FUSION RESTAURANT

A refined expression of wellness cuisine, celebrating seasonality, balance & nourishment through elevated presentation and premium ingredients.

"From mindful nourishment to indulgent dining, Avani delivers a culinary journey that celebrates wellbeing, local flavour & contemporary Australian hospitality."

ARRIVE

VITALITY

ACHIEVE

NOURISHED

INCLUSIVITY

FUSION RESTAURANT

FOOD MENU

ENTRÉE

SPINACH & HERB FALAFEL - $23

Dill & mint yoghurt, fermented kimchi, heritage tabouli & finished with micro herbs

GAZPACHO - $21

A silky chilled blend of vine-ripened tomatoes, cucumber, capsicum & garlic, accented with aged sherry vinegar and crowned with seasonal garnishes, whipped mascarpone, grana crisp & cucumber salsa

GOLDEN BEETROOT CARPACCIO - $19

Whipped Binnorie goats' feta & basil, pistachio praline crumb with native citrus dressing & young herbs

Pair with slightly chilled Bynomeans Pinot Noir

YELLOWFIN TUNA NIÇOISE (A) - $26

Rare seared tuna loin, Sicilian olives, cos, beans, confit potato, soft egg, heirloom tomato with a sherry vinaigrette

Pair with Bynomeans Pinot Gris

HUMMUS MEZZE PLATE - $19

Sesame wafer, mixed herbs, seasonal garden vegetables & spiced crisp chickpeas

Pair with Tamburlaine Chardonnay

1/2 SHELL SEA SCALLOPS (A) (3) - $26

Mango chilli, red pepper & lime salsa with a citrus glaze

Pair with Bynomeans Pinot Gris

SIDES

Wellness warm green vegetable bowl - $12

Baked sweet potato chips with smoked paprika - $12

SEAFOOD ORIGIN (I) IMPORTED (A) AUSTRALIA (M) MIXED

FUSION RESTAURANT

FOOD MENU

THE MAIN EXPERIENCE

YAMBA KING PRAWNS IN CHILLI & GARLIC (A) - $42

Turmeric chilli & garlic sauteed Yamba king prawns,
heirloom tomatoes, parsley, lemon, crisp onion & steamed rice

Pair with Bynomeans Rose

SEARED ATLANTIC SALMON (A) - $38

Coconut & kafir lime curry, steamed brown rice, baby bok choy,
pickled carrot ribbons, coriander & toasted almond

Pair with Bynomeans Pinot Gris

ROASTED GOLDEN BEETROOT & SMOKED CHICKEN SALAD - $34

Maple glazed walnuts, marinated goats' feta, lentils, avocado,
heirloom tomatoes & mixed leaves with a
honey mustard emulsion

Pair with Tamburlaine Chardonnay

COCONUT SPICED DHAL & CAULIFLOWER STEAK - $32

Spiced Dhal, paprika & cumin roasted cauliflower steak,
baby spinach, coconut essence & coriander oil

Pair with Bynomeans Rose

CHARGRILLED LEMON CHICKEN BREAST - $36

Lemon & herb marinated free range chicken breast marinated
w" a fragrant rice noodle salad of cucumber, carrot, wombok
& Asian herbs. Finished with sweet chilli dressing, toasted sesame
& coriander cress

SPICED DUKKHA LAMB BACK STRAP - $42

Harvest side salad, lemon vinaigrette, sweet potato gratin,
whipped labna & thyme jus

Pair with Tamburlaine Cabernet Sauvignon

SEAFOOD ORIGIN (I) IMPORTED (A) AUSTRALIA (M) MIXED

FUSION RESTAURANT

FOOD MENU

DESSERT

CHARRED PINEAPPLE & COCONUT ICE CREAM - $18

Charred caramelised pineapple & coconut ice cream, toasted coconut & vanilla crumble. Finished with a crisp sesame wafer & lime zest

AVOCADO & CACAO MOUSSE - $18

Silky avocado and cacao mousse, whipped cashew cream, cacao nib crumble & seasonal berries

CARDAMON & COCONUT PANNA COTTA - $16

Vanilla almond wafer

HUNTER VALLEY CHEESE PLATE - $23

2 local Hunter Valley cheeses, wafers, dried fruits, nuts & quince paste

Please advise staff of any dietary requirements or allergies. While we endeavour to accommodate all customers, we cannot guarantee meals are free from traces of allergens due to potential cross contamination as our kitchen handles allergens of all types and prepares all meals, including vegan and vegetarian options in the same environment, therefore the decision to consume a meal is the responsibility of the customer.

