



### COCKTAILS

GLASS - JUGS

<b>Classic margarita</b> Tequila, orange liqueur, lime, salt rim	<b>21 - 48</b>	<b>Silk road</b> Vodka, passoa, lime, simple syrup Aquafaba, sugar rim, finished with apple cider	<b>22</b>
<b>Madame spice margarita</b> Tequila, orange liqueur, chilli liqueur, Szechuan rim	<b>22 - 48</b>	<b>Midori chidori</b> Midori, yuzu, kiwi fruit, lime, apple cider & sugar rim	<b>22</b>
<b>Espresso martini</b> Vodka, kahlua, simple syrup & espresso	<b>22</b>	<b>Mr rice guy negroni</b> Gin, campari, sweet vermouth wash in rice	<b>22</b>
<b>Mojito</b> Original - Passionfruit - Strawberry - Lychee	<b>22 - 48</b>	<b>Oska Tea</b> Vodka, gin, rum, tequila, midori & lemonade	<b>22</b>
<b>Lychee martini</b> Vanilla vodka, lychee liqueur & lime	<b>22</b>		

*Ask your server for our cocktail creation of the week \$22*

### BEERS

<b>MOCKTAILS</b>			
<b>Shanghai pop</b> Strawberry puree, Lyre's orange sec, mint, iced tea lime & lemonade	<b>15</b>	<b>Asahi</b>	<b>10</b>
<b>Passion fruit no-jito</b> Lyre's white cane spirit, passion fruit, apple juice mint lime & ginger beer	<b>15</b>	<b>Tiger</b>	<b>10</b>
<b>Madame margarita</b> Lyre's agave reserva, orange sec, lime juice, simple syrup, black salt rim	<b>15</b>	<b>Sapporo</b>	<b>10</b>
<b>Espresso martini</b> Lyre's coffee originale, espresso simple syrup	<b>15</b>	<b>Stone &amp; wood pacific ale</b>	<b>10</b>
		<b>Great northern super crisp (mid-strength)</b>	<b>10</b>
		<b>Heaps normal (non-alcoholic)</b>	<b>10</b>
		<b>Bilpin premium apple cider</b>	<b>10</b>

### SPIRITS

<b>White - Rose</b> Cloud break pinot gris	<b>14 - 48</b>	<b>Vodka</b>		<b>Bourbon</b>	
<b>God is DJ riesling</b>	<b>12 - 45</b>	White light <b>12</b>		Jack daniels <b>12</b>	
<b>Mystic springs sauvignon blanc</b>	<b>14 - 48</b>	Grey goose <b>14</b>		Buffalo trace <b>12</b>	
<b>Masion francaise rose</b>	<b>13 - 46</b>	<b>Rum</b>		Woodford reserve double oak <b>14</b>	
<b>Red</b> Woodbridge pinot noir	<b>13 - 46</b>	Havana club 3 anos <b>12</b>		<b>Saki</b>	
<b>Cloudbreak syrah</b>	<b>13 - 46</b>	Kraken spiced rum <b>14</b>		This full moon saki <b>14</b>	
<b>Boucher shiraz</b>	<b>14 - 48</b>	<b>Tequila</b>		<b>Scotch - Whisky</b>	
<b>Lienert malbec</b>	<b>14 - 48</b>	El Jimador reposado <b>12</b>		Johnny walker red <b>12</b>	
		Herradura reposado <b>14</b>		Jameson <b>12</b>	
		<b>Gin</b>			
		Triple G <b>12</b>			
		Hendricks <b>14</b>			

### NON ALCOHOLIC BEVERAGES

<b>Sparkling</b> Fierce III prosecco king vale	<b>14 - 48</b>	<b>Antipodes (NZ) 1LTR</b> Bottled sparkling or still mineral water	<b>10</b>
<b>Veuve clicquot</b>	<b>125</b>	<b>Ginger ale - Pepsi - Pepsi Max - Solo - Lemonade</b>	<b>7</b>

### LIQUEURS

<b>Aperol</b> <b>13</b>	<b>Mr black</b> <b>13</b>
<b>Midori</b> <b>13</b>	<b>Licor 43</b> <b>13</b>
<b>Cointreau</b> <b>13</b>	<b>Campari</b> <b>13</b>
<b>Frangelico</b> <b>13</b>	<b>Passoa</b> <b>13</b>
<b>Baileys</b> <b>13</b>	<b>Kahlua</b> <b>13</b>
<b>Chambord</b> <b>13</b>	

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

<b>Coffee &amp; Tea</b> Flat white   Latte   Cappuccino   Long black   Espresso Oat   Soy   Almond Milk   Decaf T2 teapot	<b>5</b> <b>1.5</b> <b>7</b>
English breakfast   French earl grey   Lemongrass & Ginger   Chai tea fruitilicious 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

