

Vegetarian Entrée

FUSION VEG PLATTER (SUITABLE FOR 2)

Selection of Paneer Malai Tikka, Soya Chap, Galoutti Kebab, Samosa, and DimSum

25

CHILLI PANEER (GF) *New!*

Paneer cubes with onion & capsicum, pan fried in chef's special spicy sauce

16

BHARWAN MUSHROOM

Golden fried whole mushrooms stuffed with spiced mix of vegetables & fresh coriander

15

GOBI MANCHURIAN (LF)

Cauliflower fritters with onion & capsicum, pan fry finished with chef's special Manchurian sauce

15

KAJU ROLL (4 PCS) (LF)

Cashew & Paneer based croquette infused with fusion spices & deep fried

14

PANEER MALAI TIKKA (GF)

Skewered Paneer cubes, Spanish onion & capsicum marinated in Indian spices cooked in Tandoor

14

SOYA CHAAP (GF)

Soya bites marinated in our secret spices & then cooked in Tandoor

Indian Fusion's favourite vegetarian entree!

14

GALOUTTI KEBAB (4 PCS)

A beetroot based croquette mashed with a mix of fresh herbs, spices & then deep fried

14

DIMSUM (6 PCS) (LF)

Deep fried mixed vegetable dumplings served with sweet chilli sauce

12

PAPDI CHAAT

North Indian street dish prepared with crispy flakes, potato, splashed with yoghurt, sprinkled with tangy chutneys, sev noodles & spices

12

ONION BHAJJI (2 PCS) (LF)

Golden fried mix of sliced onion & green chilli dipped in spiced chickpea flour batter

8

SAMOSA (2 PCS) (LF)

Golden fried handmade savoury pastry filled with lightly spiced potato & green peas

8

Non-Vegetarian Entrée

FUSION NON-VEG PLATTER (SUITABLE FOR 2)

Selection of Murg Malai Tikka, Tandoori Murg, Kakori Kebab, Lamb Cutlet and Prawns* **35**

FUSION MIXED PLATTER (SUITABLE FOR 2)

Selection of Murg Malai Tikka, Kakori Kebab, Tandoori Murg, Paneer Malai Tikka, Galoutti Kebab, Soya Chap and Dimsum **30**

MURG MALAI TIKKA

Tender chicken pieces in creamy pepper marinade, cooked in Tandoor **15**

MURG TIKKA *New!*

Spicy chicken pieces in traditional marinade, cooked in Tandoor **13**

TANDOORI MURG (GF)

Chicken whole marinated overnight in yoghurt and spices, cooked in Tandoor **H/F 14/19**

CHICKEN 65 (LF)

Deep fried boneless chicken pan cooked in our special sauce **17**

KAKORI KEBAB (4 PCS) (GF)

Lamb mince mixed with onion, herbs and spices rolled in skewer, cooked in Tandoor **14**

LAMB KE CHAPPEY (4 PCS) (GF)

Lamb cutlets marinated in thick yoghurt, garlic, ginger, lemon juice and spices, charred in Tandoor **20**

MACHI PATRANI (LF)

Golden fried fish fillets marinated in a blend of chef's secret spices **17**

JHINGA JAIKEY WALA* (10 PCS)

Large prawns marinated in garlic, lemon & Indian spices lightly cooked in Tandoor **22**

MEDITERRANEAN CHILLI GARLIC PRAWNS* (10 PCS)

Large prawns pan fried with red chillies, garlic, lime, thyme and rosemary **22**

** Prawns are subject to availability of fresh stock*

Vegetarian Mains

DAL MAKHNI (GF)	16
Black lentils and kidney beans simmered slowly overnight with exotic North Indian spices	
DAL TADKA (GF) (LF)	16
Home style cooked yellow lentils & tempered with onion and tomatoes finished with butter	
PANEER BUTTER TARKA (GF)	17
Paneer cubes cooked in rich buttery gravy with onion & capsicum	
PALAK PANEER (GF)	17
Paneer cubes in puréed spinach seasoned with garlic, garam masala, cinnamon, and other spices <i>(wine suggestion: Sauvignon Blanc, Pinot Gris)</i>	
MALAI KOFTA	17
Lightly fried paneer & potato dumplings in creamy gravy of tomato and cashew, spices, then garnished with sultanas & almonds <i>(wine suggestion: Pinot Gris)</i>	
JALFREZI (GF)	16
Fresh vegetables and paneer sautéed with garlic, onions, spices, fresh herbs and braised with cumin & fresh coriander <i>(wine suggestion: Rosé, Chardonnay)</i>	
SOYA SAAG (GF)	16
Finely blended spinach cooked in exotic spices with soya bites <i>(wine suggestion: Sauvignon Blanc)</i>	
BHINDI CHATPATI (GF) (LF)	16
Okra wok stirred in mustard oil, braised with sliced onions & a fusion of Indian spices <i>(wine suggestion: Sauvignon Blanc)</i>	
PATIALA BAINGAN	16
Slices of eggplant cooked with onions, tomatoes, chillies, ginger, garlic & served with sultanas, cashew, almonds and a touch of coriander	
VEGETABLE KORMA (GF)	16
Mix fresh vegetables cooked in cashew gravy and cream <i>(wine suggestion: Pinot Gris)</i>	