20% surcharge applicable on public holidays.

FUSION RESTAURANT

AVANI WELL SET 2 COURSE LUNCH MENU

ENTRÉE

SPINACH & HERB FALAFEL

Dill minted yoghurt, fermented kimchi, heritage zesty tabouli, micro herbs

GAZPACHO

Cool marinated tomato & vegetable soup, whipped mascarpone cheese, grana crisp & cucumber salsa

1/2 SHELL SEA SCALLOPS (A) (3)

Mango chilli, red pepper & lime salsa with a citrus glaze

THE MAIN EXPERIENCE

PAN SEARED ATLANTIC SALMON (A)

Coconut & kaffir lime curry, steamed brown rice, seasonal greens, pickled carrot ribbons, coriander & toasted almonds

SMOKED CHICKEN WITH ROASTED BEETROOT SALAD

Maple glazed walnuts, marinated goats' feta, lentils, avocado, heirloom tomatoes, mixed leaves & honey mustard emulsion

COCONUT SPICED DHAL & CAULIFLOWER STEAK

Spiced Dhal, paprika & cumin roasted cauliflower steak, baby spinach, coconut essence & coriander oil

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DESSERT

CHARRED PINEAPPLE & COCONUT ICE CREAM

Charred caramelised pineapple & coconut ice cream, crisp sesame wafer, toasted coconut & vanilla crumble & lime zest

AVOCADO & COCAO MOUSSE

Silky avocado & cacao mousse, whipped cashew cream, cacao nib crumble, seasonal berry coulis & honeycomb

CARDAMON & COCONUT PANNA COTTA

Vanilla almond wafer

SEAFOOD ORIGIN (I) IMPORTED (A) AUSTRALIA (M) MIXED

FUSION RESTAURANT

AVANI WELL SET 1 COURSE DINNER MENU

THE MAIN EXPERIENCE

LAMB BACKSTRAP

Harvest side salad, lemon vinaigrette, sweet potato gratin, whipped labna, Spiced Avani Well dukkah & thyme jus

YELLOWFIN TUNA NIÇOISE (A)

Rare, seared tuna loin, Sicilian olives, cos, beans, baked Kipfer potato, soft egg, heirloom tomatoes & sherry vinaigrette

PAN SEARED ATLANTIC SALMON (A)

Coconut & kaffir lime curry, steamed brown rice, seasonal greens, pickled carrot ribbons, coriander, toasted almond

GRILLED LEMON CHICKEN BREAST

Succulent free-range chicken breast marinated with lemon & herbs, with a rice noodle salad of cucumber, carrot, wombok & fragrant herbs. House-made sweet chilli dressing, toasted sesame & coriander cress

SEAFOOD ORIGIN (I) IMPORTED (A) AUSTRALIA (M) MIXED

FUSION RESTAURANT

AVANI WELL LUNCH/DINNER LOW FOD MAP MENU

ENTRÉE

YELLOWFIN TUNA NIÇOISE (A) - $26

Rare, seared tuna loin, Sicilian olives, cos, beans, baked Kipfer potato, soft egg, heirloom tomatoes & sherry vinaigrette

GOLDEN BEETROOT CARPACCIO - $19

Whipped Binnorie goat's feta & basil, tomato, native citrus dressing & young herbs

½ SHELL SEA SCALLOPS (A) (3) - $26

Macadamia herb crust & finger lime

THE MAIN EXPERIENCE

SPICED AVANI DUKKAH LAMB BACKSTRAP - $42

Seared Medium tender lamb with harvest seasonal leaves, whipped labna, roasted herb potatoes & thyme jus

