

The background of the image is a dark, textured charcoal grey. It is filled with various tropical leaves. Some leaves are rendered in a metallic gold color, while others are in a lighter grey with fine, dark grey veins. The leaves are layered and overlap, creating a sense of depth. In the center, the word "Spize" is written in a stylized, cursive font. The letters are outlined in gold and filled with the same dark charcoal grey as the background. The 'S' is particularly large and flowing, and the 'i' has a small gold dot.

Spize

Hummus

Seasoned Chickpeas with Tahini & Extra Virgin
Olive Oil. Sumac & Pine Nuts.



MENU

SHARING PLATES

Hummus with Labneh & Olives

\$12.90

Seasoned Chickpeas with Tahini & Extra Virgin Olive Oil. Sumac & Pine Nuts.

Italian Burrata with Figs

\$16.90

Fresh Italian Burrata. Served with Tomato Concasse Garden Herbs, Balsamic Reduction & Cherry Tomatoes

Sauteed Tiger Prawns in Garlic & Olive Oil

\$18.90

Fresh Tiger Prawns with Italian Mixed Herbs & Peperoncino

Sriracha & Honey Glazed Chicken Wings

\$17.90

Crispy Chicken Wings in a Honey & Sriracha Glaze. Topped with Toasted Sesame Seeds

Salted Egg Chicken Wings with Curry Leaves

\$17.90

Crispy Chicken Wings in a Salted Egg Sauce with Chilli Padi & Curry Leaves

Spicy Mussels & Lump Crab Meat

\$17.90

Spanish Blue Mussels in a Spicy Chilli Crab Meat Sauce Served with Deep Fried Mantou

Wok Fried Tiger Prawns in XO Sambal

\$18.90

Fresh Tiger Prawns , Dried Scallop Sambal & Australian Asparagus

Beef Rendang with Roti Jala

\$16.90

200gm of Black Angus Beef Cheeks braised in Malaysian spices & roasted coconut. Served with coconut & tumeric netted pancakes

SOUPS

Portobello Mushroom with Truffle Oil

\$10.90

Portobello & Field Mushrooms Creamed and Seasoned with Sea Salt & Truffle Oil

Saffron Broth with Mussels, Sliced Cod and Tiger Prawns

\$17.90

Seafood Medley in a Rich Seafood Broth infused with Spanish Saffron.

SALADS

Smoked Salmon with Quail Egg

\$17.90

Yellow Frisee with Smoked Salmon Mousse , Ikura Cannellini & Haricot Beans , Green Olives

Roasted Pumpkin & Quinoa

\$14.90

Red Quinoa with Mesclun Salad in Truffle Vinaigrette. Roasted Pumpkin with Hummus

Add : Tiger Prawns

\$8.90

WRAPZ

Roast Lamb

\$15.90

Leg of Lamb marinated with Lebanese Spices. Served in a flatbread with Garlic Dijon Aioli & Moroccan Stew