Non-Vegetarian Mains

CHICKEN (BONE FREE)

BUTTER CHICKEN (GF) 18

Boneless Tandoori chicken cooked in a mild curry of tomato garnished with cream

(wine suggestion: Chardonnay, Pinot Gris)

MANGO CHICKEN (GF) New! 18

Boneless chicken cooked in a mild curry of mango puree garnished with cream

(wine suggestion: Chardonnay, Pinot Gris)

CHICKEN PATIALVI 18

Boneless chicken cooked with nuts, fenugreek, mustard & sesame seeds, finished with pepper

Punjab's delight!

CHICKEN PALAK (LF) 18

Chicken cooked with sautéed fresh spinach intertwined with caramelised onion, ginger, garlic, cumin, fenugreek leaves and medium spices *(wine suggestion: Sauvignon Blanc, Riesling)*

CHICKEN KALI MIRCH (GF)(LF) 18

Tender chicken slow cooked with garlic, herbs, spices, black pepper and garnished with fresh coriander leaves

(wine suggestion: Riesling)

CHICKEN TIKKA MASALA (GF) 18

Chicken chunks marinated overnight in yoghurt and spices, half roasted in Tandoor and cooked in a medium hot sauce with capsicums & fresh herbs *(wine suggestion: Rosé, Pinot Noir)*

CHICKEN MADRAS (GF) 18

South Indian style chicken curry cooked in onion, ginger, garlic, green chillies, curry leaves, mustard seed finished with a dash of coconut milk. *(wine suggestion: Vintage Riesling)*




METHI CHICKEN (GF) 18

Chicken curry cooked in aromatic fenugreek leaves & select spices *(wine suggestion: Sauvignon Blanc)*

CHICKEN VINDALOO (GF) New! 18

Hot goan chicken curry slow cooked with whole spices, fresh coriander & touch of vinegar

(Wine suggestion: Rosé, Pinot Noir)

GOAT (ON BONE)	
BAKRA BHUNA (GF)	19
Diced Goat marinated with aromatic spices, herbs, garlic, ginger & yoghurt slow cooked in thick gravy	
BAKRA KALI MIRCH (GF)(LF)  New!	19
Diced Goat slow cooked with garlic, herbs, spices, black pepper and garnished with fresh coriander leaves <i>(wine suggestion: Riesling)</i>	
LAMB (BONE FREE)	
LAMB ROGAN JOSH (GF)(LF)	19
Kashmiri style curry of diced lamb slow cooked in tomato & onion gravy with traditional spices <i>(Wine suggestion: Shiraz, Pinot Noir)</i>	
LAMB BALTI (GF)(LF)	19
Lamb slow cooked in onion based thick gravy with tomato, capsicum, green chilli & flavoured with aromatic herbs	
LAMB KORMA (GF)	19
A traditional Kashmiri style korma of diced lamb, cooked in cashew based gravy <i>(Wine suggestion: Shiraz, Merlot)</i>	
LAMB VINDALOO (GF) 	19
Hot Goa curry of diced lamb slow cooked with whole spices, fresh coriander and vinegar <i>(Wine suggestion: Rosé, Pinot Noir)</i>	
BOMBAY LAMB (GF)  New!	19
Spicy lamb curry cooked with potato and fresh herbs <i>(Wine suggestion: Rosé, Pinot Noir)</i>	
SEAFOOD	
MACHER JHOL (GF) (LF)	20
East Indian style Fish fillets cooked with mustard seeds <i>(wine suggestion: Sauvignon Blanc or Riesling)</i>	
GOAN FISH CURRY (GF) (LF)	20
Fish fillets cooked in gravy of onion, coriander, mustard and carom seeds, curry leaves & special spices <i>(wine suggestion: Sauvignon Blanc, Riesling or Rosé)</i>	
BALTI PRAWNS (GF) (LF) *	22
Prawns tossed with ginger, capsicum, onions, tomatoes & fresh spices and herbs	
MALABARI PRAWNS (GF) (LF) *	22
West Indian coastal dish of Prawns in onion paste, curry leaves, ginger, fenugreek, then simmered in creamy coconut milk	

* Prawns are subject to availability of fresh stock

Sides

RICE

STEAMED BASMATI RICE	4
ONION & CUMIN RICE	6
BIRYANI RICE spiced aromatic basmati rice combined with meat or vegetables 🌶️	
VEGETARIAN	13
CHICKEN	15
LAMB	17
GOAT on bone New!	17
PRAWN	22

(Biryani suggestion: Rosé or Shiraz, Kingfisher Beer)