<b>Prawn crackers</b> <sup>(DM)</sup>	<b>7</b> GF DF	<b>Hot numbing salt &amp; pepper squid</b> <sup>(DM)</sup>	<b>22</b> GF DF
<b>Edamame</b> <sup>(DM)</sup> Spiced furikake salt	<b>10</b> GF DF V VE	<b>Chicken tatsuta-Age</b> <sup>(DM)</sup> Soy marinated fried chicken thigh, shichimi, togarashi	<b>22</b> GF DF
<b>Lotus root crisps</b> <sup>(DM)</sup> Roasted sesame dressing	<b>11</b> GF DF V VE	<b>Crispy pork bao</b> <sup>(DM)</sup> Pork belly, coriander, cucumber, shallot, chilli, fried shallots Ssamjang aioli	<b>22</b> DF
<b>Prawns toast</b> <sup>(DM)</sup> Guajillo aioli	<b>22</b> DF	<b>Oysters</b> Wakame, Nahm Chim dressing	<b>GF DF</b>
<b>Ponzu cured salmon</b> <sup>(DM)</sup> Green apple, baby herbs, jalapeño, edamame	<b>29</b> GF DF	HALF <b>37</b> FULL <b>56</b>	
<b>Moo ping pork skewer</b> <sup>(DM)</sup> Thai pork skewers, coriander, Thai basil, chilli, roasted rice, prik nam pla	<b>29</b> GF DF	<b>Tempura prawns</b> <sup>(DM)</sup> Kaffir lime nuoc cham	<b>22</b>

### LARGE PLATES

<b>Hunan-style grilled lamb cutlets</b> <sup>(DM)</sup> Chilli relish, Khao Khua	<b>41</b> GF DF	<b>Crying tiger</b> <sup>(DM)</sup> 400grm Silver fern black Angus prime rib, spicy chilli dressing, soy cured yolk	<b>52</b> GF DF
<b>Flash fried szechuan prawns</b> <sup>(DM)</sup> Wok tossed ginger, chilli, shallots, soy, mustard greens	<b>34</b> GF DF	<b>Massaman beef short rib</b> <sup>(DM)</sup> Coconut, chilli, crispy eshallots, potato	<b>42</b> GF DF
<b>Dan - Dan noodles</b> <sup>(DM)</sup> Szechuan pepper, chilli, minced pork, mustard greens	<b>32</b> DF	<b>Wok fried angry bird</b> <sup>(DM)</sup> Chicken, green chilli peppers, dried chillies peanuts, Szechuan pepper, curry leaf, fresh lime	<b>38</b> GF DF
<b>Whole steam snapper 900grm</b> <sup>(DM)</sup> Pozu soy, ginger, shallots,	<b>52</b> GF DF	<b>Shanghai style wok fried Morton Bay bugs</b> <sup>(DM)</sup> Sweet & sour, chilli, ginger, sugar, black vinegar and Szechuan peppercorn, green beans, garlic chive stems	<b>45</b> GF DF

### SIDES

<b>Steamed jasmine rice</b> <sup>(DM)</sup>	<b>7</b> GF DF V VE		
<b>BBQ pork &amp; pineapple fried rice</b> Barbeque pork, pineapple, egg, spring onion	<b>21</b> GF DF		
<b>Bone marrow &amp; truffle fried rice</b> Egg, spring onion	<b>28</b> GF DF		
<b>Wok fried brussel sprouts</b> Honey, macadamia nuts & Szechuan	<b>15</b> GF DF		
<b>Miso corn</b> Blackened corn, miso butter, coriander oil	<b>15</b> GF V		
<b>Fries</b> Furikake salt	<b>12</b> GF DF V VE		
<b>Wok tossed eggplant &amp; tofu</b> Black garlic, shallots, V - oyster sauce	<b>17</b> GF DF V VEO		

### DIM SUM

<b>Vegetable spring rolls</b> <sup>(DM)</sup>	<b>17</b>		
<b>Crown siu mei dim sim</b> <sup>(DM)</sup>	<b>20</b>		
<b>Pork buns</b> <sup>(DM)</sup>	<b>20</b>		
<b>Prawn &amp; sesame roll</b> <sup>(DM)</sup>	<b>20</b>		
<b>Soup dumplings</b> <sup>(DM)</sup>	<b>20</b>		
<b>Steamed prawn &amp; chive gow gee</b> <sup>(DM)</sup>	<b>20</b>		
<b>Mushroom gow gee</b> <sup>(DM)</sup>	<b>20</b>		
<b>Chicken dim sim</b> <sup>(DM)</sup>	<b>20</b>		

### DESSERTS

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

*Please ask your server for chefs creation*

### MINI MADAME

Includes a drink & ice cream

<b>Chicken nuggets &amp; chips</b>	<b>17</b>
<b>Chicken skewers &amp; rice</b>	<b>17</b>
<b>Egg &amp; BBQ pork fried rice</b>	<b>17</b>

### WHATS ON

<b>Wednesday</b> Dim Sum \$10 Dim Sum \$10 Lychee Martini 5:00pm - 9:00pm	<b>Thursday</b> Locals night 15% off your bill 5:00 pm - 9:00 pm	<b>Friday Long lunch</b> Dim Sum \$10 Dim Sum \$12 Cocktails 12:00 pm - 5:00 pm	<b>SIP SIP</b> Friday - Saturday \$12 Cocktails \$7 Beers \$7 House wines 3:00 pm - 5:00 pm	<b>Sunday sips</b> \$12 cocktails 3pm - 9pm	<b>Wednesday &amp; Sunday</b> Date with Madame \$69pp 2 course a glass of wine or beer PLUS a movie ticket Choose from dishes with (DM)
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