



:- Namaste -:

We welcome you to Asees Indian restaurant harris park december 2024. We hope you will enjoy your time with us. Let us start with our background. We are working in this industry for 15 years.

We are trying to expand our business overall in Australia, we opened our first restaurant (Eastwood) in 2008. We are currently running our businesses, Sylvania Indian restaurant, in Sylvania, Sydney & Asees Indian restaurant in Wollongong central. Asees was found in 2022 being the owner's daughter name which means a blessing from the heaven, we feel blessed to serve people with real authentic Indian food and twist of Indian fusion.

For more information and future bookings,
please visit our website: www.aseesharrisark.com.au
or contact us on: bookings@aseesharrisark.com.au

THALI MEALS
LUNCH MONDAY TO FRIDAY ONLY
12:00 PM TO 4:00 PM

VEGETARIAN THALI

\$22.90

A chef's selection of three seasonal vegetarian curries, served with fragrant rice, fresh bread, crisp salad, cooling raita and a sweet finish.



NON - VEGETARIAN THALI

\$24.90

Three signature meat curries paired with rice, warm bread, raita, salad and dessert – the true essence of Indian comfort dining



INDO - CHINESE

CHINESE BHEL (CG/NF/DF)	\$14.90
A crunchy street-style mix tossed with bold Indo-Chinese spices.	
CHINESE CHILLI PARANTHA (CG/NF/DF)	\$14.90
Crispy parantha bites coated in our house-made Schezwan sauce.	
SCHEZWAN NOODLES (VEG) (CG/NF/DF)	\$21.90
Soft noodles wok-tossed with fiery Schezwan sauce, celery & dry chillies.	
VEG / CHICKEN HAKA NOODLES (CG/NF/DF)	\$20.90 / \$23.90
Wok-fried noodles with soy, spice & a choice of vegetables or chicken.	
SCHEZWAN GARLIC PRAWNS (CG/NF/DF)	\$26.90
Tiger prawns tossed with garlic, chillies & soy – fiery yet balanced.	
CHICKEN MANCHURIAN (SEMI-DRY OR GRAVY) (CG/NF/DF)	\$24.90
Crispy chicken bites glazed in tangy garlic-soy chilli sauce.	
CHILLI PANEER (SEMI-DRY OR GRAVY) (CG/NF/DF) 🌶️🌶️	\$22.90
Golden paneer cubes tossed with peppers, onion & green chillies.	
CHILLI GOBI (SEMI-DRY OR GRAVY) (CG/NF/DF) 🌶️🌶️	\$22.90
Crispy cauliflower florets in a sweet-sour chilli garlic glaze.	
VEG MANCHURIAN (SEMI-DRY OR GRAVY) (CG/NF/DF)	\$22.90
Crisp vegetable dumplings in a spicy garlic-soy sauce.	
CHILLI CHICKEN (SEMI-DRY OR GRAVY) (CG/NF/DF)	\$24.90
Juicy chicken fillets wok-tossed in a garlic-chilli chef's sauce.	
VEG / EGG / CHICKEN FRIED RICE (CG/NF/DF)	\$20.90 / \$22.90 / \$23.90
Classic Indo-Chinese fried rice with soy, vegetables & bold spices.	

GHALLIWALA KHANNA

Indian Street Food Speciality

VEG ENTREE

DAHI PURI	Crispy shells filled with spiced potato & chickpeas, topped with yoghurt & chutneys	\$12.90
PAPDI CHAAT	Golden wafers layered with potato, chickpeas, yoghurt & tangy chutneys.	\$12.90
SAMOSA CHAAT	Crispy samosas smashed with chickpeas & drizzled in chutneys.	\$15.90
ALOO TIKKI CHAAT	Potato patties topped with chickpeas, mint & tamarind chutneys.	\$15.90
GOLGAPPA (6PCS)	Crisp water balls with spiced potato, tangy water & chutney	\$9.90

