Red Spice Road

Private Dining & Events at Red Spice Road

Red Spice Road's private dining rooms in the heart of Melbourne have been the venue of choice for countless team lunches, work Christmas parties, weddings and birthdays and anything else worth getting together for!

redspiceroad.com





Red Spice Road

Menus

Wrap your mouth around taste sensation from around the continent without leaving Melbourne! Spanning the subcontinent, enjoy Pan Asian Cuisine, tailored specifically to Melbourne.

Our team delivers food that will immerse your palette into the flavours of Asia.

OUR LEGEND

- (S) **Contains Shellfish**
- (G) **Contains Gluten**
- (N) **Contains Nuts**
- (D) **Contains Dairy**
- (V) **Vegetarian**
- (VG) **Vegan**



LUCKY NUMBER LUNCH

$88 per person

8 Dish Lunch Tasting Menu

On Arrival

NV Sole D'oz Prosecco or Lychee Passion Mocktail

Vegetarian Spring Roll (G)

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Corn Fritter, Pickled Daikon, Ginger, Sour Chilli Sauce (G) (V)

Betel Leaf - Chopped Prawn & Pork, Chilli Jam, Lime, Peanuts (N) (S) (G) (I)

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Chicken Karaage - Honey Mustard, Green Onion & Sesame

Pork Belly, Apple Slaw, Chilli Caramel, Black Vinegar

Green Papaya, Tomato, Smashed Snake Beans, Red Peanuts, Hot Chilli & Lime (N) (VG)

Lamb Massaman Curry - Potato, Green Beans, Cashew (N) (S)

Sweet Potato Noodles with Grilled Chicken - Cloud Ear Mushroom, Capsicum, Wok Hei

Please provide dietary requirements at least 48 hours prior to arrival.
Service charge of 8% applies to group bookings.

$130 per person

囍 DOUBLE HAPPINESS

11 Dish Lunch Tasting Menu with Dessert

On Arrival

NV Devaux Champagne or Lychee Passion Mocktail

Vegetarian Spring Roll (G)

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Corn Fritter, Pickled Daikon, Ginger, Sour Chilli Sauce (G) (V)

Betel Leaf - Chopped Prawn & Pork, Chilli Jam, Lime, Peanuts (N) (S) (G) (I)

Betel Leaf - Smoked Eggplant, Cham, Tomato, Herbs, Cashew (N) (VG)

Mushroom & Cumin Croquette, Tomato Sambal, Turmeric Yoghurt (G) (VG)

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Chicken Karaage - Honey Mustard, Green Onion & Sesame

Pork Belly, Apple Slaw, Chilli Caramel, Black Vinegar

Green Papaya, Tomato, Smashed Snake Beans, Red Peanuts, Hot Chilli & Lime (N) (VG)

Lamb Massaman Curry - Potato, Green Beans, Cashew (N) (S)

Sweet Potato Noodles with Grilled Chicken - Cloud Ear Mushroom, Capsicum, Wok Hei

~

Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn (D)

Please provide dietary requirements at least 48 hours prior to arrival.
Service charge of 8% applies to group bookings.



Private Dining for Dinner

Bring the vibrant energy of Asian fusion dining to your next celebration. Choose from our signature Tuk Tuk and Songthaew menus, designed for sharing and discovery.

Complement your feast with a range of beverage packages — from curated wine selections and refined non-alcoholic options to our indulgent Full Moon package, featuring premium cocktails and spirits.

For larger gatherings, elevate the experience with theatrical sharing dishes such as our *Whole Fried Victorian Pink Snapper* or *8-Hour Braised Lamb Shoulder* — show stopping centrepieces perfect for the table, exclusive for private events.

Prefer something completely tailored? Our Extra Mile Menu lets us create a fully bespoke dining experience shaped around your group's tastes, dietary needs and the spirit of shared dining experiences.

Let us take your event further.

TUK TUK

$95pp

Add a Prawn Dumpling on arrival for $5PP

Betel Leaf - Chopped Prawn & Pork, Chilli Jam, Lime, Peanuts (N) (S)
Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake (N) (D) (G) (V)
Salmon Tartare, Yuzu Pickled Grape, Wasabi Soy, Chives, Crispy Potato (G)

Cauliflower Kung Pao, Cashews, Sichuan Pepper, Chilli, Green Onion (G) (N) (VG)
Fried Rockling, Green Papaya, Tomato, Smashed Snake Beans, Red Peanuts (N)

Chicken Red Curry, Pumpkin, Thai Basil
Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar

Passionfruit Pannacotta, Pandan Ice-Cream, Caramel Popcorn (D) (V)

- (S) Contains Shellfish
- (G) Contains Gluten
- (N) Contains Nuts
- (D) Contains Dairy
- (V) Vegetarian
- (VG) Vegan

Please see below for Vegetarian options.
Please provide dietary requirements at least 48 hours prior to arrival.
Service charge of 8% applies to group bookings.



