



A Fusion of Asian, Mediterranean
& Australian Modern Cuisine

NIGHT MENU

We cater for Functions
In the Café...in your Office...in your Boardroom...
Ask to see our Function Menus

RESTAURANT LICENSED
BYO WINE ONLY - Corkage - \$4.00 / bottle GST Inclusive

Bookings Advisable

PAYMENT OF TABLE BILL
WE ARE UNABLE TO SEPARATE PAYMENT OF BILLS
FOR GROUPS WITH OVER 10 PEOPLE
IF YOU ARE ON A LARGER TABLE YOUR BILL MUST BE PAID IN FULL
AND NOT INDIVIDUALLY

Suite 8/9 Hanna's Arcade Armidale 2350
Ph: 67726266 Fax: 67722193

Breads

Toasted Turkish Pide - 7.5

Filled with Parmesan cheese and either

- i) Pesto
- ii) Garlic
- iii) Sun-dried tomato

Fusion Tomato Bruschetta - 8.9

Served on toasted sourdough loaf topped with garlic, extra virgin olive oil, tomato, basil and provolone cheese

Mini Pizzas - 12.5

Topped with either

- i) Garlic and mozzarella
- ii) Traditional tomato with olives and mozzarella

Entree

Chinese Style Fusion Spring Rolls - 13.9

Served with mixed herb Asian bean salad and a side of sweet lime & lemon light Thai sauce

Sizzling Potted Prawns - 16.5

Half Dozen King Prawns sautéed with either

- i) Fresh parsley, lemon and shallots
- ii) Chili, coriander, ginger and shallots

Salt and Pepper Squid - 14.9

Served with a lime, black pepper and coriander dipping sauce with a side homemade al Greco cucumber pickle salad

Richmond River Rock Oysters

Natural - 16.5

Half a dozen oysters served on crushed ice with fresh lemon vinaigrette and fresh salsa Verde

Kilpatrick -16.9

Half a dozen oysters served with crispy bacon and Fusions special Kilpatrick mix

Smokey – 17.5

Half a dozen oysters served with finely sliced smoked salmon and English spinach, baked then topped with Mornay sauce and provolone cheese

Pasta

Smoked Pollo Fettuccini - 18.9

Smoked chicken served with char grilled capsicum, oven roasted tomatoes and mushrooms in a creamy garlic and parmesan sauce

Mixed Seafood Risotto - 22.9

King prawns, calamari, smoked salmon and mussel risotto served with traditional bruschetta

Vegetarian Three Cheese and Spinach Ravioli - 18.9

Chefs Special !

Made in house served on a bed of napolitana sauce topped with white truffle oil and freshly grated pecorino cheese

Boscaiola - 18.5

With bacon, mushrooms, shallots and a garlic & parmesan infused cream sauce

Pizza

In House Made Fresh To Order

Chicken - 17.5

Capsicum, mushroom, spanish onion, sweet chili sauce, fresh oregano and mozzarella cheese

Meaty Mate - 18.9

Chorizo sausage, salami, pepperoni, ham, meatballs, onion jam, our special BBQ sauce and mozzarella

Garlic Prawn - 21.5

Avocado, capers, Spanish onion, roasted capsicum and smoked salmon with cream cheese

Vegetarian - 16.9

Pesto base topped with artichoke, roasted capsicum, mushroom, oven roasted tomato, pumpkin, herbs and fetta cheese

Mains

350g Grainfed Yearling Scotch Fillet –

Served on a baked potato, horseradish and parmesan cheesecake with choice of pepper, diane, mushroom, & buttered mustard sauce - **24.5**
Or topped with king prawns in a cream based garlic sauce - **32.0**

Veal Involtni - 24.9

Tender 300g butterflied veal steak pan fried, topped with crispy pancetta, sage, asparagus and provolone cheese served on a mushroom and cheese risotto with a light white wine and veal glaze

Tuscan Chicken Scallopini - 23.9

Stack layered with grilled mediterranean vegetables, napolitana sauce, cheese and fresh herbs, served on a 3 cheese soft polenta with aged balsamic, parsley and lemon pesto

Salted Lamb Rack - 26.9

Baked to order, served with grilled courgettes, baked vine ripened tomatoes, whole mushrooms, garlic potatoes and balsamic lamb jus

F.O.D. -TBA

Ask one of our friendly staff for our Fish of the Day Special

Side Dishes

All \$6.5

Honey Sesame Buttered Carrots

Steamed Broccolini - Stir fried with sesame seeds in oyster sauce

Minted Buttered Beans - With crispy bacon bits

Broccolini - Topped with hollandaise sauce

Vegetables – A selection of seasonal vegetables, blanched & buttered

Chat Potatoes - With sour cream, chives and crispy bacon

Potatoes - With neapolitan sauce baked then topped with tasty cheese

Potatoes - Rolled in freshly chopped herbs

Fries – Crunchy Fusion fries

Wedges - With sour cream and sweet chili sauce

Salads – Caesar, Garden or Mediterranean

Sauces- A selection of Diane, Mushroom or Pepper (**3.0**)

Desserts

All Desserts made fresh daily - 10.9

Freshly Made Waffles

With melted Belgium chocolate, fresh strawberries and praline sprinkles

Profiteroles

With homemade grande marnier egg custard, rich dark chocolate sauce, fresh strawberries, spun toffee and praline ice cream

Sticky Spiced Apple and Cinnamon Loaf

Served with maple syrup and chai ice cream

Steamed English Toffee Pudding

Served piping hot with vanilla ice cream and strawberries

Mango, Mint and Melon Compote with Passionfruit Coulis and White Chocolate Liquor

Served chilled with vanilla ice cream and fresh mint

Also available – a delicious selection of Cakes & Slices on Display