VEG ENTREE

DAHI KE KEBAB (CN/CD)		\$18.90
Silky hung-curd patties with aromatic spices, grilled to perfection.		
ASEES VEGETARIAN PLATTER (CG/CN/CD)		\$24.90
A trio of tandoori soya chaap, stuffed mushrooms & beetroot tikki.		
TANDOORI SOYA CHAPS (6PCS) (CG/NF/CD)		\$18.90
Clay oven-smoked soya chaap in a spiced yoghurt marinade.		
SOYA MALAI CHAP (CG/NF/CD)		\$22.90
Soya chaap simmered in a creamy yoghurt & spice sauce.		
TANDOORI MUSHROOMS (4PCS) (GF/CN/CD)		\$19.90
Cheese & corn-stuffed mushrooms with a smoky charred finish.		
PANEER MALAI TIKKA (4PC) (GF/CN/CD)		\$23.90
Soft paneer marinated in creamy yoghurt with peppers & onions.		
PANEER TIKKA (4PCS) (GF/NF/CD)		\$21.90
Spiced yoghurt paneer skewers roasted in the tandoor.		
PUNJABI CHATPATA SAMOSA (2PCS) (CG/CN/CD)		\$14.90
Golden pastries filled with spiced potato & peas, served crisp.		

SHADIWALE PAKORA (GF/NF/CD) 🌿

Crisp seasonal vegetable fritters with chutneys.

\$14.90

ZAFFRANI ALOO TIKKI (3PCS) (GF/NF/CD) 🌿

Potato patties infused with saffron, mint & tamarind chutneys.

\$15.90

BEETROOT TIKKI (CG/NF/CD) 🌿

Crispy beetroot patties with chef's secret aromatic spices and herbs.

\$18.90

NON-VEG ENTREE

CHOOZA 69 (CG/NF/CD)

Crispy chicken wings tossed with garlic, curry leaves & chillies for a fiery finish.

\$29.90

TANDOORI CHICKEN HALF (GF/NF/CD) 🌿

Classic clay oven chicken, marinated overnight in yoghurt, lemon & spices for smoky tenderness.

\$18.90

TANDOORI CHICKEN FULL (GF/NF/CD) 🌿

Classic clay oven chicken, marinated overnight in yoghurt, lemon & spices for smoky tenderness.

\$30.90

ASEES NON-VEG PLATTER (CG/NF/CD) 🌿

A chef's trio of lamb chops, chicken tikka & fish pakora – perfect for sharing.

\$34.90

MURGH MALAI TIKKA (GF/CN/CD) 🌿

Tender chicken pieces in a creamy cashew-almond marinade, gently smoked in the tandoor.

\$22.90

TANGDI KEBAB (3PCS) (GF/NF/CD) 🌿

Juicy chicken drumsticks marinated in mint, coriander & yoghurt, flame-kissed in the tandoor.

\$22.90

CHICKEN TIKKA (4PCS) (GF/NF/CD) 🌿

Boneless chicken thigh fillets in spiced yoghurt, skewered & charred to perfection.

\$20.90

LAMB SEEKH KEBAB (4PCS) (GF/NF/CD) 🌿

Royal Mughlai-style minced lamb skewers, infused with spices, ginger & garlic, roasted over flame.

\$18.90

TANDOORI LAMB CHOPS (3PCS) (GF/NF/CD) 🌿

Frenched lamb cutlets, spiced & marinated overnight, char-grilled for rich smoky flavour.

\$31.90

TANDOORI PRAWN (6PCS) (GF/CN/CD) 🌿

Tiger prawns marinated in spiced yoghurt, grilled until smoky, juicy & golden.

\$24.90

FAZILKA MACHI PAKODA (6PCS) (CG/NF/DF) 🌿

Punjabi-style fish fritters – crispy on the outside, tender & spiced within

\$22.90

VEGETABLE MAIN COURSE

KHOYA KAJU MASALA (GF/CN/CD)

Cashew nuts in a rich, creamy khoya-based curry with subtle spice.

\$24.90

PANEER CHETTINAD (GF/NF/CD) 🌱

Paneer simmered with coconut, peppercorn & Chettinad spices – South meets North.

\$22.90

PANEER LABABDAR (GF/CN/CD) 🌱

Paneer cubes in a rich tomato-butter cream, delicately spiced.