Above: Betel Leaf - Chopped Prawn & Pork, Chilli Jam, Lime, Peanuts (N) (S)

Below: Pork Belly, Chilli Caramel, Black Vinegar & Apple Slaw





Above:Lamb Ribs, Ginger Bbq Sauce, Green Onion



Below: Beef & Silken Tofu Dumpling - Water Chestnut, Ginger, Spicy Mushroom & Shallot (G)

SongThaew

$120pp

Add a Prawn Dumpling on arrival for $5PP

Betel Leaf - Chopped Prawn & Pork, Chilli Jam, Lime, Peanuts (N) (S)

Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake (N) (D) (G) (V)

Prawn & Barramundi Dumpling, Chilli Oil, Red Vinegar, Chive

Steamed Scallop, Vietnamese Curry, Lemongrass, Pickled Chilli (S)

Bang Bang Chicken Salad, Sesame, Chilli, Green Onion, Cucumber

Tuna Tataki, Passionfruit & Green Chilli Nuoc Cham, Radish, Vietnamese Mint

Lamb Ribs, Ginger BBQ Sauce, Chilli, Sesame

Beef Rib on the Bone, Star Anise, Soy, Mushroom & Vietnamese Mint (G) (S)

Pork Belly, Chilli Caramel, Apple Slaw, Black Vinegar

Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit (D) (V)

S	Contains Shellfish	D	Contains Dairy
G	Contains Gluten	V	Vegetarian
N	Contains Nuts	VG	Vegan

Please see below for Vegetarian options.

Please provide dietary requirements at least 48 hours prior to arrival.

Service charge of 8% applies to group bookings.

TUK TUK

vegetarian

$95pp

Add a Vegetarian Springroll on arrival for $5PP

Betel Leaf - Smoked Eggplant, Cham, Tomato, Herbs, Cashew (N) (VG)
Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake (N) (D) (G) (V)
Radish Cake, Avocado, Soy Roasted Pumpkin, Miso, Lemon Balm (VG)

Cauliflower Kung Pao, Cashews, Sichuan Pepper, Chilli, Green Onion
Broccolini Bang Bang - Cucumber, Baby Corn, Mushroom, Sesame

Crispy Eggplant, Peanuts, Sesame, Pickled Carrot, Coriander, Hot 'n' Sour (N) (VG)
Golden Curry - Cauliflower, Tamarind, Pumpkin, Thai Basil, Fried Shallots (VG)

Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit (D) (V)

S Contains Shellfish
G Contains Gluten
N Contains Nuts
D Contains Dairy
V Vegetarian
VG Vegan

Please provide additional dietary requirements 48 hours prior to arrival.
Service charge of 8% applies to group bookings.



Crispy Eggplant, Peanuts, Sesame, Pickled Carrot, Coriander, Hot 'n' Sour Sauce



Above: Betel Leaf - Smoked Eggplant, Cham, Tomato, Herbs, Cashew (N) (VG)
Below: Green Papaya, Pickled Carrot, Kohlrabi, Herbs, Chilli, Peanuts



SongThaew

vegetarian

$120pp

Add a Vegetarian Springroll on arrival for $5PP

Betel Leaf - Smoked Eggplant, Cham, Tomato, Herbs, Cashew (N) (VG)
Corn, Green Onion, Cheese Croquette, Wasabi Mayo, Pistachio Furikake (N) (D) (G) (V)
Radish Cake, Avocado, Soy Roasted Pumpkin, Miso, Lemon Balm (VG)
Mushroom XO, Red Radish, Sichuan Cucumber, Crispy Potato Cake (G) (VG)

Cauliflower Kung Pao, Cashews, Sichuan Pepper, Chilli, Green Onion (N) (G) (VG)
Broccolini Bang Bang - Cucumber, Baby Corn, Mushroom, Sesame (VG)
Green Papaya, Tomato, Smashed Snake Beans, Red Peanuts, Hot Chilli & Lime (N) (VG)

Crispy Eggplant, Peanuts, Sesame, Pickled Carrot, Coriander, Hot 'n' Sour (N) (VG)
Golden Curry - Cauliflower, Tamarind, Pumpkin, Thai Basil, Fried Shallots (VG)

Yuzu Curd, Meringue, Coconut Ice-Cream, Tropical Fruit (D) (V)

S Contains Shellfish
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Please provide additional dietary requirements 48 hours prior to arrival.
Service charge of 8% applies to group bookings.

