



ONE FUSION

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 onefusion.au

A LA CARTE MENU

"FUSION"

**The Result of joining two or more concepts together
to form *ONE* single entity.**

SURCHARGES:

ALL CARD PAYMENTS: 1.65% - PUBLIC HOLIDAYS: 15%

Starters & Sharing Plates

Rosemary Focaccia - \$10

Homemade rosemary sliced focaccia with maple butter. (GFO +\$3, V, VEGO, DFO, NF)

Marinated Olives - \$12

Mount Zero marinated olives. (GF, V, VEG, DFO, NF)

Chips - \$10

Bowl of crunchy chips with tomato sauce. (V, VEG, NF, DF)

'Kakavia' – Seafood Soup - \$22

Prawns, calamari, mussels, scallops & fish in a rich tomato, carrot, potato & onion-based soup.
Served with homemade focaccia (GFO +\$3, DFO, NF)

Sweet Potato Wedges - \$18

Seasoned sweet potato wedges with sour cream and sweet chilli sauce. (V, VEGO, GF, NF, DFO)

Lemon Pepper Fried Calamari - \$18

With fresh lemon and aioli. (GFO +\$3)

Pumpkin & Jack Cheese Arancini - \$18

With grana padano cheese and aioli 3 per serve. (V)

Char Grilled Octopus - \$22

Tender octopus tentacles tossed with lemon, parsley & olive oil, served with tomato, fetta, red onion salsa, lemon and Muhammara sauce - (Red pepper, walnuts & mixed spices). (GF)

Duo of Dips - \$22

Tzatziki dip &

Roasted capsicum & cream cheese dip.

Served with homemade sliced focaccia. (V, GFO +\$3)

Add: Extra Focaccia \$3

Chicken Ribs - \$20

Fried crispy chicken ribs, marinated with butter milk and cajun spice,
served with **One Fusion** signature sauce, house pickles and lemon. (GF, NF)

Lamb Kofta - \$21

X3 Grilled lamb kofta with fresh tomato, red onion, jalapeno salsa with tzatziki and rosemary focaccia. (GFO +\$3)

Garlic & Cheese Pizza - \$18.50

13-inch wood fire pizza, with confit garlic, mozzarella and wild oregano and olive oil. (V, VEGO)

Antipasto 'Sharing' Plate – Per Person - \$26

Minimum x2 people

Selection of champagne ham, prosciutto, hot salami, burrata cheese, capsicum & cream cheese dip, mix grilled vegies,
Served with homemade sliced rosemary focaccia. (GFO +3)

One Fusion – Specialty Dish

Whilst we endeavour to produce products that do not contain ingredients of specified concern,

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Wood Oven Pizza
13-inch Pizza Base

San Marzano Tomato Napoli Base Sauce (Tomato Base)

Margherita Pizza - \$18.50

Fior di latte, parmesan, basil & olive oil. (V)

Capricciosa Pizza - \$23

Triple smoked champagne ham, Fior di latte, mushroom, olives.

Pepperoni Pizza - \$22

Fior di latte, KRC sliced pepperoni, and basil pesto.

Mediterranean Artichoke Pizza \$22

Napoli, mozzarella cheese, artichoke, triple smoked champagne ham, red pepper, kalamata olives, Spanish onion, goats cheese.

BBQ Chicken Pizza - \$24

BBQ chicken, bacon, caramelized onion, mozzarella cheese and bourbon BBQ sauce.

Meatlovers Pizza - \$25

Chicken, bacon, hot salami, mozzarella cheese and Spanish onion.

Hawaiian Pizza - \$23

Pineapple, triple smoked champagne ham and mozzarella cheese.

Pescatore Pizza - \$25

Scallops, calamari, mussels, prawns, napoli, fish, fior di latte and basil.

Tandoori Chicken Pizza - \$24

Tandoori chicken, napoli, red onion, mushroom, mozzarella cheese, and tzatziki.