Lebanese Chicken

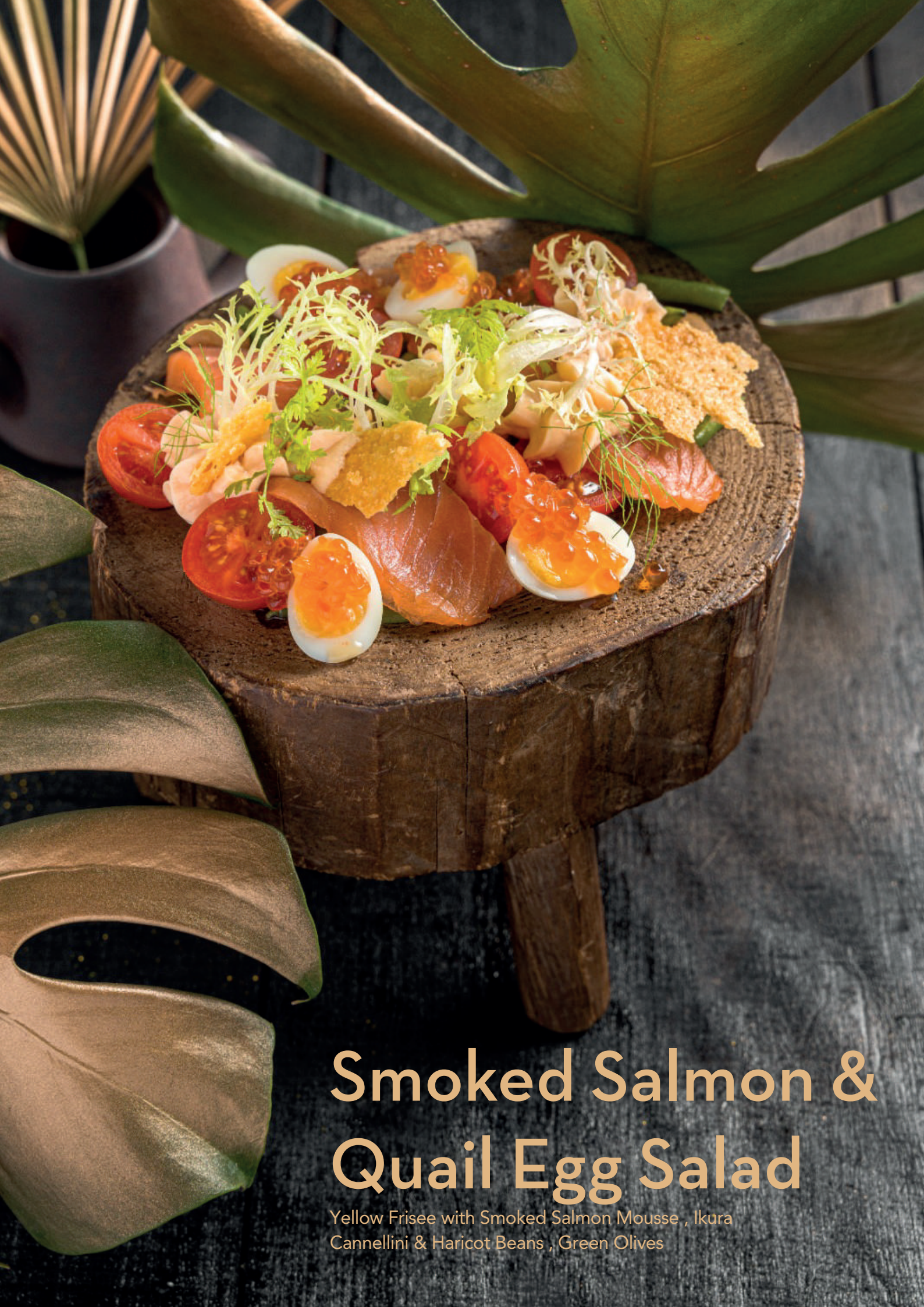
\$15.90

Boneless Leg marinated with Paprika & Yogurt. Served in a flatbread with Garlic Dijon Aioli.

Steak & Cheese

\$16.90

Angus Chuck Tender marinated with Rustica & Olive Oil. Served in a flatbread with Truffle Mayonnaise & Balsamic Reduction



Smoked Salmon & Quail Egg Salad

Yellow Frisee with Smoked Salmon Mousse , Ikura
Cannellini & Haricot Beans , Green Olives



Italian Burrata

Fresh Italian Burrata. Served with Tomato Concasse
Garden Herbs, Balsamic Reduction & Cherry Tomatoes



Crab Meat & Sea Prawn

Pacific Lump Crab Meat with Fresh Sea Prawns
& Diced Carrots

ASIAN

RICE

Nasi Goreng Kampung \$12.90

Belacan Fried Rice served with Crispy White Bait Sunny Side Egg & Fish Crackers.
Additional Sambal Belacan on the side for an added kick.

Nasi Goreng Seafood Tiga Rasa \$14.90

Tiger Prawn , Sliced Dory Fillets , Squid & Mussels in a Thai Sweet & Sour Sauce with Honey Pineapples.
Served with Sambal Fried Rice.

Crab Meat & Sea Prawn Fried Rice \$18.90

Pacific Lump Crab Meat with Fresh Sea Prawns & Diced Carrots

Nasi Goreng Pattaya \$13.90

Thai flavoured Fried Rice with Chicken & Prawn. Wrapped in an omelette & topped with Sweet Chilli Sauce

Nasi Goreng Ayam Kunyit \$13.90

Sambal Fried Rice with Wok Fried Tumeric & Ginger Marinated Boneless Chicken Leg.

