

Imagine walking down the streets of modern-day California. The smells, the tastes, the sounds. That's where our inspiration came from. Our menu fuses together the diverse culinary styles that make California extraordinary. We truly hope you enjoy your visit to Cali Fusion.

Welcome to....

Cali Fusion

Californian Pizza & kitchen

Nibbles To Get You Started

Marinated Olives 4.00 (vg, gf)

Garlic Bread (vg)

4 or 8 slices of freshly cooked garlic bread made with our pizza bases.

Small 4.95 / Large 7.95

Add cheese 1.50

Corn Chips & Guacamole 3.95 (vg, gf)

Salted corn chips served with our homemade guacamole

Small Plates

Patatas Bravas 4.50

Fried diced potato, finished with Cali Verde sauce.

Avocado & Chickpea Dip 5.00 (vg)

Blended dip of avocado, chickpea, sesame, lime & chilli. Served with grilled flatbreads.

KFC-Korean Fried Cauliflower 6.50

Deep-fried cauliflower coated in honey, sesame & siracha sauce, finished with toasted sesame seeds & coriander.

Grilled Tiger Prawns 9.50 (cr, gf)

12 marinated tiger prawns chargrilled on skewers, served with lemon wedge & garlic mayo.

BBQ Brisket Tostada 9.00

Shredded crispy beef brisket, with lettuce, chilli, sweetcorn salsa & ranch dressing. Served on a small fried tortilla.

Quesadilla 6.95 (gf)

2 small corn tortilla with your choice of filling. Topped with tomato salsa.

Roasted pepper, red onion, chilli & cheese (v)
Chicken, chorizo & cheese.

Sliders (mini burgers, 2 per portion)

Served on brioche buns with pickle slaw

Beef, cheese sauce, tomato, pickle 7.50

Chicken, garlic mayo, lettuce, tomato. 7.00

Nachos (v, gf, vgor)

Salted corn chips with melted cheese, topped with guacamole, tomato salsa, sour cream, jalapeno.

Small 5.95. Large 9.95

Corn Ribs 7.00

Crispy sweetcorn cob segments, with smoked paprika & garlic dust. Served with fresh Lime & spicy mayo.

Mac n Cheese 14.50 (v)

Macaroni pasta in a rich creamy cheese sauce, topped with a herby parmesan crust & crispy onions. Served with green leaf salad & garlic toast.

Add prawns 4.00 (cr) - Add chicken 2.50

Add bacon pieces & ham 2.50

Caesar Salad (f) 11.00

Crisp baby gem lettuce, coated with our homemade Caesar dressing, with red onions, anchovies, garlic croutons & shaved parmesan.

Add chicken 2.50

Add tiger prawns 4.00 (cr)

Chargrilled Beef Burger 13.50

Freshly grilled burger, lettuce, tomato, pickle, cheese, mayo & crispy onion, in a toasted sesame brioche bun. Served with skinny fries & slaw.

Chicken Katsu Curry 15.00

Crispy panko coated chicken, homemade katsu curry sauce, sticky white rice, finished with spring onion

Paella 13.00 (vg, gf)

Mixed roasted vegetables cooked with fragrant saffron rice, finished with grilled lemon

Add prawns 4.00 (cr)

Add chicken & chorizo 2.50

Globally Inspired Mains

Mexican Mains

Tacos, Burritos & Rice Bowls

Step 1 – Choose Your Dish Style

Tacos - 3 X open soft corn tortilla (gf)

Burrito - 1 X large flour tortilla, wrapped up with rice.

Rice Bowl – extra salad, Mexican rice & tortilla chips (gf)

Step 2 - Choose Your Filling

Crispy Chicken 13.50

BBQ Pork Rib 15.00 (gf)*

Peppers & Marinated Mushroom 12.50 (v, gf, vgor)

Marinated Prawns 15.00 (cr, gf)

Crispy Duck 15.00 (gf)*

All Served With

lettuce, cheese, salsa, sour cream, guacamole & spicy mayo
& slaw.

Crispy Duck Tostada 13.00 *

Shredded crispy duck, layered up on 2 fried corn tortillas with mixed leaves, tomato salsa, sweetcorn, roasted peppers & cheese.