BREADS

TANDOORI ROTI wholemeal bread	3
PLAIN NAAN unleavened plain flour bread	3
GARLIC NAAN unleavened plain flour bread with a touch of garlic	4
BUTTER NAAN flat plain flour bread with a touch of butter	4
PESHAWARI NAAN stuffed with coconut, sultanas and spices	5
CHEESE NAAN with mildly spiced cheese	5
CHEESE & GARLIC NAAN with cheese & garnished with garlic	6
VEG STUFFED NAAN stuffed with seasonal veggies	6
NON-VEG STUFFED NAAN stuffed with spiced lamb or chicken mince	6
LACHA PARATHA hand spiralled wholemeal bread	4
PUDINA LACHA with topping of mint leaves	4
ONION KULCHA bread stuffed with chopped onions	5
MUSHROOM KULCHA bread stuffed with chopped mushrooms	5
CHILLI-CORIANDER KULCHA 🌶️ bread stuffed with chopped green chilli & coriander	5

CONDIMENTS

PAPPADUMS	3
FUSION PAPPADUMS	5
CUCUMBER RAITA	3
MANGO CHUTNEY/DATE TAMARIND CHUTNEY/MIXED PICKLE OR PLATTER	3/5
GREEN SALAD onions, cucumber, tomato, chilli with dressing of lime juice, fresh coriander & masala	5
LACHAA PYAZ Onion spirals with dressing of lime juice, fresh coriander & masala	4

Beverages*

INDIAN CLASSICS

MANGO LASSI	6
SWEET/SALTED LASSI	5
LEMON MASALA SODA AKA SHIKANJI	5
ROSE SODA / KHUS LIME SODA (AROMATIC VETIVER GRASS)	5

SOFT DRINKS

COKE/ZERO/DIET	4
SOLO/SUNKIST	4
GINGERALE	4
LEMONADE	4
MINERAL WATER	4
SPARKLING WATER	4
LEMON LIME BITTERS	5

(PLEASE ASK STAFF FOR DRINKS MENU)

**HAPPY HOUR PROMO NOT AVAILABLE*

DESSERTS

GULAB JAMUN *SWEET CHEESE BALLS IN FLAVOURED SYRUP SPRINKLED WITH COCONUT* \$7

RAS MALAI *INDIAN SOFT MILK CAKE IN SWEET REDUCED MILK WITH NUTS* \$7

KULFI – MANGO | PISTACHIO | ALMOND *INDIAN STYLE ICY ICE-CREAM* \$7

MANGO ICE CREAM \$7

HOT CUPPA

MASALA INDIAN MILK TEA \$6

FLAVOURED / BLACK TEA \$5

COFFEE /BLACK COFFEE \$5

HOT CHOCOLATE \$5

SOFT DRINKS*

COKE DIET ZERO SUNKIST LEMONADE SOLO GINGER ALE MINERAL SODA	\$4
SPARKLING MINERAL WATER (BOTTLE)	\$5
LEMON, LIME & BITTERS	\$5

INDIAN CLASSICS*

KHUS SODA ROSE SODA SODA SHIKANJI (LEMON MASALA)	\$5
LASSI - MANGO SWEET/SALTY	\$6/\$5

WHITE WINES

	GLS/BTL
HOUSE WHITE	\$6
STONELEIGH SAUVIGNON BLANC <i>MARLBOROUGH NZ 2016</i>	\$7/\$30
JACOB'S CREEK RESERVE CHARDONNAY <i>ADELAIDE HILLS VINTAGE 2015</i>	\$7/\$30
KIRRIHILL RIESLING <i>VINTAGE CLARE VALLEY 2016</i>	\$8/\$35
SILENI PINOT GRIS <i>HAWKES BAY NZ 2015</i>	\$7/\$35
VILLA MARIA SAUVIGNON BLANC <i>MARLBOROUGH NZ 2016</i>	\$7/\$35*
OYSTER BAY SAUVIGNON BLANC <i>MARLBOROUGH NZ 2016</i>	\$8/\$40*

RED WINES

	GLS/BTL
HOUSE RED	\$6
GEORGE WYNDHAM BIN 555 SHIRAZ	\$7/\$30
GEORGE WYNDHAM CABERNET SAUVIGNON <i>2014</i>	\$7/\$30
NINTH ISLAND PINOT NOIR <i>TASMANIA 2015</i>	\$7/\$35
LA PLANCHÉLIÈRE CABERNET D'ANJOU ROSÉ <i>FRANCE</i>	\$7/\$35*

BEERS

JAMES BOAG PREMIUM HEINEKEN	\$7
CORONA CROWN LAGER KINGFISHER INDIAN	\$7*
GREAT NORTHERN (<i>MID STRENGTH</i>)	\$6

SPIRITS

ABSOLUT VODKA	\$8
JIM BEAM BOURBON KENTUCKY	\$8
BACARDI RUM	\$8
JOHNNY WALKER BLACK LABEL	\$10
CHIVAS REGAL <i>12 YEAR</i>	\$10
JOHNNY WALKER GOLD LABEL	\$12*
GLENFIDDICH SINGLE MALT <i>18 YEAR</i>	\$16*

*Happy hour promo not applicable