‘Go The Extra Mile’

$200PP

This is your chance to savor innovative dishes crafted by our kitchen team. Take a 10 course menu, customised for each event utilising seasonal ingredients and surprising flavor combinations—an unforgettable dining experience awaits!

Our renowned Pork Belly with Chilli Caramel, is a permanent fixture on this exclusive menu.

Please note that this unique dining experience is available exclusively in our private dining room for groups of up to 30 guests.

Don’t miss out on this culinary journey at Red Spice Road—it promises to be a memorable dining adventure!

We’ll be delighted to offer custom wine pairings to complement your meal, please speak to our staff to find out more information.

Please provide additional dietary requirements 48 hours prior to arrival.
Service charge of 8% applies to group bookings.





Canape Functions

Our stand-up canapé experience showcases a vibrant selection of Red Spice Road favourites, celebrating bold pan-Asian flavours. Designed for mingling and sharing, guests will enjoy a flowing menu of bite-sized dishes inspired by the street food and kitchens of Southeast and East Asia.

7 dishes, for $70pp. Speak to our team today to get some bite size delights

1. Vegetarian Spring Rolls, Nam Jim (V, G)
2. Vegetarian Dumplings, Soy, Chilli Black Vinegar (V, G)
3. Prawn Dumplings, Soy, Chilli Black Vinegar (G)
4. Five Spice Pork Belly, Apple Slaw, Chilli Caramel.
5. Chicken Skewers, Peanut Satay, Cucumber Relish (N).
6. Roasted Snapper Betel Leaf, Chilli, Lemongrass, Toasted Coconut
7. Smoked Eggplant Betel Leaf, Chilli, Tomato, Herbs, Cashew (V, N)
8. Gochujang Marinated Korean Beef Skewers, Pickled Daikon, Green Onion, Sesame (G)
9. Green Onion & Sweet Corn Fritters, Sweet And Sour Chilli, Coriander (VG, G)
10. Salt & Pepper Chicken Ribs
11. Crispy Eggplant, Hot And Sour Chilli, Pickled Carrot, Toasted Peanuts (V, N)
12. Korean Fried Chicken Bao, Lettuce, Mayo, Pickles (G, D)
13. Young Jackfruit Rendang Bao, Lettuce, Mayo, Pickled Cucumber (VG, G, D)
14. Crispy School Prawns, Roasted Seaweed Furikake, Dashi Mayo
15. Grilled Lamb ‘Bo La Lot’ Skewers, Nuoc Cham, Toasted Peanut (N)
16. Prawn Spring Rolls, Red Chilli Nam Jim (G)
17. Eggplant Skewers, Peanut Satay, Cucumber Relish (V, N)

Please provide additional dietary requirements 48 hours prior to arrival.
Service charge of 8% applies to group bookings.



Whole Fried Victorian Pink Snapper with Pineapple and Tamarind Dressing.

Crisp golden skin. Succulent, pearlescent flesh. A whole fish of quiet luxury, fried until the exterior shatters and the inside remains impossibly moist.

Finished tableside with a bright tamarind and pineapple dressing a dish of pure theatre and flavour, presented whole for the table to share.

$120 Per Whole Fish

This dish is exclusive to private dining and available only upon request with prior notice.

Let us know your preferred date and we will prepare specially for your party. We will require minimum 72 hours notice.

Please provide additional dietary requirements 48 hours prior to arrival.
Service charge of 8% applies to group bookings.





8 Hour Braised Victorian Lamb Shoulder with Lemon & Soy

8 Hours of gentle heat transform a full shoulder into something deeply luxurious: soft, yielding meat that falls from the bone, rich with roasted depth and natural juices.

Carved and shared at the table, this is unapologetic comfort elevated — generous, aromatic, and made for lingering conversation.

$160 each. (average size 3kg)

Both dishes are exclusive to private dining and available only upon request with prior notice..

Let us know your preferred date and we will prepare specially for your party. We will require minimum 72 hours notice.

Please provide additional dietary requirements 48 hours prior to arrival.
Service charge of 8% applies to group bookings.

