



T R U F U S I O N
INDIAN BAR & GRILL

OUR STORY

My name is Amit. I arrived in Rockhampton from India in 2006 as an international student. With roots in farming, I appreciate seasonal, organic produce, and the connection between land, culture and cuisine. I've had the privilege of learning techniques and traditions firsthand from people of diverse backgrounds. I invite you to join us for a culinary experience, exploring the flavours of the Indian subcontinent.

FAMILY OWNED SINCE 2018



SPRING ROLLS



ALOO TIKKI CHAAT

VEGETARIAN ENTRÉES

PANEER PAKORA

22

10 PCS GF VG

Paneer battered in aromatic spiced and seasoned chickpea flour then deep-fried. Served with house-made mint & tamarind chutney.

PANEER CHILLI

24.5

MAIN BOWL GF VG HO

Paneer battered in spiced cornflour then deep-fried and tossed with ginger, tomato, capsicum, onion, seasoning, chilli vinegar and soy sauce.

SPRING ROLLS

14

2 PCS V

Famous Indian Subcontinent street food. House-made pastry filled with shredded cabbage, carrots, garlic, ginger and seasoning then deep-fried. Served with mild momo chutney.

ONION BHAJI

14/26

4/8 PCS GF V

Sliced vegetables battered in herbed and spiced chickpea flour then deep-fried. Served with house-made tamarind chutney.

VEGETARIAN SAMOSA

14

2 PCS V

Crisp pastry shells stuffed with zesty spiced potatoes and green peas. Served with house-made tamarind chutney.

ALOO TIKKI CHAAT

14/26

2/4 PCS GF VG VO

Potato, onion and pea fritters with mixed herbs and spices, fried until golden crisp. Served with mint chutney, yoghurt and tamarind.

SOUTHERN FRIED CAULIFLOWER

18

6 PCS GF V

Cauliflower pieces in spiced batter, deep-fried and served with house-made tamarind chutney.

VEGETABLE MOMO

22

10 PCS V

Indo-Chinese/Nepalese style. With minced fresh seasonal vegetables, onion, garlic, ginger, spices and herbs, stuffed in pastry and deep-fried. Served with authentic house-made momo chutney.

POPPADOM / PAPAD

3

2 PCS GF V

Fried until golden and crunchy.



CHILLI CHICKEN



PRAWNS PAKORA

ENTRÉES

CHILLI CHICKEN 25.5

MAIN BOWL DF HO

Indo-Chinese/Nepalese style. Chicken pieces battered in spiced flour then deep-fried and tossed with onion, tomato, capsicum, seasoning, chilli vinegar and soy sauce.

CHILLI PRAWNS M HO GF 31.5

Indo-Chinese style. Prawns battered in spiced flour then deep-fried and tossed with onion, tomato, capsicum, seasoning, chilli, vinegar & soy sauce.

CHICKEN MOMO 24

10 PCS DF

Indo-Chinese/Nepalese style. Minced chicken mixed with onion, garlic, ginger, spices and herbs, stuffed in pastry and deep-fried. Served with authentic house-made momo chutney.

CHICKEN PAKORA 24

10 PCS GF DFO

Chicken pieces battered in herbed and spiced chickpea flour then deep-fried. Served with house-made mint & tamarind chutney.

PRAWNS PAKORA 31.5

10 PCS GF DFO M

Prawns marinated in TruFusion blend of spices, garlic and lemon, battered then deep-fried. Served with house-made mint & tamarind chutney.

CHICKEN SAMOSA 17

2 PCS DF

Crisp pastry shells stuffed with a zesty combination of chicken mince, garlic, diced ginger and green peas. Served with tamarind chutney.

AMRITSARI FISH 27

10 PCS GF DFO M

Fine fillets of marinated fish, battered in a traditional Amritsari spicy chickpea flour then deep-fried to create a crispy outer shell, retaining all the flavour within. Served with fresh green chutney.

