



PUNJABI FUSION

HARRIS PARK

www.punjabifusion.com.au



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Punjabi Fusion was established in 2016 with an ambition to introduce regional flavours from the North Western state of India - Punjab.

The founder of Punjabi Fusion, Kamal Singh had a passion to share his childhood tastes and experiences from his homeland in Punjab to Sydney locals who can appreciate the efforts that bring this fruition to life.

"It's all about the quality and freshness, that our guests are experiencing the best cuisine outside of Punjab right here in Harris Park. Having knowledge of the taste, there is no room for short cuts, we provide our guests with real flavours found from my hometown in Punjab."

Punjabi Fusion's qualified chefs hail from five-star hotels in India who possess the knowledge, experience and cooking techniques that amplify our dishes. It allows them to reach new heights and create dishes that govern modern Indian cuisine. Our charcoal tandoor allows our chefs to use specialised cooking techniques to generate more wholesome and smoky flavours into our dishes.

Punjabi Fusion pays homage to the eateries and the food from Punjab. Without their endeavours we would not be able to encourage the evolution of Punjabi cuisine to its finest!

"Your journey is not complete until you try...Punjabi Fusion"

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CHEF'S RECOMMENDATIONS

Dahi Kebab Roll



Vegetarian Entrees/Starters

DAHI KEBAB ROLL	\$18.00
MUSHROOM TIKKA	\$18.00
ANJEERI PANEER TIKKA	\$20.00

Non-Vegetarian Entrees/Starters

MURG MALAI TIKKA	\$20.00
FUSION SEEKH KEBAB	\$24.00
LEHSOONI MAHI TIKKA	\$22.00



Dal Dhaba



Vegetarian Mains

PANEER LABABDAR	\$19.00
DAL DHABA	\$16.00
PALAK VEGGIE CHICKEN	\$22.00

Non-Vegetarian Mains

INDIAN STYLE BUTTER CHICKEN	\$24.00
LAMB ROGAN JOSH	\$22.00
DESI GOAT CURRY	\$22.00





Chatpata

- PANI PURI** \$ 9.00
Cold and crunchy, light and lovely. Puffed crispy balls loaded with chickpeas and potatoes with a shot of "pani" with hints of apple, date, tamarind and mint flavours. **V**
- DAHI PURI** \$10.00
Puffed crispy balls packed with chickpeas and potatoes covered in glossy thick sweetened yoghurt and crunchy sev. Fresh, feisty and crunchy. **V**
- CHAAT PAPADI** \$10.00
Thick, crispy wafers and potatoes served with lashings of sweetened yoghurt, tamarind and mint chutney. **V**
- PUNJABI SAMOSA** \$8.00
Shortcrust pastry, peas, potato filling delicately spiced with fenugreek and fennel seeds. (2 pieces) **V**
- SAMOSA CHAAT** \$10.00
Smashed Punjabi Samosa drenched by spiced chickpea curry with sweetened yoghurt, tamarind and mint chutney. (2 pieces) **V**
- ALOO TIKKI CHAAT** \$10.00
Golden fried potato patty stuffed with lentils, saturated with sweetened yoghurt, tamarind and mint chutney. (2 pieces) **V**
- PEANUT MASALA** \$8.00
CHICKPEA MASALA \$8.00
Tossed with freshly diced tomato, onion, fresh lime and green chillies with a sprinkle of masala to taste.

Vegetarian Entrees/Starters

- ANJEERI PANEER TIKKA** \$20.00
Signature
Paneer is a vegetarian first-class fare. Marinated and stuffed with unexpected figs. (5 pieces) **V GF**
- AWADHI PANEER TIKKA** \$18.00
Left overnight in special chilli marinade - this grilled Indian cheese is served with mint chutney (5 pieces) **V GF**
- BASIL PANEER TIKKA** \$18.00
Our Indian cheese is prepared with yoghurt, mint, coriander and spices. (5 pieces) **V GF**
- PANEER MALAI TIKKA** \$18.00
A mild sensation of subtle flavours - yoghurt, cheese, cream, cardamom and cashew nut paste. (5 pieces) **V N**
- ACHARI PANEER TIKKA** \$18.00
A tangy marination with spicy homemade achari masala grilled to perfection. (5 pieces) **V N**
- BHARWAN TANDOORI KHUMB** \$20.00
Signature
The temptation is in the stuffing and joining of the mushrooms that grill together in sweltering conditions. (5 double pieces)
- MUSHROOM TIKKA** \$18.00
Distinctive of its marinade with a surprising addition of yellow chilli. (8 pieces) **V**
- HARYALI MUSHROOM TIKKA** \$18.00
Simple, spicy, rich. It's coriander and mint flavour combinations hit a high note. (8 pieces) **V**
- TANDOORI PINEAPPLE** \$18.00
To honour this juicy produce, portions are marinated and gently charred. **V**
- DAHI KEBAB ROLL** *Signature* \$18.00
Delectable mild yoghurt croquettes lightly crumbed and fried till satisfaction. (6 pieces) **V**