Dietary Policy

We are happy to cater for dietary requirements provided with at least 48 hours notice at no extra cost. Dietary requirements that appear on outside of our 48 hour notice period will incur a **$25 charge per dietary change or addition.**

This policy is used to reflect our commitment to providing safe, suitable and delicious replacement dishes for all guests, to offset food wastage and extra labour costs involved in modifying dishes.

The dietary changes that have the most effect on our kitchen are diners who are unable to consume **Chilli, Coriander, Garlic or Onion**. We will need to know some specific details about these items, so please have a look at our dietary policy to make sure you have provided the necessary information for our team to accommodate. If you are unsure, please give us a call!

Find our full dietary policy here (https://redspiceroad.com/dietary/)





Red Spice Road

Beverage Packages

Start your event with a Spark! Want an all Australian Custom wine selection, or some Asian aperitif to begin? Speak with our team for how we can have your party sipping in style.

redspiceroad.com





Arrival Extras & Special Somethings

Start your experience with a refreshing Asian aperitif — a vibrant selection of yuzu, umeshu and seasonal fruit liqueurs designed to awaken the palate.

Gozenshu Yuzushu (30ml)
Bright and refreshing Japanese yuzu liqueur with vibrant citrus and a gentle sweetness — the perfect palate-awakening aperitif.

10 Shots - $80 | 20 Shots - $150 | 30 Shots - $210

Kitajima Strawberry Yuzushu (30ml)
Lush strawberries layered with aromatic yuzu create a juicy, sweet aperitif with a luscious fruity finish.

Uchu Black Tea Umeshu (30ml)
A rich umeshu infused with fragrant black tea, offering smooth plum sweetness balanced by warm, aromatic depth — a refined aperitif to begin the evening.

10 Shots - $120 | 20 Shots - $220 | 30 Shots - $300

Cocktails on Arrival

Your experience begins with a welcome cocktail, thoughtfully prepared to awaken the palate and ease you into the flavours ahead.

Negroni - Gin, Antica Formula Sweet Vermouth, Campari $22

Spicy Margarita - NODO Tequilana, Lime, Chilli, Sugar $24

Cocktail Jugs (1 Jug is Suitable for 4 Guests) $44

Red Spice Road Mojito - Dark Rum, Mint, Cinnamon, Lime & Ginger Beer

Saigon Southside - Gin, Lime, Vietnamese Mint, Cucumber, Soda

Bottomless Wine

2 HOURS $50pp | 3 HOURS $65pp | 4 HOURS $80pp

Wines

NV Yarra Burn Prosecco (Victoria)

2024 Stone Chimney Pinot Grigio (Victoria)

2023 Stone Chimney Shiraz (Victoria)

Asahi Lager (5% ABV)
Asahi Soukai (3.5% ABV)

Soft Drinks , Juices & Sparkling Water

Beverage packages are only available for groups in private dining rooms.
Drinks are subject to change, we will inform you of a replacement if necessary at the time of booking.



Full Moon Package

2 HOURS $80pp | 3 HOURS $100pp | 4 HOURS $120pp

Cocktail

Yuzu Curd Spritz

- Gozenshu Yuzushu, Lemon, Kaffir Lime Syrup, Prosecco, Soda

Mocktail

Lychee Passion

- Lychee Aloe Vera Juice, Passionfruit, Kaffir Lime & Lemon

Wines

NV Sole D'Oz Prosecco (Victoria)

2024 Stone Chimney Pinot Grigio (Victoria)

2023 Stone Chimney Shiraz (Victoria)

Spirits

Fellow Vodka (38%ABV)

Sundays Gin (40%ABV)

Bacardi Blanco White Rum (40%ABV)