CHICKEN SPRING ROLLS 16

2 PCS DF

Famous Indian Subcontinent street food. House-made pastry filled with shredded cabbage, carrots, garlic, ginger and seasoning then deep-fried. Served with mild momo chutney.



TANDOORI CHICKEN



TANDOORI LAMB CUTLET

TANDOOR ENTRÉES

TANDOORI CHICKEN 27.5 4PCS GF

Tender pieces of boneless, skinless maryland chicken marinated in TruFusion spice blend then cooked to perfection in the tandoor. Served on a sizzle salad with chutney.

AFGHANI MALAI TIKKA 27.5 SIGNATURE DISH | 4 PCS GF

Tender pieces of boneless, skinless maryland chicken marinated in yoghurt, cream, cashew paste and TruFusion spice blend then cooked to perfection in the tandoor. Served on a sizzle salad with chutney.

TANDOORI LAMB CUTLETS 44.5 SIGNATURE DISH | 4 PCS GF

Lean, tender lamb cutlets given a special TruFusion treatment - marinated in 70 ingredients including peppered yoghurt, saffron, ginger, garlic and a secret blend of spices, grilled and served with chutney.

TANDOORI MALAI CHAAP VG 27.5

Soya bean cubes, garlic, bell peppers and aromatic herbs, marinated in yoghurt and cream then grilled to perfection in the tandoor oven.



PANEER BUTTER MASALA



MALAI KOFTA

VEGETARIAN MAINS NORTH TO WEST INDIA

SOYA TAWA MASALA CHAAP GF VG

27.5

Marinated soya bean cubes cooked with garlic, ginger, chilli, bell pepper, aromatic herbs and cream on a flat pan.

PALAK PANEER OR PALAK VEG GF VG VO

25.5

Cubes of fresh house-made paneer or vegetables tossed in spinach and fenugreek, then finished with a tempering of fried onion, chopped ginger, toasted fennel and cumin seeds.

PANEER BUTTER MASALA GF VG

25.5

Cubes of fresh house-made paneer flavoured with ginger, garlic and a subtly spiced blend of tomatoes, cream and dry fenugreek leaves.

SHAHI VEGETABLE KORMA GF VG VO

24.5

Fresh seasonal vegetables cooked in a rich tomato based gravy of onion, garlic, ginger, cream and spices. Garnished with toasted cashews, fried onion

and cream.

MALAI KOFTA GF VG

27.5

Balls of mashed potato and house-made paneer, fried then layered in a korma base gravy and TruFusion spice blend. (Nut-free option available)

KARAHI PANEER GF VG

25.5

Paneer, onion, tomatoes, capsicum and exotic spices cooked in the wok, with a tempering of coriander and green chillies.

DAL MAKHANI GF VG VO

24.5

A classic lentil delicacy. Slow cooked and seasoned with mild herbs and spices, topped with the rich flavour of cream and clarified butter.

BAINGAN BHARTA GF VG VO

27.5

Vegetarian national dish of India and Pakistan. Deliciously smokey tandoor char-grilled eggplant, tomato, peas, brown onion, ginger, garlic, chilli and cumin cooked in mustard oil.

ADD-ONS \$6 EACH • PANEER • CHICKEN • LAMB • GOAT • FISH • PRAWN • VEGETABLES

GF GLUTEN FREE V VEGAN VO VEGAN OPTIONAL DF DAIRY FREE DFO DAIRY FREE OPTIONAL
VG VEGETARIAN A AUSTRALIAN SEAFOOD M MIXED ORIGIN SEAFOOD I IMPORTED SEAFOOD

ALL DISHES ARE AVAILABLE
IN MILD, MEDIUM OR HOT



LAHORI KARAH



VINDALOO

MAINS NORTH TO WEST INDIA

BUTTER CHICKEN GF 28

Marinated boneless chicken char-grilled in the tandoor and then pan finished with a subtly spiced blend of tomatoes, cream and dry fenugreek leaves.

