



Madame Spice
Set menu
Autumn & Winter
2025
\$78pp

**FUNCTION MENUS ARE SHARE STYLE AND CATER TO BOOKING
GROUPS OF 10 PEOPLE AND LARGER**

Your choice of three small plates to start to share

&

Your choice of three large plates

&

Your choice of two sides to share

GF - GLUTEN FREE / DF - DAIRY FREE

V - VEGETARIAN / VE - VEGAN / VEO - VEGAN OPTION

Your health and well-being are of vital important to us, and we strive to provide you with an entirely stress-free experience when you dine with us.

Please ensure management are made aware of any severe allergies, we will endeavour to do our very best to ensure every precaution is taken to accommodate your needs wherever possible.

Intolerances are tolerated! – Just advise your server and they will be more than happy to help navigate you through our menu if required.

Sunday and Public Holidays – 10% surcharge applicable 1.1 %
Processing Fee is added to all cards and contactless payments
This menu is subject to change based on seasonal availability

SMALL PLATES

Sticky char sui pork skewers

Green onion, coriander, ginger sesame oil, pickled lemon

GF / DF

Ponzu cured salmon.

Green onions, lemongrass, kaffir lime, chive,
crispy shallots black sesame seeds, dehydrated orange

GF / DF

Mongolian beef brisket bao plate

Pickled cucumber, herbs, lettuce, hoisin

DF

Hot numbing salt & pepper squid

Nuoc Cham dipping sauce

GF / DF

Chicken Tatsuta-age

Soy marinated fried chicken thigh, shichimi, togarash

GF / DF

Pork buns

Crispy chilli & shallots

DF

Vegetable spring rolls

DF

LARGE PLATES

Crying tiger rib eye
400grm Silver Fern NZ Black Angus Rib eye
Spicy chilli Dressing, Soy cured yolk
GF / DF

Massaman beef short rib
Coconut, chilli, Thai basil, burnt shallots, potatoes
GF / DF

Hunan-style grilled lamb cutlets
Chilli relish, khao khua, jus
GF / DF

Wok fried bird
Chicken, green chilli peppers, dried chillies, peanuts,
Szechuan pepper, curry leaf, fresh lime
GF / DF

Pumpkin & tofu Penang curry
Grilled pumpkin, tofu, greens, bean sprouts peanuts,
chilli coriander
GF / DF / V / VE

SIDES

Blackened corn

Miso butter, coriander oil

GF / V

Korean beef & egg fried rice

Slow cooked Korean brisket, egg, spring onions

GF / DF

Fries

Kimchi salt

DF

Wok fried Brussel Sprouts

Honey, macadamia nuts & Szechuan

GF / DF

Steamed Jasmine rice

GF / DF / V /VE

Mini Madame

\$17

Chicken skewers & rice

Egg & Beef fried rice

Chicken nuggets & chips

Includes a drink & ice cream

Number of guests

We always try our best to cater to all size groups however dependant on the day, time, and pre-existing bookings our ability to do this varies. For a group size exceeding 25 people on a Friday or Saturday evening, exclusive hire of the venue applies. For large groups on bottomless brunch, we offer a seating time without exclusive hire regardless of numbers (and subject to availability at the time of booking).

Change of guest numbers

Should a guest need to increase their booking size on the day, we will try our best to accommodate.

Where this is possible, the additional per head menu cost will apply.

Final guest numbers are to be confirmed 48 hours prior to the booking (a phone call follow up to touch base is always a good idea).

If we do not hear otherwise the original number will be assumed and the guest will therefore be responsible for the per head cost of all attending guests and of guests who are unable to attend.

Function booking times

Group booking times are strictly two-hour seatings, to enable an ease of service we will begin serving food 15 minutes into the selected booking window.

Final account

Final accounts are to be settled on the day/evening of the booking. This will consist of the final confirmed numbers and any additional guests accommodated. Any beverages are to be charged outside of the set menu cost. We can facilitate bill splitting at the request of our guests.

Sundays, Public Holidays & credit card surcharge

A 10% surcharge is applicable on a Sunday and a 10% surcharge is applicable on a public holiday and all card transactions are charged 1.1%

Cakeage

Celebration cakes are welcome in our restaurant. Our cakeage charge is \$3pp. This includes cutting and serving.

At an additional cost of \$1pp – cake can be served with a scoop of vanilla ice cream.

Dietary Requirements

If any guests have any dietary requirements, please ask the table or booking to ensure our kitchen team to source alternatives where appropriate.

Beverage and Liquor Service

We are a fully licensed restaurant. Strictly no BYO. There is no over the bar service and guests cannot pay for drinks as they go. We can offer individual tabs on our pos system

Bottomless Brunch

For the Bottomless Brunch package, we offer a two-hour package ONLY between 12pm to 2pm (Friday, Saturday).

All guests on the table who book for Bottomless Brunch MUST choose from the dedicated menu for this experience.

Additionally, for the drinks included in Bottomless Brunch, guests are allowed to order only one drink at a time and cannot double up on drinks due to RSA regulations. Whilst this applies to the bottomless brunch package, we do not refuse doubling up on drinks for any other setting than that of those who show signs of intoxication.