GRILLED LEMON CHICKEN BREAST - $36

Succulent free-range chicken breast marinated with lemon & herbs, with a rice noodle salad of cucumber, carrot, & fragrant herbs. House-made sweet chilli dressing, toasted sesame & coriander cress

KING PRAWNS IN CHILLI & LEMON - $42

Turmeric, chilli & lemon sautéed Yamba King Prawns, heirloom tomatoes, parsley & steamed brown rice

PAN SEARED ATLANTIC SALMON (A) - $38

Steamed brown rice, seasonal greens, pickled carrot ribbons & coriander

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SIDES

Rocket, grape & Pepita salad with a citrus vinaigrette - $12

SEAFOOD ORIGIN (I) IMPORTED (A) AUSTRALIA (M) MIXED

FUSION RESTAURANT

AVANI WELL LUNCH/DINNER -VEGAN/ VEGETARIAN MENU

ENTRÉE

SPINACH & HERB FALAFEL - $23

Dill & mint yoghurt, fermented kimchi,
heritage zesty tabouli & micro herbs

GOLDEN BEETROOT CARPACCIO - $19

Whipped Binnorie goat's feta & basil, tomato,
native citrus dressing & young herbs

GAZPACHO - $21

A silky chilled blend of vine-ripened tomatoes, cucumber,
capsicum & garlic, accented with aged sherry vinegar &
crowned with seasonal garnishes & cucumber salsa

THE MAIN EXPERIENCE

COCONUT SPICED DHAL & CAULIFLOWER STEAK - $32

Spiced Dhal, paprika & cumin roasted cauliflower steak,
baby spinach, coconut essence & coriander oil

ROASTED BEETROOT SALAD AND SESAME CRUSTED TOFU - $36

Maple glazed walnuts, lentils, avocado, heirloom tomatoes,
mixed leaves & honey mustard emulsion

CAULIFLOWER & TOFU CURRY - $34

Mild cumin & turmeric infused curry with cauliflower, eggplant
& tofu, fresh coriander & steamed brown rice

SIDES

Wellness warm green vegetable bowl - $12

Baked sweet potato chips with smoked paprika - $12

SEAFOOD ORIGIN (I) IMPORTED (A) AUSTRALIA (M) MIXED

FUSION RESTAURANT

DRINKS MENU

All beverages listed are **non-alcoholic**

BEER

$9

Peroni O.O%

Asahi Super Dry O%

WINE SELECTION

$85btl / $17gl

Tamburlaine Non-Alcoholic Chardonnay

Tamburlaine Non-Alcoholic Cabernet Sauvignon

Tamburlaine Non-Alcoholic Sparkling Red

Krinklewood Liberte Sparkling Rose

Bynomeans Rose

Bynomeans Pinot Noir

Bynomeans Pinot Gris

'SPIRITS' + MIXERS

$14

Gin Tanqueray & Tonic

Gin Pink & Tonic

Vodka & Tonic

Amarino Aperitif Spritz

COCKTAILS

$14

Ginger Mule

Peach Daiquiri

Passionfruit Margarita

FUSION RESTAURANT

COLD-PRESSED BOTTLED JUICES

$16

100% Australian, 100% Naturally organic, 100% you

ANTIOX

A vibrant antioxidant-rich blend designed to boost morning vitality

BOTANICAL

Light, refreshing, infused with botanicals for a cleansing, wellness-focused start

ENERGISE

Bright and uplifting blend, designed for morning energy and clarity

IMMUNITY

A vitamin-rich option for supporting immune function

ROOTS

Earthy, grounding beetroot-based blend, ideal for circulation and morning vitality

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PROTEIN SMOOTHIES

$16

NOURISH & GLOW

PROTEIN POWER

BLUEBERRY BLISS

FUSION RESTAURANT

WATERS

$6

Lightly sparkling Passionfruit

Lightly sparkling Pineapple

Lightly sparkling Lime

Lightly sparkling Raspberry

San Pelligrino

Coconut

JUST THE TONIC

$7

Fever Tree Tonic

Fever Tree Med Tonic

Fever Tree Elderflower

Fever Tree Wild Raspberry

KOMBUCHA

$7

Wild Berry

Mango

Passionfruit

Mixed Berry