Beer

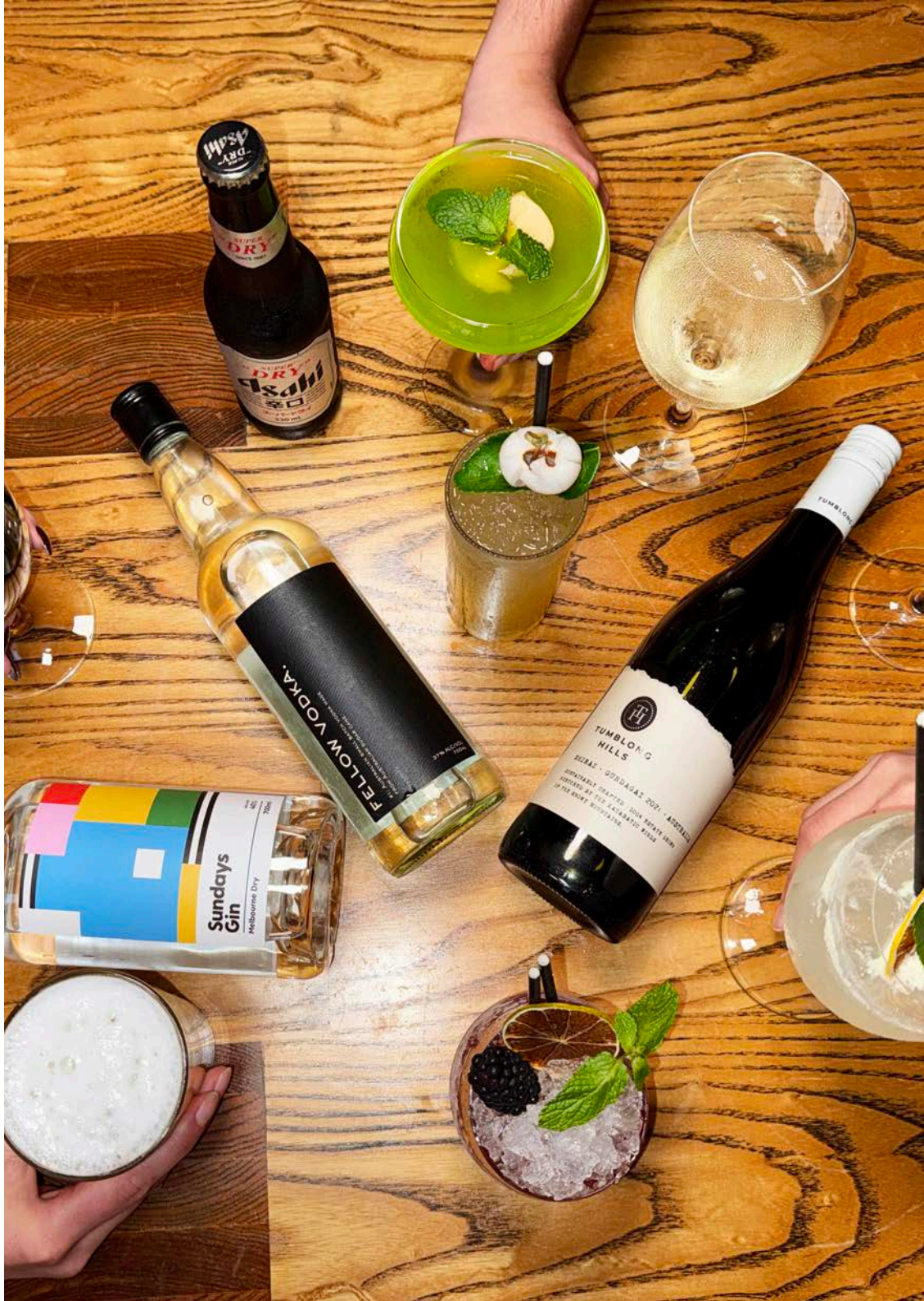
Asahi Lager (5% ABV)

Asahi Soukai (3.5% ABV)

Non Alcoholic

Soft Drinks, Juices & Sparkling Water

Beverage packages are only available for groups in private dining rooms.
Drinks are subject to change, we will inform you of a replacement if necessary at the time of booking.
For spirits, each drink is maxium 30ml (no doubles shots available to comply with RSA)
We reserve the right to refuse service where neccisary.





Non Alcoholic Package

2 HOURS $35pp | 3 HOURS $40pp | 4 HOURS $45pp

Mocktail

Lychee Passion - Lychee Aloe Vera Juice, Passionfruit, Kaffir Lime & Lemon

Thai Lemon Tea - Police Dog Tea, Honey, Lemon

Heaps Normal XPA (<0.5%)

Soft Drinks , Juices & Sparkling Water

Beverage packages are only available for groups in private dining rooms.
Drinks are subject to change, we will inform you of a replacement if necessary at the time of booking.

Event Add Ons

We are happy to offer AV solutions for your event.

We are able to provide the following items for a cost of;

Microphone & Speaker: $100

Projector & Screen: $75

Get Floral!

Embrace the beauty of blooms and infuse some floral charm to your function!

Provide your preference to our event team and we will help you find the perfect fit for your occasion.





Frequently Asked Questions

What are the costs involved?