Nasi Goreng Ayam \$13.90

Belacan Fried Rice served with Crispy Chicken Cutlet & Ginger Garlic Chilli Sauce

Sliced Ribeye with Thai Basil \$15.90

Wok Fried Ribeye fillets with Dark Soy Sauce & Thai Sweet Basil. Served with Roasted Thai Chilli Fried Rice

Scallop Fried Rice with XO Sambal \$18.90

Wok Fried Sushi Rice with Spicy Conpoy Sambal, Seared Hokkaido Scallops & Fresh Prawns

BRIYANI

Served with Pakistani Basmati Rice , Dried Fruit Achar
South Indian Dahl & Papadoms

Tandoori Chicken Masala \$15.90

Braised Tandoori Chicken Leg with Spiced Onion & Tomato Masala

Boneless Leg of Lamb \$15.90

Braised Boneless Leg of Lamb marinated with Mustard Seed Oil and Greek Yoghurt

Australian Barramundi \$19.90

Ocean Farmed Barramundi with Funereek Mustard Seed in South India Curry

NOODLES

Penang Char Kway Teow \$12.90

Inspired by the Bukit Mertajam version of this iconic Malaysian staple. This Malay version is made with a Rich Seafood Stock, Cockles & Prawns

Seafood Mee Goreng with Crispy Soft Shell Crab \$15.90

Wok Fried Prawns, Squid & Crabmeat with Yellow Egg Noodles & Homemade Sambal

Belacan Bee Hoon Goreng \$10.90

Thin Rice Noodles with Spicy Belacan and Baby Bok Choy. Topped with Crispy Ikan Bilis and Sunny Egg

Fried Hor Fun with Sliced Ribeye \$15.90

Wok Fried Ribeye fillets, Thick Flat Rice Noodles, Dark Sweet Soya Sauce & Onsen Egg

Mee Goreng Pattaya \$13.90

Yellow Egg Noodle Wok Fried with Chicken & Prawn. Wrapped in an omelette & topped with Sweet Chilli Sauce

Hokkien Prawn Mee \$14.90

Yellow Egg Noodle & Rice Noodles Braised in a Rich Seafood Broth with Tiger Prawns & Fresh Squid

Seafood Hor Fun with Cod Fish \$18.90

Wok Fried Thick Flat Rice Noodles in a Seafood Broth with Sliced Cod & Tiger Prawns.

Crab Meat Mee Tai Mak With Century Egg \$18.90

Pacific Lump Crab with Salted Bean Sambal

Cod Fish Noodles with Bok Choy \$19.90

Sliced Cod Fish in Rich Creamy Seafood Broth with Rice Noodles & Baby Bok Choy

Dry Laksa Siglap with Tiger Prawns \$19.90

A highly contested member of the Laksa family , the Laksa Siglap also known as Laksa Johor is made with a base of Spanish Mackerel.

With origins dating back to the 19th century, our updated version is served dry with Mee Tai Mak, 6 min egg & Salmon Roe.

Cappellini ai Frutti di Mare

Fresh Tiger Prawns, Spanish Blue Mussels & Hokkaido
Scallop in a Tomato Sauce with Fresh Italian Basil



MEDITERRANEAN

PASTAS

Seafood Aglio Olio

\$23.90

Fresh Tiger Prawns, Spanish Blue Mussels & Sliced St Pierre fillets with Virgin Olive Oil, Fresh Herbs and Peperoncino.

Linguine Al Funghi

\$17.90

Sauteed Fresh Field Mushrooms, Fennel Cream Wilted Kale , Micro Chives & White Truffle Oil

Aleppo Pesto with Shish Tawook

\$22.90

Fresh Coriander Pesto with Aleppo Peppers. Served with Linguine & Charred Lime

Cappellini ai Frutti di Mare

\$25.90

Fresh Tiger Prawns, Spanish Blue Mussels & Hokkaido Scallop in a Tomato Sauce with Fresh Italian Basil

Spaghetti Frizzante in una Padella

\$42.90

Pan Fried Sea Bream with Tiger Prawns & Blue Mussels in a Tomato Concasse with Stuffed Green Olives & Capers. Served in a Sizzling French Pan. (Serves 2)

BURGERZ

The "Angus Royale"

\$20.90

Melted Cheddar Cheese in a Brioche Bun based with Caramelized Onions & Garlic Aioli. Topped with a Fried Egg (60% O'Connor's Black Angus Chuck Tender , 20% O'Connor's Black Angus Brisket & 20% Jack's Creek Wagyu Fat)

Wagyu & Portobello Stack

\$23.90

Grilled Wagyu Beef Pattie with Portobello Mushrooms, Melted Cheddar Cheese in a Sesame Brioche Bun with Baby Spinach & Truffle Mayonnaise. Served with Truffle Fries (80% Jack's Creek MBS 3 Chuck Tender & 20% Wagyu Fat)

Southern Fried Chicken

\$18.90

Crispy Boneless Leg seasoned with Rustica & topped with Smoky BBQ Sauce and Sliced Cheddar Cheese