\$23.90

PANEER BHURJI (GF/NF/CD) 🌱

Scrambled paneer with onion, tomato & green chillies.

\$24.90

DIL KUSH KOFTA (CG/CN/CD) 🌱

Paneer & potato dumplings in a rich creamy gravy.

\$23.90

METHI MALAI MATTAR (GF/CN/CD)

Paneer, peas & fresh fenugreek leaves in a creamy yoghurt sauce.

\$24.90

PALAK PANEER (GF/NF/CD) 🌱

Soft paneer cubes in a velvety spinach purée, gently tempered with garlic & spices.

\$22.90

PANEER SHAHI (GF/CN/CD) 🌱

Mughlai-style paneer simmered in a rich cashew & onion cream sauce.

\$22.90

PANEER BUTTER MASALA (GF/CN/CD) 🌱

Paneer in a buttery tomato-cashew gravy, finished with cream.

\$21.90

PANEER TIKKA MASALA (GF/CN/CD) 🌱

Charred paneer cubes in a tangy onion-capsicum masala.

\$22.90

KADHAI PANEER (GF/CN/CD) 🌱

Paneer, onion & capsicum tossed with chef's house-ground kadai spices.

\$22.90

MUTTER PANEER (GF/CN/CD) 🌱

Cottage cheese & green peas simmered in a tomato-onion curry.

\$22.90

JEERA ALOO (GF/NF/CD)

Potatoes sautéed with cumin, turmeric & onions.

\$22.90

MASALADAR SOYA CHAP (CG/CN/CD) 🌱

Soya chaap in a tangy tikka masala-style gravy.

\$22.90

TAWA BAINGAN FRY (GF/CD/DF) 🌱

Baby eggplant pan-fried with chef's spices, onions & tomatoes.

\$22.90**PUNJABI CHOLE (GF/NF/CD)** 🌱

Slow-cooked chickpeas in a spiced onion-tomato masala.

\$20.90**YELLOW DAL TADKA (GF/NF/CD)** 🌱

Yellow lentils tempered with garlic, cumin & ghee.

\$19.90**DAL MAKHANI (GF/NF/CD)** 🌱

Slow-cooked black lentils & kidney beans in buttery tomato cream.

\$22.90**MIX VEG KORMA (GF/CN/CD)** 🌱

Seasonal vegetables in a mild, creamy onion-tomato gravy.

\$22.90**BHINDI DO PYAZA (OKRA) (GF/NF/DF)** 🌱

Okra stir-fried with double onions in a tangy masala

\$22.90

MAIN COURSES (NON VEG)

RARA GHOST (GF/CN/CD)

A royal lamb dish from Punjab – slow-cooked meat with minced lamb, rich & indulgent.

\$28.90**LUCKNOWI NALLI NIHARI - LAMB SHANK (CG/NF/CD)** 🌱

Slow-braised lamb shank enriched with long pepper & ginger, finished with fresh lime.

\$31.90**BUTTER CHICKEN - BONELESS (GF/CN/CD)** 🌱

Tandoor-grilled chicken simmered in a velvety tomato-butter cream sauce.

\$24.90**DELHIWALA BUTTER CHICKEN WITH BONE (GF/CN/CD)** 🌱

The original Delhi classic: bone-in chicken, smoky from the tandoor, bathed in rich butter sauce.

\$28.90**ASEES STYLE CHICKEN CURRY (GF/CN/CD)** 🌱

Home-style chicken curry on the bone, with spiced onion-tomato gravy & a touch of ghee.

\$24.90**TARI WALA MURGH - WITH BONE (GF/NF/CD)**

A thin, rustic chicken curry – just the way it's cooked in Punjabi homes.