Mix Grilled Vegies Pizza - \$22

Seasonal grilled vegies, napoli, mozzarella cheese, pumpkin seeds, rocket, and balsamic glaze (V)

All Pizzas: **Gluten Free Pizza Base** substitute available: + \$3

All Pizzas: **Vegan Cheese** substitute available: + \$2

Add:

Mozzarella Cheese, Capsicum, Olives, Capsicum, Pineapple, Anchovies, Onion, Fresh Chilli, Broccolini, Rocket: \$4

Homemade Focaccia, Hot Salami, Pepperoni, Ham, Prosciutto, Bacon, Chicken,
Fior di latte, Mushrooms, Grilled Pumpkin, Grilled Eggplant, Grilled Zucchini: \$5

Scallops, Prawns: \$6



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Wood Oven Pizza
13-inch Pizza Base

White Cheese Sauce Base (NOT Tomato Base Sauce)

Garlic & Cheese Pizza - \$18.50

Confit garlic, mozzarella and wild oregano and Olive oil. (V)

Hot Salami Pizza - \$22

Hot calabrese sliced salami, mozzarella cheese, roasted red capsicum, caramelized onion, kalamata olives and pesto.

Zucca (Pumpkin) Pizza - \$24

Semi dried tomato, pesto, maple syrup, roast pumpkin, Fior di latte, feta cheese, pine nut and rocket. (V)

Roasted Potato Pizza - \$24

Truffle paste, roasted potato, broccolini, mozzarella cheese and rosemary. (V)

Fungi (Mushroom) Pizza - \$24

Truffle paste, Victorian seasonal mushroom, forest mushroom pickle, Fior di latte. (V)

Chorizo and Chicken Pizza - \$24

Chorizo, chicken, caramelized onion, sundried tomato, anchovies, mozzarella cheese and pesto.

Prosciutto and Anchovies Pizza - \$23

Prosciutto (Fresh or Cooked), capers, anchovies, kalamata olives, Fior di latte, parmesan and rocket.

Pastrami and Artichoke Pizza - \$23

Sliced Pastrami, Semi Dried Tomato Pesto, Artichoke, Fior De Latte, rocket and parmesan.

 **Roast Pork Belly Pizza - \$25**

Slow roast pork belly, braised peaches, mozzarella, peas tendrils and bourbon BBQ sauce.

All Pizzas: **Gluten Free Pizza Base** substitute available: + \$3


All Pizzas: **Vegan Cheese** substitute available: + \$2

Add:

Mozzarella Cheese, Capsicum, Olives, Capsicum, Pineapple, Anchovies, Onion, Fresh Chilli, Broccolini, Rocket: \$4

Homemade Focaccia, Hot Salami, Pepperoni, Ham, Prosciutto, Bacon, Chicken, Fior di latte, Mushrooms, Grilled Pumpkin, Grilled Eggplant, Grilled Zucchini: \$5

Scallops, Prawns: \$6

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From the Pan – Pasta

1. **Choose your Pasta – Spaghetti, Penne or Potato & Parmesan Gnocchi**
..or Gluten Free: Penne + \$3

2. **Choose your Sauce –**

Classic Carbonara Sauce - \$24

Triple smoked bacon, onion, garlic, egg cooked in cream finished with breadcrumb mix, served with grana padano cheese.

Add: Chicken \$5

Bolognese Sauce - \$24

Classic pork & veal bolognese sauce with basil, served with grana padano cheese.

Vegetarian Sauce - \$24

Napoli, roasted red pepper, black kalamata olives, roasted pumpkin, spinach, served with grana padano cheese. (V, VEGO, NF, DFO)

Beef Ragu Sauce - \$29.5

Slow braised beef, tomato, herbs with pecorino, served with grana padano cheese.

Marinara Sauce - \$29.5

Scallops, calamari, mussels, prawns, fish, chilli, cherry tomatoes and basil, served with grana padano cheese.

Salmon Sauce - \$30

Pan fried salmon fillet cubes, capers, kalamata olives, onion, garlic, sage, cherry tomato, butter & white wine, toasted with herbs, pistachio crumb, served with grana padano cheese.

Spicy Prawn Sauce - \$30

Green prawns, roasted cherry tomato, mascarpone cheese & sage sauce, chilli, served with grana padano cheese.

From the Pan – Risotto

(Please Note: ALL Risottos are cooked with an onion & garlic base which cannot be removed)

Mushroom Risotto - \$27

Victorian seasonal mushrooms, arborio rice, served with grana padano cheese and truffle oil. (V, VEGO, GF,)

Add: Chicken \$5

Chicken and Chorizo Risotto - \$27.5

Chicken breast, arborio rice, onion, garlic, peas, chorizo, sun dried tomato, served with grana padano cheese and olive oil.