Vegetarian Entrees/Starters

HARRA BARRA KEBAB \$18.00

Fried patties packed with goodness, spinach and mixed vegetables. (6 pieces) **V**

MIX VEG PAKODA \$15.00

Battered and deep fried for extra crunch. A popular Indian snack. **V**

HOT CHIPS \$8.00

Deep fried and addictive potato chips **V**

TEEN MIRCH KI SOYA CHAMP \$20.00

The seduction is in the tumble. Soya bean chunks grilled, tossed with capsicum, onion and aromatics. **V GF**

MALAI SOYA CHAMP \$18.00

A plate of soya bean chunks mildly marinated of cheese, cream, cardamom and cashew nut paste. **N V GF**

TANDOORI SOYA CHAMP \$18.00

A grilled delight. Dip happily in the mint chutney to your hearts content. **V GF**

Non-Vegetarian Entrees/Starters

PUNJABI FUSION

TANDOORI CHICKEN **HALF \$15.00** **FULL \$25.00**



A traditional tandoori marination, using a yoghurt marinade to infuse the chicken without any added colours or preservatives. **GF**

BHATTI DA MURGH **HALF \$18.00** **FULL \$25.00**

An old recipe from Amritsar with yoghurt blended with turmeric, black cardamom, star anise and black pepper. **GF**

AFGHANI MURGH **HALF \$18.00** **FULL \$25.00**

Unearthed, mild Old Delhi recipe from the Mughal Empire, bearing a cashew nut, cream, cardamom and yoghurt marination. **GF**

CHICKEN TIKKA \$18.00

Essentially the boneless version of tandoori chicken. Succulent and simple, a crowd favourite. (5 pieces) **GF**

MURGH MALAI TIKKA \$20.00

Chicken steeped overnight in garlic, ginger, cashew nut paste and coriander stems and a little cream. Still slightly pink when fully cooked with mild flavours. (5 pieces) **N GF**

LEHSOONI MURGH \$18.00

Chicken morsels in a lip-smacking garlic marinade. (5 pieces) **GF**

CHICKEN PAKODA \$18.00

Chicken morsels marinated in a blend of spices covered in a chickpea batter, fried till crispy.

SPICY LAMB CUTLETS **2 PCS \$16.00** **4 PCS \$30.00**

They lie overnight in a special marinade of spices and blackened by the charcoal tandoor, but juicy inside. **GF**

ACHARI LAMB CUTLETS **2 PCS \$16.00** **4 PCS \$30.00**

Take a seat back and enjoyed the pickled flavourings of these formidable chops. **GF**



Non-Vegetarian Entrees/Starters

- CHICKEN SEEKH KEBAB** \$18.00
Delicate, succulent and original recipe.
(6 pieces)
- MUTTON SEEKH KEBAB** \$18.00
Fresh, refined and soft mutton like no other. (6 pieces) **GF**
- GILAFI SEEKH KEBAB** \$20.00
Blended cheese, fine spices with Chicken mince. Disguised with onion and capsicum then grilled in a charcoal tandoor.
(6 pieces) **GF**
- FUSION SEEKH KEBAB**  Signature \$24.00
Mutton wrapped in chicken to create an element of surprise.
(6 pieces, up to 25 minutes wait)
- CHAPPLI KEBAB** \$20.00
Mughlahi influenced mutton minced patties laced with an amalgamation of spices.
(4 pieces)
- TUNDEY KEBAB**  Signature \$30.00
King of Lucknow's speciality - preparation involves over 100 spices combined with minced mutton. (4 pieces) **N**
- GALOUTI KEBAB**  Signature \$30.00
Ancient recipe made for a toothless king so tender it will melt in your mouth.
(4 pieces) **N**
- AMRITSARI FISH** \$20.00
A famous Punjabi recipe, a plate of delicate, crispy market fresh fish morsels - perfect for chutney dipping!
- LEHSOONI MAHI TIKKA**  Signature \$22.00
In Punjab, mahi can be any fish, but this is sustainable market fresh fish fillet in a lip-smacking garlic marinade. (4 pieces) **GF**
- BASIL FISH TIKKA** \$22.00
Market fresh fish fillets marinated with fresh basil leaves blended with special fusion spices. (4 pieces) **GF**
- JUMBO TANDOORI PRAWNS** \$24.00
 Signature
Heavenly and mouth watering. Each one charred slightly at the edges yet delicate.
(4 pieces) **GF**
- JUMBO BASIL PRAWNS** \$24.00
An exciting rendition of fusion cooking with subtle basil flavours. (4 pieces)
- JUMBO CREAMY GARLIC PRAWNS** \$24.00
 Signature
Infused with garlic, cream and traditional spices. A fusion classic! (4 pieces)