Sriracha & Honey Glazed

\$18.90

Grilled Chicken

Boneless Leg Glazed with Honey & Spicy Sriracha Sauce. Topped with Melted Cheddar Cheese & Caramelized Onions

FROM THE FRYER

Classic Fish & Chips

\$21.90

St Pierre Fillets lightly seasoned and covered with Japanese Panko Breadcrumbs. Served with Homemade Tartare Sauce with a hint of French Dijon & Caper Berries

Southern Fried Spatchcock & Buttermilk Waffles

\$27.90

Deboned locally sourced fresh spring chicken , deepfried and served with buttermilk waffles & a Maple , Tabasco & Cookie Butter Gravy



The “Angus Royale”

Melted Cheddar Cheese in a Brioche Bun based with
Caramelized Onions & Garlic Aioli. Topped with a Fried Egg



Aleppo Pesto

Fresh Coriander Pesto with Aleppo Peppers.
Served with Linguine & Charred Lime

FROM THE GRILL

Morrocan Roast Chicken

\$25.90

Deboned Half Spring Chicken marinated with Fresh Tarragon & Sumac. Seasonal Organic Vegetables,

Shish Kebab

\$26.90

Grilled Leg of Lamb cubes marinated with Lebanese Spices. Served with Hummus, Labneh & Morrocan Salsa.

Grilled Sea Bream with Creamed Tuscan Kale

\$32.90

180gms of Mediterranean Sea Bream, Sauteed Tuscan Kale with Fennel. Charred Baby Carrots , Saffron Reduction & Lemon Puree. Garden Herbs.

Bangers & Mash

\$20.90

Beef & Chicken Herbed Sausages. Creamy Mash , Mushroom Gravy & Caramelized Onions.

Frenched Rack of Lamb

\$36.90

Thyme & Sumac Charbroiled Frenched Rack of Lamb. Red & White Quinoa with Roasted Pumpkin Puree , Dried Apricots and Olives in a Morrocan Tomato Stew.

MIXED GRILL (Serves 3-4)

Morrocan Grill

\$82.90

Frenched Rack of Lamb , "O" Connor Aged Black Angus & Shish Tawook
Served with Roasted Potatoes , Grilled Organic Carrots & Morrocan Stew

Lebanese Grill

\$75.90

Lebanese Roast Chicken , Shish Kebab & Grilled Tiger Prawns
Served with Roasted Vegetables, Lebanese Flat Bread , Hummus & Labneh

O'Connor's Aged Black Angus

Free range Black Angus cattle raised on the natural diet of Melbourne's Gippsland pure pastures. Selection of the best steers with hand grading of colour & marbling ensuring the highest quality in tenderness , texture & taste.

Scotch Fillet

\$38.90

220 gms of 21 days Aged Ribeye. Australian Asparagus, Buttery Mash with Chives & Bone Marrow Jus

Jack's Creek MBS 4/5 Australian Wagyu

400 Days Grain Fed F1 Australian Wagyu. Awarded the World's Best Steak Producer in 2015 & 2016

Raised around the Willow Tree property on the Great Dividing Range in New South Wales. Grain finished on a mixture of wheat, corn , almond kernel shells and other specialised grains.

Striploin

\$48.90

220gms of Aged Wagyu Striploin. Served with Grilled Carrots , Truffle Mash, Abalone Mushrooms & Bone Marrow Ju

Lebanese Grill

Lebanese Roast Chicken ,
Shish Kebab & Grilled Tiger Prawns
Served with Roasted Vegetables,
Lebanese Flat Bread , Hummus & Labneh



LITTLE DINERS

(Suitable for kids aged 3 - 12)

Little Mermaid

St Pierre Fillet in Panko Breadcrumbs with Melted Cheddar. Caper Tartare Sauce

\$11.90

Bolognaise with Spaghetti

Minced Black Angus Chuck Tender with Carrots in a Tomato Stew

\$10.90

Prawn Aglio Olio.

Fresh Prawns with Garlic & Extra Virgin Olive Oil

\$14.90

Classic Cheese Burger

Grilled Angus Beef Pattie in a Sesame Brioche Bun with Ketchup, Melted Cheddar & French Fries

\$15.90

Crispy Chicken Burger

Deep Fried Chicken Thigh Fillets in Sesame Brioche Bun with Kewpie Mayo & French Fries

\$14.90

Grilled Fish Fillets with Creamy Mashed Potatos

St Pierre Fillets Grilled and Served with Creamy Mash with Gravy

\$11.90

Egg Fried Rice

Japanese Short Grain Rice Wok fried with Egg, Minced Carrots & Diced Prawns

\$10.90

ARTISANAL DESSERTS

Italian Gelato (Single Scoop) (Double Scoop)

\$5.90

\$9.90

Italian Gelato with Homemade Ice Cream Cone (Single Scoop) (Double Scoop)

\$7.90

\$11.90

Caramel Sundae

\$17.90

Salted Caramel , Mocha Biscotti & Premium Vanilla with
caramalized bananas , caramel wafers & caramel biscuits
Monin caramel sauce & caramalized cookie butter.