Pumpkin Risotto - \$25

Maple roast pumpkin, peas, onion, garlic, spinach, pine nuts, fetta, served with grana padano cheese. (V)

Add: Chicken \$5

Seafood Risotto - \$28.5

Selection of prawns, calamari, scallops, barra fish with hint of chili, sundried tomato, served with grana padano cheese.

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Parmas

Chicken Schnitzel - \$26

Crumbed chicken schnitzel with lemon, served with chips and salad.

Classic Chicken Parma - \$29.5

Chicken Schnitzel, napoli, ham, mozzarella cheese served with chips and salad.

Mexican Chicken Parma - \$34.5

Chicken Schnitzel, napoli, mozzarella cheese, sour cream, guacamole, pico de gallo, served with chips and salad.

Aussie Chicken Parma - \$36.5

Chicken Schnitzel, Napoli, mozzarella, ham, Bacon, Fried eggs, bourbon BBQ sauce, served with chips and salad.

Chefs' Specials

Slow Cooked Spring Lamb Shoulder - \$29.5

Marinated lamb shoulder stew, cooked with tomato, dried apricot, almond and sultanas serve with saffron rice pilaf.

Oven Baked Gnocchi* - \$29.5

Potato & parmesan gnocchi with mascarpone, napoli, fried sage, pistachio crumb served with grana padano cheese.

***NO Pasta Substitution.**

Chicken Scallopini - \$28.5

Thinly sliced chicken breast fillet, onion and mushroom lightly fried with garlic, white wine and cream, served with creamy garlic potato mash, fresh spinach, and spring onion.

Pork Belly - \$35

Slow roast crispy pork belly with puy lentil, chicken jus, fennel jam and snow pea tendrils. (GF)

Pork Ribs - Half rack - \$38 or Full Rack - \$56

Honey Bourbon BBQ spiced 12-hour slow cooked pork ribs. Served with slaw, house pickles, bourbon BBQ sauce and chips.

Roast Chicken Fillet - \$30

Fetta stuffed roast chicken breast fillet with garlic & nutmeg potato mash, mushroom ragu, crispy chicken skin & chicken jus.

Lamb Shank - \$32

Slow cooked Tasmanian lamb shank with creamy garlic mash, seasonal vegies, and gremolata.

Meat Tower – Per Person - \$45

Minimum x2 people (Served in multiples of x2 only)

Porterhouse steak, pork ribs, lamb kofta, fried chicken ribs, chips, salad, saffron rice pilaf.
Served with homemade rosemary focaccia, tzatziki, bourbon BBQ sauce and romesco sauce.

***NO Substitutions**

ADD: Side Sauces –

Tomato Sauce, BBQ Sauce, Hot Chilli Sauce - Free

One Fusion Signature Sauce, Bourbon BBQ Sauce, Aioli, Tartare, Sour Cream, Sweet Chilli - \$3

Red Wine Sauce, Peppercorn Gravy, Mushroom Gravy - \$4

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From the Grill

1. Choose your Steak:

Porterhouse Steak - \$32

250 grams grass fed black angus steak.

Scotch Fillet Steak - \$37

300 grams grass fed black angus steak.



Wagyu Rump Steak - \$45

300 grams wagyu rump steak. **Marble score 8+**
(Chef recommendation – Cooked Medium Rare)

2. Choose your sauce: (optional)

ADD: Side Sauces –

Tomato Sauce, BBQ Sauce, Hot Chilli Sauce - Free

One Fusion Signature Sauce, Aioli, Tartare, Sour Cream, Sweet Chilli - \$3

Red Wine Sauce, Peppercorn Gravy, Mushroom Gravy - \$4

3. Choose your side: (optional)

Chips \$6, Salad \$5, Chips & Salad \$7, Creamy Garlic Mash Potato \$6, Seasonal Vegies \$7, Saffron rice pilaf \$5

Burgers

Cheeseburger - \$27.9

Wagyu beef patty, burger cheese, house pickle, One Fusion signature sauce, milk bun,
served with chips. (GFO +\$3)