Sharing Platters

VEG PLATTER

2 PCS EACH \$29.00

4 PCS EACH \$49.00

Dahi Kebab Roll, Aloo Tikki, Tandoori Mushroom & Awadhi Paneer Tikka **V**

NON-VEG PLATTER

2 PCS EACH \$39.00

4 PCS EACH \$59.00

Murg Malai Tikka, Mutton Seekh Kebab, Chicken Tikka & Amritsari Fish

MIX PLATTER

2 PCS EACH \$39.00

4 PCS EACH \$59.00

Dahi Kebab Roll, Chappli Kebab, Chicken Tikka & Amritsari Fish

SEAFOOD PLATTER

2 PCS EACH \$45.00

4 PCS EACH \$79.00

Tandoori Prawn, Amritsari Fish, Lehsooni Mahi Tikka & Garlic Prawns

Indo-Chinese

Indian street food fare. A plate of flavoursome garlic, ginger, soy and chilli fusion served with either gravy or semi-dry with your choice of:

CHILLI GOBI (CAULIFLOWER)	\$18.00
CHILLI PANEER	\$20.00
CHILLI CHICKEN	\$20.00
CHILLI PRAWN	\$25.00

The sounds of cooking are brought straight to the table with wok tossed onion, capsicum and your choice of:

GOBI SIZZLER	\$18.00
PANEER SIZZLER	\$20.00
CHICKEN SIZZLER	\$20.00
VEG MANCHURIAN	\$16.00

Veggie dumplings tossed into a spicy, sweet and tangy sauce with choice of dry or gravy style. **V**

Vegetarian Mains

PANEER BHURJI **\$18.00**
A fresh medley of onion, tomatoes and spices. **V GF**

MATTAR PANEER **\$18.00**
A beloved Punjabi recipe of green peas simmered in an onion and tomato gravy. **N V GF**

KADAH PANEER  *Signature* **\$19.00**
Aromatics simmered with capsicum, tomato and onion. **N V GF**

PANEER LABABDAR  *Signature* **\$19.00**
Rich Punjabi gravy of onion, tomato and cashew nut paste. **N V GF**

PANEER MAKHANI **\$19.00**
Mughlai gravy of tomato, cashew nuts, milk and butter. **N V GF**

SHAHI PANEER **\$19.00**
Lavish volumes of cream, tomatoes, and spices. **N V GF**

PALAK PANEER  *Signature* **\$19.00**
A pureed spinach gravy. **V GF**

PANEER PASANDA  *Signature* **\$21.00**
Grilled on a griddle pan 'Tawa'. Steeped in traditional gravy.
(up to 20 minutes wait) **N V GF**

PANEER TIKKA MASALA **\$20.00**
Chunks of paneer grilled and steeped in an onion, tomato gravy. **N V GF**

VEGGIE BUTTER CHICKEN **\$22.00**
Tandoori Soya Champ submerged in makhani gravy. **N V GF**

PALAK VEGGIE CHICKEN **\$22.00**
Soya champ submerged in pureed spinach gravy. **V GF**

MALAI KOFTA **\$18.00**
Cottage cheese dumplings steeped in a creamy mild gravy. **N V**

BINDI DO PYAZA **\$18.00**
Punjabi styled okra and home pounded spices. **N V GF**

ALOO BAINGAN **\$18.00**
Potato and eggplant cooked with onion, tomato and spices. **N V GF**

Vegetarian Mains

ALOO GOBI \$18.00

An exemplar of Punjabi cuisine, potatoes, cauliflower flavoured with aromatic spices. **N V GF**

ALOO GOBI MATTAR \$18.00

Potatoes, cauliflower and green peas flavoured with aromatic spices. **N V GF**

MIX VEG \$18.00

A delightful mix of fresh vegetables steeped in a rich onion and tomato gravy. **N V GF**