LAHORI KARAH 29.5/29.5/26.5 GOAT/LAMB/CHICKEN GF DFO

Tender slow-cooked pieces of your choice of meat, prepared using traditional methods and simmered in a deep, heavy wok used in cooking throughout India and Pakistan. Garnished with coriander and ginger.

CHICKEN TIKKA MASALA GF 29

Marinated boneless chicken char-grilled in the tandoor then cooked in a pan with green and red capsicum, onion and garnished with fresh coriander and cream.

SHAHI KORMA 29.5/29.5/26.5 GOAT/LAMB/CHICKEN GF DFO

Your choice of meat cooked in a rich white gravy of yoghurt, garlic, ginger and aromatic herbs. Garnished with toasted cashews, fried onion and cream.

ROGAN JOSH 29.5/29.5/26.5 GOAT/LAMB/CHICKEN GF DFO

Your choice of meat cooked with mild red Kashmiri chilli, onion, tomato, ginger, garlic, aromatic spices and herbs.

SAAG 30.5/30.5/28.5 GOAT/LAMB/CHICKEN GF VO

Your choice of meat is marinated then slow cooked in cream or butter with leafy greens in this North Indian village-style technique. Finished with a tempering of garlic, mustard seeds and cumin.

VINDALOO 31.5/30.5/30.5/28.5 PRAWN/GOAT/LAMB/CHICKEN GF DF

Portuguese influenced Indian meat dish from Goa, made in a rich sauce of tamarind, garlic, ginger, red onion, sugar, vinegar and an array of exotic spices. **Cooked with one of the world's hottest chillis, the Carolina Reaper.**

METHI MALAI 30.5/30.5/28.5 GOAT/LAMB/CHICKEN GF

Your choice of meat with a mix of fresh and dry fenugreek leaves & spinach, cooked with ginger and garlic then layered with cream and clarified butter in TruFusion spice blend.

MANGO CHICKEN/PRAWN MASALA GF DF 28/31.5

The perfect match of mango and chicken/prawn, combined with onion, ginger, garlic, cumin and coconut cream seasoned with TruFusion spice blend.

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DEVIL PRAWN

MAINS SOUTH INDIA & SRI LANKA

DEVIL PRAWN/GOAT/LAMB/CHICKEN GF DF M

31.5/29.5/29.5/27.5

Your choice of meat cooked in two stages, with devilish sweet and sour TruFusion hot sauce flavoured with chilli and garlic.

RED FISH OR PRAWN MASALA GF DF M

31.5

Fish/Prawns marinated in tamarind and coconut cream then delicately cooked in a red gravy featuring red mustard seeds, tomato, red onion, chilli, spices and fresh herbs.

MALABAR PRAWN/GOAT/LAMB/CHICKEN GF DF M

31.5/29.5/29.5/26.5

Your choice of meat cooked with onion, garlic, fresh curry leaves, coconut cream, herbs and spices.

MADRAS PRAWN/GOAT/LAMB/CHICKEN DF M

31.5/29.5/29.5/26.5

Your choice of meat cooked with chilli powder, onion, garlic, ginger, fresh curry leaves, herbs and spices.

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CHOW MEIN



BIRYANI

NEPALESE & INDO-CHINESE

CHOW MEIN SPECIAL/CHICKEN/EGG/VEGAN GF DF

22/20/19/18

TruFusion's blend of stir-fried noodles and your chosen option with vegetables, cooked in a delicate sauce combining the best of Indo-Chinese flavours.

NEPALESE FRIED RICE SPECIAL/CHICKEN/EGG/VEGAN GF DF

22/20/19/18

TruFusion's blend of stir-fried rice and your chosen option with vegetables, cooked in a delicate green and red chilli sauce combining the best of Indian and Nepalese flavours.

RICE

AROMATIC SAFFRON RICE GF V

7

MASALA FRIED RICE SPECIAL/CHICKEN/EGG/VEGETABLE GF VO

22/20/19/18

COCONUT RICE SWEET OR SPICY GF V

16

BIRYANI PRAWN/GOAT/LAMB/CHICKEN/VEGETABLE GF VO M DFO 31.5/29.5/29.5/26.5/24.5

A famous Mughali rice dish of succulent, marinated meat, slow cooked in an exotic blend of spices until tender then sealed in a pot with Basmati rice and a delectably zesty tomato and onion-based gravy.