Enjoy exclusive areas with no room hire fee! A deposit of a fixed amount by number of guests will be required and you will be required to meet a food and beverage minimum spend.

Prices will vary depending on the area, time and date of booking.

Our Deposit Policy as;

Lunch	*12 - 20 PAX - $200*
Lunch	*20 - 30 PAX - $500*
Lunch	*30 - 50 PAX - $1000*
Dinner	*12 - 20 PAX - $500*
Dinner	*20 - 30 PAX - $1000*
Dinner	*30 - 50 PAX - $2000*

Venue bookouts and events over 50 persons and above will have a deposit based on 25% of their minimum spending.

What are your operating days?

You can book your function with us;
Tuesday to Friday: Lunch and Dinner
Saturday: Dinner

We do consider functions on any day for large groups.

Can we split the bill?

Unfortunately we do not allow split payment for private dining rooms.

Do you have a surcharge?

We apply a service charge of 8% for bookings over 8 people.

Are children welcome and do you have high chairs?

Children are more than welcome but must be accompanied by an adult at all times. We have limited highchairs and do our best to accommodate all requests but cannot guarantee them. We have limited options for children, please enquire for more information.

Can we bring a cake?

You are more than welcome to bring along a cake. This can be delivered to the venue on the day of your event. We have a cakeage charge of $2 per person.

Do we have to choose a set menu?

All functions need to choose a set menu and pre-order at the time of booking. All party members need to choose the same menu/dishes. We offer a great range of options to suit your budget. Most dietary requirements can be accommodated.

Do you provide any extra services?

You can hire AV equipment from Red Spice Road.
Microphone & Speaker: $100
Projector & Screen: $75

Flowers, balloons and custom menus can all be arranged on request, pricing will vary.



Frequently Asked Questions

Can you cater for dietary requirements?

We are happy to cater for most dietary requirements given at least 48 hours notice.

Dining on a set menu, any vegetarian, pescatarian and gluten-free diners will receive their own set menu at the same charge per person. More restrictive food requirements such as allergies will receive one dish per course depending on the severity.

We regret we cannot accommodate paleo diets or any dietary requirements relating to any staple Asian ingredients (e.g. chilli, lemongrass, coriander). These are included in all base sauces, marinades, dressings and condiments, and are difficult to exclude from our dishes.

If you have any queries, please get in touch and we will do our best to accommodate.

When do you need everything finalised by?

We will require the deposit within 48 hours of making a booking.

Final choice of the menu and all dietary requirements are due 48 hours before your event.

No Show Policy

If your booking number drops within 72 hours you will be charged for the original amount of covers that you booked for. Changes to your booking can be made in advance by contacting our team.

What if I cancel?

We understand that plans change. Please see our cancellation policy below:

Cancellation by the client must be received in writing and be acknowledged by the venue. Where the client to cancel the agreed services:

More than 60 days prior to the services date, the venue will refund all deposits/ amounts paid

Between 60 days and 72 hours prior to the scheduled services date, the deposit amount will be retained by the venue but can be transferred for a future event at any venue and used within 6 months.

Less than 72 hours prior to scheduled services date, the venue retains all deposit amount(s) and the client agrees to pay 100% of the outstanding agreed minimum spend.

For a full list of terms and conditions, visit redspiceroad.com/conditions



Accessibility

The entrance of the restaurant is located at 141 Queen St, Melbourne.

Assisted Access

The alternate entrance is located via 131 Queen st, Melbourne, where a lift will lead you to the restaurant located on the Upper Ground floor.

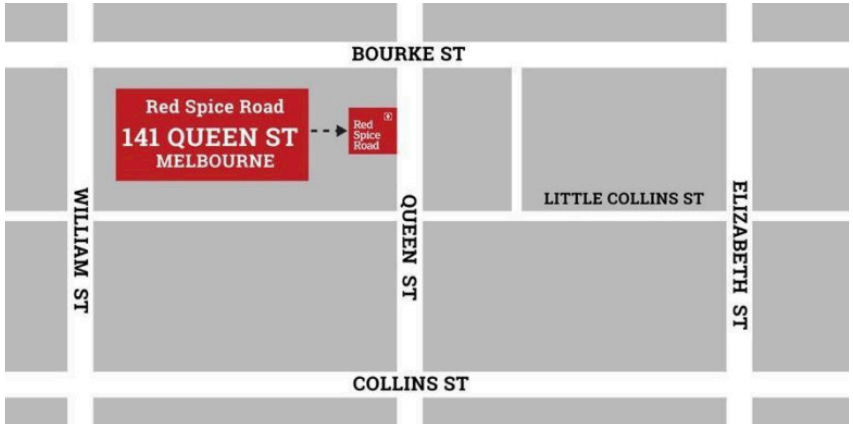
The venue is equipped with an accesible bathroom on the upper ground floor.