VEG KORMA \$18.00

A tasty mixed vegetable curry. **N V GF**

MUSHROOM HARA PYAAZ \$18.00

Simmered in an onion gravy, aromatic spices and cashew nut paste. **N V GF**

MUSHROOM MATTAR \$18.00

Green peas simmered in a traditional rich gravy. **N V GF**

MUSHROOM PALAK \$18.00

Submerged in a pureed spinach gravy. **V GF**

DAL MAKHANI *Signature* \$18.00

Dark, rich, deeply flavoured. Black lentils and kidney beans cooked over 24 hours for extra harmony. **V GF**

YELLOW DAL TADKA \$16.00

North Indian style dal tempered with ghee, fried spices and herbs. **V GF**

DAL DHABA \$16.00

Black and yellow lentils mingling in Punjabi spices. **V GF**

TADKE WALI KALI DAL \$18.00

Black dal boiled, tempered with onion, tomato, ginger, garlic and finished with fresh coriander. **V GF**

Non-Vegetarian Mains

Chicken

INDIAN STYLE

BUTTER CHICKEN WITH BONE \$22.00

Signature **WITHOUT BONE** \$24.00

A good proper curry redolent with spice and flavour. Tender chicken in a rich silky 'makhani' gravy. **N GF**

WESTERN STYLE

BUTTER CHICKEN \$22.00

Boneless chicken cooked in a mild makhani gravy. **N GF**

DESI KUKKAD \$22.00

Punjabi "Dhaba", roadside restaurant, street style, thick gravy cooked with fragrant spices. **N GF**

KADAH CHICKEN \$22.00

A traditional recipe with onion, capsicum finished in north Indian style gravy and Kadahi masalas. **N GF**

CHICKEN MASALA \$22.00

Steeped in an onion and tomato based gravy. **GF**

CHICKEN TIKKA MASALA \$22.00

Grilled chicken tikka pieces submerged in an onion, tomato gravy. **N GF**

CHICKEN SAAGWALA \$22.00

Submerged in a pureed spinach gravy. **GF**

CHICKEN METHI \$22.00

Fresh fenugreek leaves infused into a tomato gravy **N GF**

CHICKEN VINDALOO \$22.00

A Portuguese inspired made for those who love a spicy curry. **N GF**

Non-Vegetarian Mains

Chicken

CHICKEN KORMA **\$22.00**
Steeped with whole spices, onion, yoghurt and flavoured with cardamom and mace.

RARA CHICKEN **\$22.00**
A flavourful Punjabi dish, chicken cooked in a thick chicken mince gravy spiced with cardamom, yoghurt and whole red chillies. **N GF**

EGG BHURJI **\$18.00**
Tempered cumin, onion and fragrant spices transforms scrambled eggs into a phenomenal dish. **GF**

Lamb/Goat

RAAN-E-SIKANDARI **HALF \$50.00**
Signature **FULL \$90.00**
A famously loved dish by Alexander the Great dating back to 326BC. Marinated baby whole lamb leg for 48 hours. Slow cooked then char roasted with a side of refreshing watermelon salad. **N GF**

LAMB SHANKS *Signature* **\$30.00**
24 hours slow cooked then steeped in rich gravy with aromatic spices. **N GF**

LAMB ROGAN JOSH **\$22.00**
Aromatic lamb morsels submerged in rich gravy with Kashmiri spices. **GF**

LAMB VINDALOO **\$22.00**
A Portuguese inspired made for those who love a spicy curry. **GF**

LAMB LAAL MAAS **\$22.00**
A spicy Rajasthani curry cooked in a variety of masalas with a burst of red chillies. **GF**

PALAK LAMB **\$22.00**
Submerged in a creamy spinach gravy with freshly ground spices. **GF**

KADAH LAMB **\$24.00**
Simmered with capsicum, tomato, onion and fragrant Punjabi spices. **N GF**

LAMB KORMA **\$24.00**
Slow cooked with spices, onions, yoghurt, cashew nut paste, a mild gravy. **N GF**

MUTTON RARA GOSHT **\$24.00**
A blend of mutton pieces with mince, steeped in a rich gravy with bold aromatics. **GF**

GOAT MUGHLAI **\$22.00**
A traditional royal recipe infused with fine spices to craft a mild subtle gravy. **N GF**

DESI GOAT CURRY **\$22.00**
Slow cooked in a thick gravy with whole spices. **GF**

TAWA GOAT OR LAMB **\$27.00**
A Tawa meaning "griddle pan" accentuates the flavours, Punjabi roadside street style. **GF**

Seafood

MARKET FRESH FISH **\$25.00**
PRAWNS **\$28.00**

Choice of base:

TAWA MASALA
Thick and rich tomato and onion masala. **N GF**

KADAH MASALA
Wok-style cooked with capsicum, onion and tomato masala with Kadahi spices. **N GF**

MALABARI CURRY
From the Kerala region, a delicious and aromatic rich coconut gravy. **N GF**

GOAN CURRY
A tangy and spicy rendition from south western India, Goa. **N GF**

Little Ones

(up to 12 years old)

One plate meals, served with a glass of fruit juice.