Lavender Crème Brulee

\$12.90

Classic Crème Brulee infused with Dried French Lavender.

Mediterranean Apple Crumble

\$11.90

Caramalized Granny Smith Apples & Peaches in
Cinnamon with Almond Crumble & Choice of Italian Gelato

Biscoff Brownie

\$13.90

70% Dark Chocolate with Caramalized Cookie Butter
Chocolate Flakes & Choice of Italian Gelato

BELGIAN WAFFLES

Skippy's Sandwich

\$18.90

Skippy Peanut Butter Waffle with Hazelnut Rocher Gelato

Cocoa Colony

\$18.90

Rocky Road with Chocolate Shavings & Fresh Berries

Salted Caramel

\$17.90

Salted Caramel with Apple Cinnamon, Hazelnuts and
Almond

Cookie Butter

\$18.90

Biscoff Spread with Caramel Wafers & Cookie
Butter Biscuits

Plain Waffle

\$7.90

with Single Scoop Gelato

\$12.90

with Double Scoop Gelato

\$16.90



Crème Brûlée

Classic Crème Brûlée infused with Dried French Lavender.

BEVERAGES

Espresso Bar

Espresso	\$4.90
Long Black	\$5.90
Piccolo Latte	\$5.90
Flat White	\$6.90
Cappucino	\$6.90
Macchiato	\$5.90
Café Latte	\$6.90
Matcha Green Tea Latte	\$6.90
Mocha	\$6.90
Hot Chocolate	\$6.90
Iced Cappucino	\$7.90
Iced Café Latte	\$7.90
Iced Americano	\$6.90
Iced Mocha	\$7.90
Iced Matcha Latte	\$7.90
Iced Chocolate	\$7.90

Skimmed Milk Option Available

Artisanal Tea

Earl Grey	\$7.50
English Breakfast	\$7.50
Chamomile Citron	\$7.50
Jasmine Green	\$7.50
Moroccan Mint	\$7.50
Ginger Lemongrass	\$7.50

Iced Earl Grey	\$7.20
Iced Yuzu Black Tea	\$7.20
Iced Ginger & Lemongrass	\$7.20
Iced Moroccan Mint	\$7.20
Iced Jasmine Green Tea	\$7.20

Canned Beverages

100 Plus	\$3.20
A & W Rootbeer	\$3.20
Coke	\$3.20
Coke Light	\$3.20
Coke Zero	\$3.20
Green Tea	\$3.20
Evian	\$3.50

Fresh Juices

Orange	\$6.20
Green Apple	\$6.20
Orange, Ginger & Honey	\$6.90
Carrot & Orange	\$6.90
Lime, Ginger & Honey	\$6.90
Strawberry , Raspberry & Yoghurt	\$7.90
Banana, Strawberry & Yoghurt	\$7.90
Orange, Banana & Honey	\$6.90
Yuzu , Banana & Honey	\$7.90
Yuzu , Apples & Carrots	\$7.90
Banana, Yoghurt & Honey	\$7.90
Starfruit & Green Apple	\$6.90
Watermelon & Mint	\$6.90
Pineapple & Ginger & Lemon	\$6.90
Tomato , Celery & Carrot	\$6.90

UPSIZE TO GRANDE

Add \$4.90

Hot Local Beverages

Teh Halia	\$3.50
Teh Tarek	\$3.20
Teh O	\$2.90
Kopi Tarek	\$3.20
Kopi O	\$2.90
Milo	\$3.90
Teh O Limau	\$3.20

Speciality Beverages

Lychee Frosty	\$5.90
Longan Frosty	\$5.90
Iced Teh "O" Limau	\$5.20
Iced Limau	\$4.20
Iced Teh Tarek	\$4.90
Iced Kopi Tarek	\$4.90
Milo Dinosaur	\$5.20
Horlicks Dinosaur	\$5.20
Milo Dinosaur with Italian Gelato	\$8.90
Horlicks Dinosaur with Italian Gelato	\$8.90
Rootbeer Float	\$7.90

UPSIZE TO GRANDE

Add \$3.90