

Lunch: Mon - Fri 11.30am to 2pm

Dinner: Mon - Sat 5pm to 8pm

King Henry Lamb Shank & Veg

Marinated Braised Lamb Shank Served with Sauteed Blanched Greens, Mash Potato & Mint Lamb Gravy
\$22

King Henry Lamb Shank Only \$14 each

Chicken Parmi & Veg

Marinated Panko Crumbed Chicken Breast, Charred Capsicum & Tomato Basil Sauce, Cheese & Bacon Bits, Served with Sauteed Blanched Greens
\$19

Chicken Parmi Chips & Slaw

Marinated Panko Crumbed Chicken Breast, Charred Capsicum & Tomato Basil Sauce, Cheese & Bacon Bits, Served with Chips & Coleslaw Pasta Salad
\$19

Red Wine Beef Cheek & Veg

Marinated Braised Beef Cheek served with Mash Potato, Beef Jus & Sauteed Blanched Greens
\$19

Seared Chicken Breast & Veg

Marinated & Seared Chicken Breast Fillet served with Sauteed Blanched Greens & Mash Potato
\$19

Seared Chicken Breast Only \$10 each

Butter Chicken & Rice

Marinated Chicken Thigh Pieces Simmered in a Rich Indian Style Tomato Gravy, Served with Saffron Steamed Rice & Naan Bread
\$16

Pork Scallopini & Veg

Medallions of Pork Loin Simmered in a Creamy Mixed Mushroom Sauce, Served with Mash & Sauteed Blanched Greens
\$19

Mushroom Risotto

Mixed Mushrooms, Truffle Paste, Mashed Confit Garlic & Roasted Eshallot Puree, Cooked in a Saffron Vegetable Stock with Arborio Rice & Parmesan Cheese
\$18

Chicken, Bacon & Mushroom Risotto

Tender Morsels of Chicken Thigh, Bacon Bits, Mixed Mushrooms, Truffle Paste, Mashed Confit Garlic & Roasted Eshallot Puree, Cooked in a Saffron Vegetable Stock with Arborio Rice & Parmesan Cheese
\$19

Chicken Risotto

Tender Morsels of Chicken Thigh, Truffle Paste, Mashed Confit Garlic & Roasted Eshallot Puree, Cooked in a Saffron Vegetable Stock with Arborio Rice & Parmesan Cheese
\$18

Garlic Prawn Risotto

Prawns, Truffle Paste, Mashed Confit Garlic & Roasted Eshallot Puree, Cooked in a Saffron Vegetable Stock with Arborio Rice & Mascarpone
\$20

Vegetable Risotto

Seasonal Green Vegetables, Truffle Paste, Mashed Confit Garlic & Roasted Eshallot Puree, Cooked in a Saffron Vegetable Stock with Arborio Rice & Parmesan Cheese
\$17

Pork Scallopini Tagliatelle

Medallions of Pork Loin Simmered in a Creamy Herb Sauce with Tagliatelle Pasta & Caper Berries
\$18

Mushroom & Bacon Carbonara

Sauteed Mixed Mushrooms, Bacon Bits, Cracked Black Pepper, Tagliatelle Pasta Finished in a Creamy Herb Sauce & Pine Nuts
\$18

Creamy Tomato Chicken

Strips of Marinated Chicken Thigh & Seasonal Green Vegetables Simmered in a Charred Capsicum & Tomato Basil Cream Sauce with Pine Nuts
\$18

Coconut Curry Chicken

Strips of Marinated Chicken Thigh Simmered in a South-East Asian style Lemon Grass, Coconut & Kaffir Lime Leaf Curry Sauce
(Medium Heat)
\$18

Coconut Curry Prawns

Prawns Simmered in a South-East Asian Style Lemon Grass, Coconut & Kaffir Lime Leaf Curry Sauce
(Medium Heat)
\$20

Creamy Garlic Prawns

Prawns Sautéed & Simmered in a Cream and Garlic Sauce
\$20

Steamed Rice

Saffron & Vegetable Stock steamed Rice
Regular \$4
Large \$6

Saffron Fried Rice

Saffron Infused Rice, Finely Shredded Cabbage, Peas, Fried with Bacon Bits & Egg
\$11

Chicken Wingettes

Marinated Fried Chicken Wingettes coated w choice of Sauce or natural

- *Smokey BBQ*
- *Thai Sweet Chilli (Mild)*
- *Sweet'n'Sour*
- *Spicy BBQ & Bacon*

6 for \$6

12 for \$10

Colesaw Pasta Salad

Diced Cabbage, Onion, Carrot, Celery & Pasta with Lemon Lime & Dill Mayo

Regular \$6

Large \$8

Golden Corn Cobs

Steamed Corn on the Cob with our own Seasoning Blend & Butter

2 for \$4

6 for \$10

Lemon Pepper & Garlic Turkish Loaf

Baked Turkish Bread w Lemon Pepper & Garlic Butter

20cm Half Loaf \$8

40cm Full Loaf \$12

Mash Potato

Mashed Potatoes with Confit Garlic Butter

Regular \$3

Large \$5

Peas

Regular \$3.5 (Serves 1 - 2)

Large \$5 (Serves 3 - 4)

Gravy

Regular \$3

Large \$4

Steamed Greens

Seasonal Mixed Sauteed Blanched Green Vegetables

Regular \$10 (Serves 2)

Large \$14 (Serves 3)

Mixed Chips or Potato Chips

Sweet Potato & or Beer Battered Chips with our own Seasoning Blend

1 scoop \$4

- *Add Cheese & Bacon \$2*
- *Add Cheese & Thai Sweet Chilli \$2*
 - *Add Cheese & Gravy \$2*
- *Add Cheese, Gravy & Bacon Bits \$3*

3 scoops \$10

- *Add Cheese & Bacon \$5*
- *Add Cheese & Thai Sweet Chilli \$5*
 - *Add Cheese & Gravy \$5*
- *Add Cheese, Gravy & Bacon Bits \$7*

Alcohol (with food only)

Beer (Stubby or Can) \$4

Beer (Six Pack) \$20

Quality Wine from \$25

3 Bottles of Wine from \$70

Soft Drinks

375ml Can \$3

1.25ml Bottle \$6



All Prices are subject to change & availability.

At Fusion 128, we like to put our own spin on our dishes and incorporate Eastern methods into Western classics and vice versa. Although there are times, when we know that some dishes are best, left just the way they are. These dishes, just like all on our menu, are given that extra bit of love when we cook them.

We believe in using the freshest ingredients. We will never use inferior products and we're against the use of MSG (E621).

We take hygiene seriously at Fusion 128. Particularly now, more than ever, in these uncertain times for not just us in the hospitality sector but the impact it is having on our Australian life.

We ask that if you feel unwell, please stay at home. Practice good hygiene and let's work together to get through this as best as possible.

We're happy to hear your suggestions and or feedback to help us improve the service of our new business model. Even if you just want to tell us you've enjoyed our food. Please email:

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