NUGGETS & CHIPS	\$9.90
FISH FINGERS & CHIPS	\$9.90
MILD CHICKEN KORMA WITH RICE	\$9.90
NUTELLA NAAN	\$5.00



Biryani

Slow cooked, layered and aromatic. A pot to be shared or kept as a spicy contentment all for oneself accompanied with cucumber raita. **N GF**

VEGETABLE	\$18.00
CHICKEN	\$20.00
LAMB	\$21.00
GOAT	\$22.00
PRAWN	\$25.00

Bread & Rice

All breads are made by hand and baked to order.

TANDOORI ROTI

Plain	\$3.00
Butter	\$3.50

NAAN

Plain	\$4.00
Butter	\$4.50
Garlic	\$4.50
Herb	\$5.00
Cheese Naan	\$5.50
Garlic & Cheese Naan	\$6.50
Cheese Chilli Garlic	\$6.90

LACHHA PRANTHA **\$6.50**

Layered whole wheat flour bread. **V**

PUDINA PRANTHA **\$6.50**

Layered whole wheat flour bread infused with dried mint. **V**

PESHWARI NAAN **\$7.50**

Naan bread stuffed with dried fruits and nuts. **N V**

KEEMA NAAN **\$7.00**

Naan bread stuffed with lamb mince blended with fresh coriander and onions. (10 minutes wait)

TANDOORI PRANTHA **\$7.50**

Stuffed wheat flour bread with choice of onion, potato or paneer.

ROOMALI ROTI **\$8.00**

Soft hankerchief-thin bread, thrown stretched and griddled to order on an upturned tawa (15 mins wait - subject to availability during busy times) **V**

STEAMED BASMATI RICE **\$6.00**

It means 'the fragrant one'. **V**

JEERA RICE **\$7.00**

A sprinkle of cumin seeds. **V**

MATTAR PULAO **\$8.00**

Rice sautéed with green peas, spices and herbs. **V**

Side Dishes

PAPPAD WITH MINT CHUTNEY \$3.00

Crisp, thin Indian lentil wafers served with mint chutney. **V**

CUCUMBER RAITA \$4.00

A refreshing compliment of cucumber and yoghurt with a pinch of masala. **V GF**

ONION SALAD \$3.00

Sliced onion rings with a pinch of masala. **V GF**

INDIAN SALAD \$6.00

Sliced tomato, cucumber, carrot and onion. **V GF**

MIXED PICKLES \$3.00

Pickled mixed vegetables. **V GF**

KUCHUMBER SALAD \$6.00

Julienne or chopped onion, tomato and cucumber tossed with Indian spices and herbs. **V GF**

SIRKE WALE PAYAZZ WITH MINT CHUTNEY \$5.00

Small onions soaked in vinegar overnight, the best accompaniment with any meal. **V GF**

MANGO CHUTNEY \$3.00

A spicy, sweet and tangy chutney. **V GF**



Indian Desserts

(Ask for availability)

RASMALAI \$7.00

Cottage Cheese soaked in sweetened thickened milk, delicately flavoured with cardamom. **N V**

GULAB JAMUN \$7.00

Deep fried dough balls soaked in sugar syrup. **V**

RABDI GULAB JAMUN \$9.00

Cold homemade reduced milk 'Rabdi' with dry fruits topped with hot gulab jamun. **N V**

GAAJAR KA HALWA \$8.00

A popular sweet from Punjab - carrot dessert pudding. **N V**

Terms & Conditions

All dishes are inclusive of GST.

All dishes are subject to seasonal price changes and availability without any prior notice.

AMEX surcharge 3%. Public holidays will incur 15% surcharge.

No BYO. Split bills maximum of 2.

We accept cash, major credit cards and debit cards.

We do not accept payments over the phone or cheques.

Advanced bookings are recommended.

\$2pp cakeage fee applies inclusive of extra plates and service.

While every effort is made to reduce cross-contamination, we unfortunately cannot guarantee allergen free dishes and drinks.

Please ask your server for any more information.

There may be variations to the pictures featured in this menu.

Abbreviations:

N contains Nuts **V** suitable for Vegetarians **GF** Gluten Free

Ask us about our Vegan and Plant-Based options!