

COCKTAILS

GLASS – JUGS

Classic Margarita Tequila, orange liqueur, lime, salt rim	21 - 48
Madame Spice Margarita Tequila, orange liqueur, chilli liqueur, Szechuan rim	22 - 48
Espresso martini Vodka, kahlua, simple syrup & espresso	22
Mojito Original - Passionfruit – Strawberry - Lychee	22 - 48
Lychee martini Vanilla vodka, lychee liqueur & lime	22

MOCKTAILS

Shanghai pop Strawberry puree, orange sec, mint, iced tea Lime & lemonade	15
Passion fruit no-jito Lyre's white cane spirit, passion fruit, Apple juice mint Lime & ginger beer	15
Madame margarita Lyre's agave reserva, orange sec, lime juice, Simple Syrup, black salt rim	15
Espresso martini Lyre's coffee originale, espresso Simple syrup	15
WINES GLASS – JUGS	
White	
Cloud Break Pinot Gris	14 - 48
God is DJ Riesling	12 - 45
Mystic Springs Sauvignon Blanc	14 - 48
Red	
Woodbridge Pinot Noir	13 - 46
Cloudbreak Syrah	13 - 46
Boucher Shiraz	14 - 48
Sparkling	
Fierce Ill Prosecco King Vale	14 - 48
Veuve Clicquot	125

LIQUEURS

Aperol	13	Mr Black	13
Midori	13	Licor 43	13
Cointreau	13	Campari	13
Frangelico	13	Passoa	13
Baileys	13	Kahlua	13
Chambord	13		

GF - GLUTEN FREE - DF - DAIRY FREE V - VEGETARIAN - VE - VEGAN - VEO - VEGAN OPTION
 Sunday and Public Holidays – 10% surcharge applicable
 1.1 % merchant fee on all cards
 This menu is subject to change based on seasonal availability

Silk Road Vodka, Passoa, lime, simple syrup Aquafaba, sugar rim, finished with apple cider	22
Yuzu & Gin spritz Yuzu gin, Yuzu syrup, soda & Prosecco	22
Mr Rice Guy Negroni Gin, campari, sweet vermouth wash in rice	22
Osaka Tea Vodka, gin, rum, tequila, midori & lemonade	22

BEERS

Asahi	10
Tiger	10
Sapporo	10
Stone & wood Pacific Ale	10
Great Northern Super Crisp (mid-strength)	10
Heaps Normal (non-alcoholic)	10
Batlow Premium Apple Cider	10

SPIRITS

Vodka		Bourbon	
White Light	12	Jack Daniels	12
Grey Goose	14	Buffalo trace	12
		Woodford reserve	
Rum		double oak	14
Havana Club 3 Anos	12	Saki	
Kraken spiced rum	14	This full moon Saki	14
Tequila		Scotch - Whisky	
El Jimador reposado	12	Johnny Walker Red	12
Herradura reposado	14	Jameson	12
Gin			
Triple G	12		
Hendricks	14		

NON ALCOHOLIC BEVERAGES

Antipodes (NZ) 1LTR	
Bottled Sparkling or Still Mineral Water	10
Pepsi - Pepsi Max - Solo - Lemonade	7
Lemon Lime Bitters	7
East Coast Juice 7 Orange - Pineapple - Apple	7
Bundaberg Ginger Beer	7
Fever Tree Tonic Mediterranean	7
Coffee & Tea	
Flat White Latte Cappuccino Long Black Espresso	5
Oat Soy Almond Milk Decaf	1,5
T2 Teapot	7
English Breakfast French Earl Grey Lemongrass & Ginger Chai Tea Fruiliticious Gorgeous Jasmine Green Peppermint	

Madame Spice's share-plate concept is designed to be savored together creating a culinary journey that harmoniously compliments one dish to another.

SMALL PLATES

Prawn crackers	7 GF DF	Hot numbing salt & pepper squid	22 GF DF
Edamame Spiced furikake salt	10 GF DF V VE	Chicken Tatsuta-Age Soy marinated fried chicken thigh, shichimi, togarash.	22 GF DF
Lotus root crisps Roasted sesame dressing	11 GF DF V VE	Crispy pork bao Pork belly, coriander, cucumber, shallot, chilli, fried shallots Ssamjang aioli	22 DF
Prawns toast Guajillo aioli	22 DF	Oysters Wakame, Nahm Chim Dressing.	GF DF 37 HALF 56 FULL
Ponzu cured salmon Green apple, baby Herbs, jalapeño, edamame	29 GF DF		
Moo ping pork skewer Vietnamese pork skewers, coriander, Thai basil, chilli, Roasted rice, prik nam pla	29 GF DF		

LARGE PLATES

Hunan-style grilled lamb cutlets Chilli relish, Khao Khua	41 GF DF	Crying tiger 400grm Silver fern Black Angus prime rib, spicy chilli Dressing, Soy cured yolk	52 GF DF
Flash fried Szechuan prawns Wok tossed Ginger, chilli, shallots, soy	34 GF DF	Massaman beef short rib Coconut, chilli, crispy shallots, potato	42 GF DF
Dan - Dan noodles Sichuan pepper, chilli, minced pork, mustard greens	32 DF	Wok fried angry bird Chicken, green chilli peppers, dried chillies peanuts, Szechuan pepper, curry leaf, fresh lime	38 GF DF
Whole steam Snapper 900grm Pozu soy, Ginger, shallots,	52 GF DF	Wok tossed eggplant & tofu Black garlic, shallots, V - oyster sauce	17 GF DF V VEO
		1kg Cloudy bay clams NZ Wok fried with XO sauce.	52

SIDES

Steamed jasmine rice	7 GF DF V VE
BBQ pork & pineapple fried rice Barbeque pork, pineapple, egg, spring onion	21 GF DF
Bone marrow & truffle fried rice Egg, spring onion	28 GF DF
Wok fried brussel sprouts Honey, macadamia nuts & Szechuan	15 GF DF
Miso corn Blackened corn, miso butter, coriander oil	15 GF V
Fries furikake salt	12 GF DF V VE

DIM SUM

Vegetable Spring rolls	17
Crown Siu Mei Dim sim	20
Pork buns	20
Prawn & sesame roll	20
Soup Dumplings	20
Steamed Prawn & Chive gow Gee	20
Mushroom Gow gee	20
Chicken Dim sim	20

DESSERTS

Chocolate mousse Green tea ice cream, Peanut caramel dust	17 GF V
Biko Coconut & ginger caramel, brûlée banana, vanilla bean ice cream & sesame seed glass	17 GF V
Yuzu pannacotta Pineapple, lychee & toasted coconut	17 GF V
Affogato Vanilla bean ice cream, espresso shot Add 30ml liqueur Frangelico Kahlua Mr Black Licor 43 Baileys Cointreau	11 8

MINI MADAME

Includes a drink & ice cream

Chicken nuggets & chips	17
Chicken skewers & rice	17
Egg & BBQ pork fried rice	17

WHATS ON

Wednesday Dim Sum \$10 Dim Sum \$10 Yuzu Gin or Vodka Spritz 5:00pm - 9:00pm	Thursday Locals night 15% off your bill 5:00 pm - 9:00 pm	Friday Long lunch Dim Sum \$10 Dim Sum \$12 Cocktails 12:00 pm - 5:00 pm	SIP SIP Friday - Saturday - Sunday \$12 Cocktails \$7 Beers \$7 House wines 3:00 pm - 5:00 pm	Sunday Spritz \$10 Yuzu Gin or Vodka Spritz 5:00pm - 9:00pm
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