ADD-ONS \$6 EACH • PANEER • CHICKEN • LAMB • GOAT • FISH • PRAWN • VEGETABLES

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GARLIC CHEESE NAAN



FRESH INDIAN SALAD

BREAD

WHOLEMEAL TANDOORI ROTI [V]	5	SPINACH CHEESE NAAN	9
WHOLEMEAL TANDOORI BUTTER ROTI	5.5	PESHWARI NAAN	10
PLAIN NAAN	6.5	With a filling of shredded coconut, sultanas and TruFusion spice blend.	
BUTTER NAAN	7.5	SPECIAL PIZZA NAAN	11
GARLIC NAAN	8	CHICKEN / VEGETABLE	
TANDOORI PARATHA	10	With your choice of filling plus cheese, garlic, red onion, capsicum and TruFusion spice blend.	
GARLIC CHEESE/CHILLI NAAN	9/10	GLUTEN FREE NAAN [GF] [V]	11
		Made with chickpea flour and herbs.	

SALAD

FRESH INDIAN SALAD [GF] [V]	14	FRESH GREEN CHILLIS [V]	3
Cucumber, carrots, red onion, tomato, green chilli (optional) and lime juice with TruFusion spice blend.		MIXED PICKLE [VG]	3
ONION SALAD [GF] [V]	6		
Red onion, green chilli (optional) and lime juice with TruFusion spice blend.			

YOGHURT & CHUTNEYS

YOGHURT PLAIN/TOASTED CUMIN	7	MANGO CHUTNEY [V]	3
RAITA	12	Shredded mango cooked in ginger, mustard seeds, garlic, and mild chilli pepper.	
Cucumber, tomato, lime, coriander, mint, toasted cumin seeds & organic honey (optional).		TAMARIND CHUTNEY [V]	3
SWEET MINT CHUTNEY	3	Sweet & tangy tamarind cooked in ground ginger, toasted fennel, black salt and raw sugar.	
GREEN CHUTNEY	3	MOMO CHUTNEY [V]	3
Fresh mint, green chilli, coriander, ginger, red onion, lime and TruFusion spice blend.		A mildly spiced chutney made with tomatoes, garlic and red chillies.	
CHILLI GARLIC CHUTNEY [V]	3		
Home-grown hot red chilli, black salt, garlic, red onion and TruFusion spice blend.			



RABBARI



GULAB JAMUN W/ICE CREAM

DESSERT

BESAN LADDU

2PCS

Traditional North Indian sweet made with gram flour, ghee, freshly ground cardamom, sugar and almond.

10

SHAHI TUKDA

14

Sweet house-made condensed milk cooked down with saffron, deep fried sugar syrup bread and pistachio nuts.

VANILLA ICE CREAM GF

Topped with nuts and honey.

10

GULAB JAMUN

12/14

2PCS/1PC WITH ICE CREAM

Cooked down condensed milk balls, lightly fried then soaked in sugar and cardamom infused syrup.

GAJAR KA HALWA GF

Julienne carrots gently cooked in clarified butter with sweetened condensed milk, almonds and cashews.

12

RASMALAI

12

Flattened balls of cottage cheese flavoured with cardamom and saffron, cooked in sugar syrup and soaked in condensed milk with almond and pistachios.

RABBARI GF

Sweet house-made condensed milk cooked down with pistachio nuts and sugar.

12

AFFOGATO (ALCOHOLIC)

22

Dine in only. Espresso coffee mixed with Bailey's and Kahlúa, served over ice cream and sprinkled with nuts.

WE CATER FOR ALLERGIES, VEGAN, GLUTEN FREE AND STRICT JAINISM OR HINDU VEGETARIAN DIET ON REQUEST.

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