Persons with disabilities will be assisted into the restaurant with staff, and can be reached through an intercom located at the front entrance.

Transport

The restaurant is accessible via the tram route 86 and 96 – stop 4 (Queen St/ Bourke St)

Wilson Parking available on Bourke St near McDonalds.



Contact Us

Feeling overwhelmed? Don't panic, our events team would love to help you decide which of our spaces and menu options suit you best.

141 Queen Street, Melbourne

Phone Number: (03) 9603 1601

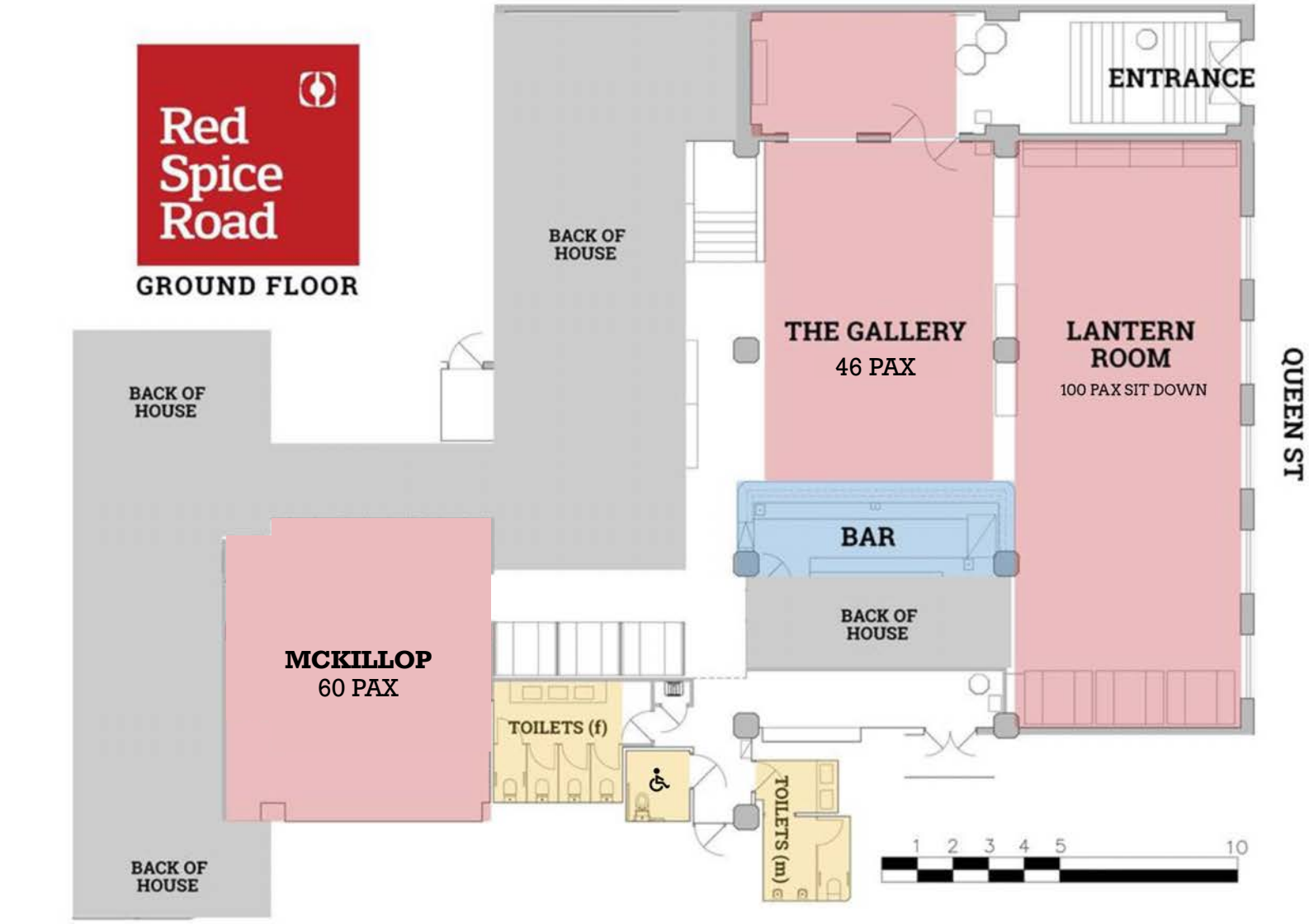
Email Address: info@redspiceroad.com

Website: RedSpiceRoad.com

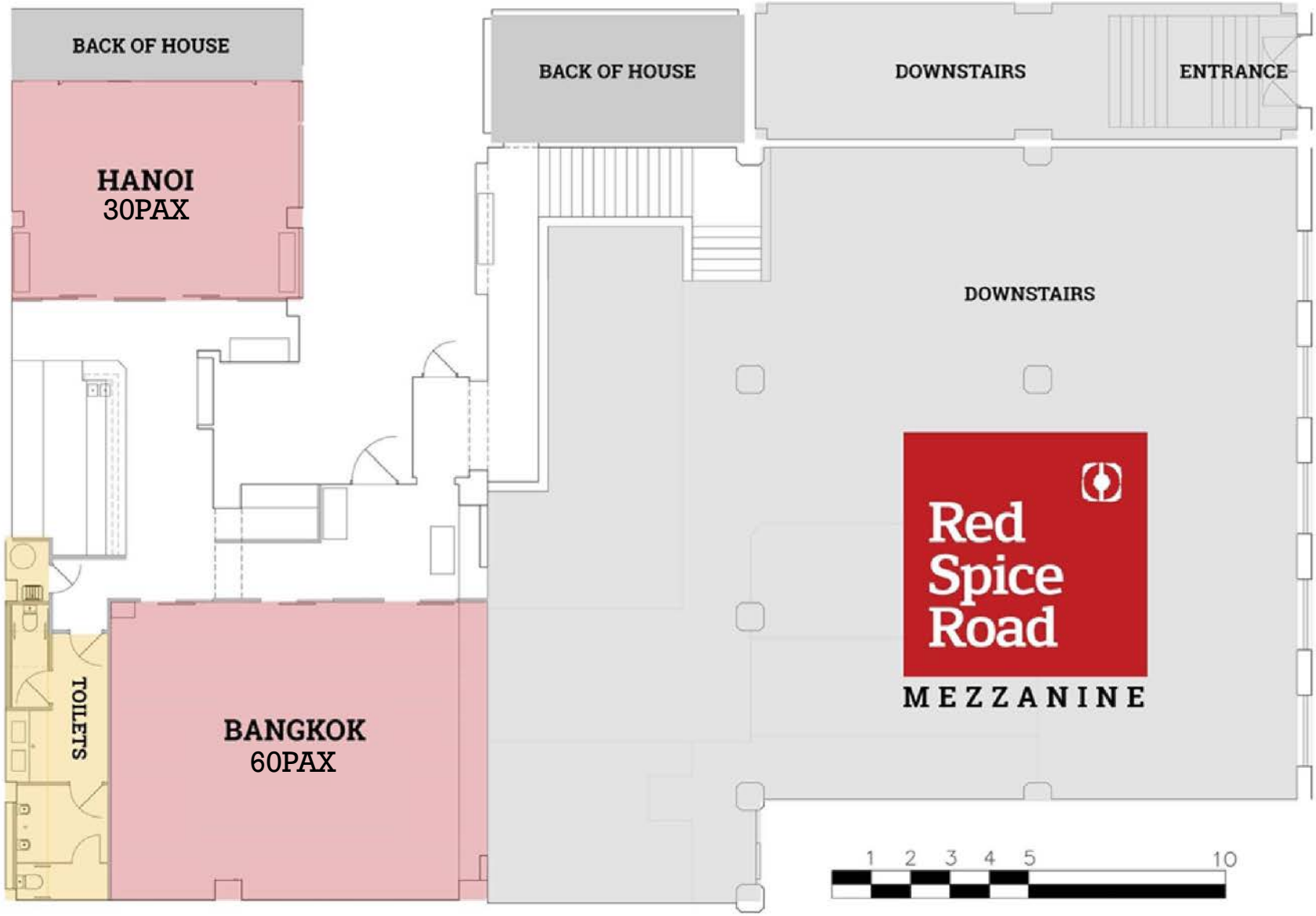
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https://www.facebook.com/redspiceroad/



Please note, all private dining rooms will require a minimum spend that will be excluding an 8% service charge.



Please note, all private dining rooms will require a minimum spend that will be excluding an 8% service charge.