)

Korean Fried Chicken Wings 20 spicy gochujang sauce, pickled cucumber & radish (DF)

Chicken Satay Skewers 16 2 pcs - peanut sauce and lime (GF option DF)

Beef Bulgogi Lettuce Wraps 22 2 pcs - marinated scotch fillet, ssamjang, lettuce cups and rice (DF)

HOUSE MADE DUMPLINGS

Prawn and Chive Dumplings 28
sake and butter ponzu
Spicy Sichuan-Style Lamb Dumplings 28
with chilli oil (DF)

SASHIMI

Salmon Sashimi(GF DF)24 Kingfish Sashimi(GF DF)26 Tuna Sashimi(GF DF)26 Mixed Sashimi(GF DF)34

NIGIRI 2 pc per serve served fresh, seared or glazed

Fresh Tuna Nigiri (GF DF) 9 Kingfish Nigiri (GF DF) 9 Fresh Salmon Nigiri (GF DF) 9

MAKI ROLLS

all served with mayo Kappa Maki(GF DF V) 8 Avocado Maki(GF DF V) 9 Teriyaki Maki(GF DF) 9 Fresh Salmon Maki(GF DF)12 Fresh Tuna Maki(GF DF) 12

NORI ROLLS

Teriyaki Chicken 23 avocado and mayo (GF DF)

Fresh Salmon 24 avocado and mayo (GF DF)

Fresh Tuna 25 avocado and mayo (GF DF)

Vegetarian Roll 22 wakame, cucumber, carrot, lettuce, mayo (GF DF V)

Tempura Prawn 25 lettuce and chilli mayo (DF)

KIDS BENTO 16 (Kids under 12 only)

with steamed rice, edamame, prawn crackers, vegetable spring roll and Japanese mayo

Please choose one: Teriyaki Chicken or Tempura Fish or Panko Calamari

GF: Gluten Free

DF: Dairy Free

V/0: Vegetarian/Option

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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BAO & BAOGER1 PIECE PER SERVE

Le

spice

Gangnam Style Prawn Bao 10 tempura prawn with Korean spicy red sauce, wombok, shallot and pickled onion (DF)

Crispy Miso Glazed Eggplant Bao 9 sesame spinach salad (DF V)

Spice Pork Belly Bao 10 with 5 spice, Vietnamese caramelised bbq sauce and pickled cucumber (DF)

Tempura Soft Shell Crab Bao 10 pickled green papaya slaw and chilli mayo (DF)

Sichuan Zinger Baoger 24 hot fried chicken, kewpie mayo and shredded lettuce (DF)

Korean Beef Baoger 26 fresh angus beef pattie, gochujang aioli, kimchi bacon jam, lettuce, tomato, pickled onion and cheese (DF)

LARGE PLATES

Dry Lamb Rib and Eggplant Curry 39 served with yoghurt (GF)

Steamed Barramundi 40 chilli black beans, white soy dressing and pickled mustard greens (GF DF)

Sticky Master Stock Braised Pork Belly 39 seared scallop, mustard, mustard greens (GF DF)

Coconut Lentil Curry 34 flatbread, yoghurt and curry leaves (GF V)

NOODLES

Japanese Style Soba Noodle Salad 24 buckwheat noodles served cold in sesame dressing with edamame, avocado, shallots, tomato & cucumber (DF V)

Stir-Fried Beef Hor Fun 32 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)

Malaysian Curry Laksa 30 rice noodles, pippies, squid, prawns and chicken (DF)

SIDES

Stir-Fried Baby Gem Lettuce 16 with Chinese bacon, garlic and chilli (GF DF)

XO Fried Rice 19 with shallot and egg (GF option DF)

-Fried Greens with preserved bean curd (GF DF V)

Lotus Fries 10 with umami salt (GF V)

Seaweed Salad(DF V)12

Prawn Crackers 5

DESSERTS 16 each

Rose Tea and Berry Trifle with vanilla cream, raspberry sorbet and Chinese almond cookies (V)

Dark Chocolate Miso Tart with coconut ice cream (V)

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