Ultimate Beef Burger - \$28.9

Wagyu beef patty, lettuce, tomato, tomato relish, burger cheese, bacon, One Fusion signature sauce, milk bun,
served with chips. (GFO +\$3)

Grilled Chicken Burger - \$29.9

Marinated chicken breast fillet, **One Fusion** signature sauce, burger cheese, lettuce, tomato, tomato relish, bacon, milk bun,
served with chips. (GFO +\$3)

From the Sea

Fish & Chips - \$29.9

Deep fried beer battered Rockling fillet, fresh lemon and tartare sauce. Served with chips & salad (GFO +\$3, NF, DF)

Pan Fried Atlantic Salmon - \$33

Atlantic salmon fillet, served with Lyonnaise potato, broccolini, taramasalata, fresh lemon and olive tapenade.

Main Calamari - \$28

Crispy lemon & pepper calamari served with chips, salad, aioli & fresh lemon (GFO +\$3, NF, DF)



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Salads

Calamari Salad - \$23

Fried lemon & pepper calamari, crunchy cabbage, cucumber, carrot, Vietnamese mint, fried shallot, pepitas, lemon and asian dressing.

One Fusion Super Salad - \$24

Black rice, edamame beans, broccoli, roast pumpkin, avocado, alfalfa, romesco & herbs pistachio crumb (V, VEG, GF, NFO, DF)

Add: Grilled Chicken Breast Fillet - \$7 **Add:** Salmon Fillet Cubes - \$10

Rocket & Beetroot Salad - \$22.5

Stone baked beetroot, red onion, wild rocket, walnut, parmesan cheese and balsamic dressing.

Add: Grilled Chicken Breast Fillet - \$7 **Add:** Salmon Fillet Cubes - \$10

Leaf Salad - \$15

Mixed leaf salad, julienne carrot, sliced red onion, cucumber cubes, tomato & honey mustard dressing. (GF, V, VEG, DFO, NF)

Add: Grilled Chicken Breast Fillet - \$7 **Add:** Salmon Fillet Cubes - \$10

Kids Menu

Cheeseburger - \$12.5

Served with chips & tomato sauce. (GFO +\$3)

Kids Margherita - \$12

San Marzano tomato napoli, Fior di latte. 10 inch (NF, V, VEG)

Chicken Parma - \$12.5

Served with chips & tomato sauce.

Chicken Schnitzel - \$12

Served with chips and tomato sauce.

Spaghetti Bolognese - \$12

Spaghetti pasta with pork & veal bolognese sauce. (GFO +\$3)

Steak & Chips - \$12.5

Porterhouse steak served with chips and tomato sauce.

Chicken Nuggets & Chips - \$12.5

X6 Homemade chicken breast nuggets, served with chips and tomato sauce.

Fish Nuggets & Chips - \$12.5

X4 battered fish nuggets, served with chips and tomato sauce.

Kids Dessert - \$10

X2 Scoops of vanilla ice cream with a choice of: Chocolate, Strawberry or Caramel topping.

Served with fairy floss & sprinkles.

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Desserts

Nutella Pizza - \$15

Nutella, strawberries & icing sugar.

Add: Vanilla ice cream \$3

Biscoff Pizza - \$15

Biscoff spread with Biscoff crumb & icing sugar.

Add: Vanilla ice cream \$3

Sticky Date Pudding \$15

Warm sticky date pudding, fresh strawberries & butterscotch sauce served with vanilla ice cream.

Raspberry Pannacotta - \$15

Homemade raspberry pannacotta, honeycomb, raspberry coulis & fresh strawberries served with vanilla ice cream.

Dark Chocolate Tart - \$15

Short crust pastry filled with 70% bitter callets dark chocolate, brandy, topped with salted caramel & white chocolate ganache served with vanilla ice cream.



One Fusion Sweet Garden - \$18

Orange & almond friand, almond crumb, saffron poached pear, cinnamon puff pastry tuile, meringue, fairy floss & raspberry coulis.



Dessert 'Sharing' Plate - \$30

Combination of: Dark chocolate tart, raspberry pannacotta, & almond friand.
Served with almond crumb, fairy floss, fresh strawberries & vanilla ice cream.



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