\$24.90**BOMBAY KHEEMA GHOTALA (GF/ CN/ CD)**

Kheema ghotala is a very popular dish in street of Bombay

\$28.90

CHICKEN CHETTINAD (GF/NF/DF) 🌿	\$25.90
A fiery Tamil Nadu specialty with curry leaves, roasted spices & coconut.	
CHICKEN TIKKA MASALA (GF/CN/CD) 🌿	\$24.90
Char-grilled chicken pieces in a tangy, spiced onion-capsicum masala.	
MANGO CHICKEN (GF/NF/CD) 🍌	\$24.90
Chicken fillets cooked in sweet mango pulp, finished with cream & cardamom.	
LAMB MADRAS CURRY (GF/NF/DF) 🌿	\$26.90
South Indian-style lamb curry with coconut cream, aromatic spices & balanced heat.	
GOAT CURRY (GF/NF/CD) 🌿	\$26.90
Tender goat on the bone, slow-cooked with yoghurt, onion, garlic & spices.	
LAMB ROGAN JOSH (GF/NF/DF) 🌿	\$27.90
Kashmiri-style lamb curry, slow-braised in aromatic spices for depth & richness.	
DESI KORMA CHICKEN, LAMB (GF/CN/CD) 🍌	\$24.90 / \$27.90
Slow-cooked in creamy cashew-onion gravy, delicately spiced & fragrant.	
BHUNA CHICKEN / GOAT - CHEF'S SPECIAL (GF/CN/CD)	\$27.90 / \$30.90
A bold, braised North Indian specialty, served sizzling with robust spices.	
PALAK CHICKEN, LAMB, GOAT (GF/NF/CD) 🌿	\$24.90 / \$26.90 / \$27.90
Spinach purée simmered with your choice of meat, garlic & spices – rustic & wholesome.	
VINDALOO CHICKEN, LAMB, GOAT (GF/NF/DF) 🌶️🌶️	\$24.90 / \$26.90 / \$27.90
Goan-style fiery curry with vinegar, garlic & red chillies – bold & tangy	

SEAFOOD MAIN COURSE

MALABAR CURRY FISH / PRAWNS (GF/CN/DF) 🌿	\$26.90 / \$28.90
A coastal South Indian delicacy: fish or prawns simmered in coconut milk with tamarind, curry leaves & mustard seeds..	
TAWA MASALA FISH / PRAWN (GF/CN/DF)	\$26.90 / \$28.90
Pan-seared fish or tiger prawns with onions, tomato & green chillies in a spiced masala.	
CHETTINAD FISH / PRAWNS (GF/CN/DF) 🌿	\$26.90 / \$28.90
A fiery Tamil Nadu classic with curry leaves, roasted coconut & a bold Chettinad spice blend.	

NAAN BREADS

RUMALI ROTI (CG/NF/CD)	Ultra-thin, handkerchief-style roti – soft, delicate & elegant.	\$9.90
BUTTER NAAN (CG/NF/CD)	Fluffy layered naan glazed generously with butter.	\$6.90
METHI PARATHA (CG/NF/CD)	Layered bread with fresh fenugreek leaves, cooked in tandoor.	\$7.90
PUDINA PARATHA (CG/NF/CD)	Layered bread topped with mint leaves & brushed with ghee.	\$7.90
DELHI WALA KULCHA (CG/NF/CD)	Stuffed with spiced potato, fenugreek & green chillies – Delhi street style.	\$8.90
TANDOORI ROTI (CG/NF/DF)	Wholemeal flatbread, baked crisp in the clay oven.	\$5.50
PLAIN NAAN BREAD (CG/NF/CD)	Soft, fluffy tandoor-baked bread brushed with butter.	\$5.50
GARLIC NAAN (CG/NF/CD)	Classic naan with garlic & butter for a fragrant finish.	\$6.00
CHEESE CHILLI GARLIC NAAN (CG/NF/CD)	Cheese-stuffed naan topped with garlic, chilli & coriander.	\$8.90
CHEESE & GARLIC NAAN (CG/NF/CD)	Cheese-filled naan finished with garlic & coriander.	\$8.50
CHEESE NAAN (CG/NF/CD)	Stuffed with gooey melted cheese, soft & indulgent.	\$6.90
CHILLI NAAN (CG/NF/CD)	Topped with fresh green chillies for a fiery kick.	\$6.90
LACCHA PARATHA (CG/NF/CD)	Flaky, layered paratha with a buttery finish.	\$7.90
ASEES BREAD BASKET (CG/NF/CD)	A selection of roti, garlic naan & plain naan – perfect for sharing.	\$15.90

RICE

STEAMED RICE (GF/NF/DF)	Steamed long basmati rice.	\$6.00
JEERA RICE (GF/NF/CD)	Basmati rice tempered with cumin & finished with coriander.	\$6.50
BOMBAY TAWA PULAO / BOMBAY TAWA CHEESE PULAO (GF/CN/CD)	 Mumbai street-style spiced rice tossed with seasonal vegetables.	\$19.90 / \$21.90
BIRYANI VEG / CHICKEN / GOAT / LAMB (CG/CN/CD)	 The royal layered rice dish – fragrant basmati, spiced meat or vegetables, slow-cooked under a sealed lid for depth & aroma.	\$25.90 / \$26.90 / \$27.90
BIRYANI RICE (CG/CN/CD)	Spiced basmati rice cooked with herbs, without meat or vegetables	\$14.90

KIDS MENU

CHICKEN NUGGETS + CHIPS (CG/NF/DF) 🌶️

Golden nuggets served with crispy chips & tomato sauce.

\$12.90

FISH FINGER N CHIPS (CG/NF/DF) 🌶️

Crispy crumbed fish fillets with chips & tomato sauce.

\$12.90

PANEER BUTTER MASALA + RICE+ NAAN BREAD OR CHIPS (CG/CN/CD) 🌶️

A mild, creamy paneer curry served with rice or naan bread.

\$19.90

BUTTER CHICKEN + RICE + NAAN BREAD OR CHIPS (CG/CN/CD) 🌶️

Our famous butter chicken, paired with rice or naan bread.

\$19.90

MANGO CHICKEN + RICE + NAAN BREAD OR CHIPS (CG/CN/CD) 🌶️

Sweet mango chicken curry served with rice or naan bread.

\$19.90

CHIPS (CG/NF/DF) 🌶️

Crispy golden potato fries.

\$6.90

SIDES AND SALADS

PAPPADUMS (4PC) (CG/NF/DF)

Crispy lentil wafers, light & crunchy.

\$3.90

SIRKA PYAZ (CG/NF/DF)

Pickled pearl onions in spiced vinegar – a Punjabi classic.

\$6.90

CONDIMENT PLATTER (CG/NF/DF)

A trio of papadums, pickled onions & chutneys.

\$12.90

MASALA PAPAD (CG/NF/DF)

Crisp lentil wafer topped with onions, tomatoes & spices.

\$7.90

PEANUT MASALA (CG/CN/DF)

Roasted peanuts tossed with onion, tomato, chilli & lemon.

\$8.90

RAITA (CG/NF/CD)

Cooling yoghurt dip with herbs & spices.

\$4.90

MIXED PICKLE (GF/NF/DF)

A spicy, tangy blend of pickled vegetables.

\$4.90**MANGO CHUTNEY (GF/NF/DF)**

Sweet mango relish with spices & a touch of vinegar.

\$4.90**MINT SAUCE (GF/NF/CD)**

Fresh mint, coriander & yoghurt – cooling & vibrant.

\$3.90**LACHA PYAZ CHAT (ONION SALAD) (CG/NF/DF)**

Onion rings with lemon, coriander & tangy seasoning.

\$6.90**GREEN SALAD (CG/NF/DF)**

Cucumber, carrots & onion rings with lemon dressing.

\$8.50**KACHUMBER (CG/NF/DF)**

Fresh chopped salad of cucumber, onion & tomato with spices

\$7.90

DESSERTS

KULFI MANGO, PISTACHIO, ROSE KULFI, MILK BADAM KULFI (GF/CN/CD)

Traditional Indian frozen dessert, slow-set with milk, nuts & cardamom.

\$8.90**GULAB JAMUN (2PCS) (CG/CN/CD)**

Golden fried milk dumplings soaked in warm sugar syrup.

\$7.90**RASMALAI (2PCS) (CG/CN/CD)**

Soft cottage cheese dumplings in chilled saffron milk

\$8.90**NOTE: ALLERGENCE DIRECTION**

CG = Contains Gluten, GF = Gluten Free, CN = Contains Nuts,

NF = Nuts Free, CD = Contains Dairy, DF = Dairy Free