Cali Baja Chilli & Rice (gf)

Slow cooked chilli, white rice, sour cream, cheese, guacamole, salsa & corn chips.

Classic Beef 14.50 - Veggie 13.50 (vgor)

Cali Fusion Burrito Calzone

Looks like a calzone, filled like a burrito! Layered with rice, guacamole & peppers. Topped with cheese, jalapeno & salsa.

BBQ Chicken 15.50

Mixed Vegetable 14.50 (vgor)

Fajitas

The ultimate sharing dish, roll your own tacos with soft flour tortilla, sour cream, jalapeno salsa, guacamole, cheese & lettuce.

Slow Cooked Chicken Thigh 15.50 pp*

Crispy Duck 17.00 pp*

Roasted Mixed Vegetables 14.50 pp (vgor)

Marinated Prawns (9) - 17.00 pp (cr)

Shredded Beef Brisket 17.00 pp

Choose any 2 options as a combo to share

Extra tortilla 1.50 each

Sides & Dips

Skinny Fries 4.25

House Salad 3.95 (vg, gf)

Mac N Cheese 5.25 (v)

Bread & Oil 4.00 (vg)

Pickle Slaw 3.50 (vg, gf)

Mexican Rice 4.00 (vg, gf)

Tater Tots 4.75

Classic Loaded Fries 6.95

Skinny fries topped with cheese sauce, jalapeno salsa & crispy onion.

Chilli Cheese

Loaded Fries 7.95

Skinny fries topped with beef chilli, cheddar, shredded pastrami & crispy onion

Dips 1.75

**Sour Cream
Cali Verde (vg)**

Ranch

BBQ (vg)

Hot Honey

Garlic Mayo(vg)

Siracha Mayo (vg)

Guacamole (vg)

Pizza Kitchen

Our pizza bases are made using the finest ingredients, each one hand stretched to order. Thin crust pizza, with a distinctive toasted flavour to the crust & base.

Our Cali style pizzas feature globally inspired & sourced toppings

All Our Pizzas Are Available With A Gluten Free Base Add 2.00

Classic Pizza

Margherita 10.50 (v/vgor)

Tomato sauce, mozzarella, oregano

Classic Vegetarian 12.50 (v, vgor)

Tomato sauce, mozzarella, red onion, roasted peppers, courgette, mushroom

Pepperoni 12.50

Tomato sauce, mozzarella, pepperoni

Chilli Chicken 13.50

Tomato sauce, mozzarella, chicken, fresh chilli, nduja, red onion

The Meaty One 14.50

Tomato sauce, mozzarella, chicken, ham, pepperoni

Marinara 9.00 (no cheese) (vg)

Tomato sauce, mixed olives, garlic oil, oregano

Hawaiian 14.50

Tomato sauce, mozzarella, pineapple, finished with serrano ham & hot honey

Cali Style Pizza

Garlic Chicken & Chorizo 14.50

Tomato sauce, mozzarella, baby spinach, Chorizo & chicken

Spicy Veggie Chipotle 12.50 (v, vgor)

Tomato sauce, mozzarella, baby spinach, mushroom, sweetcorn & tomato salsa.

Cali BBQ Chicken 16.00

BBQ sauce, mozzarella, BBQ chicken, sweetcorn, jalapeno, pineapple & red onion

Cali Club 15.50

Tomato sauce, cheddar, mozzarella pearls, smoked cheese, chicken, crispy bacon pieces, vine tomatoes. Finished with rocket & ranch dressing

Ultimate Margherita 13.50 (v)

Tomato sauce, mozzarella, cheddar, smoked cheese, vine tomatoes, finished with rocket & mozzarella

Pacific Coast 16.50 (f, cr)

Tomato sauce, mozzarella, tiger prawn, tuna, anchovies, capers, red onion

Create Your Own

(All additional toppings are gluten free, other allergens may be present)

Start With A Classic 12" Margherita & Add Your Toppings.

1.50 Each: BBQ Base, Honey, Hot Honey,

2.00 Each: Roasted Peppers, Mushroom, Mixed Olives, Red Onion, Sweetcorn, Courgette, Baby Spinach, Jalapeno, Fresh Chilli, Pineapple, Capers, Smoked Cheese, Mozzarella, Cheddar Cheese, Rocket, Nduja, Skinny Fries,

2.70 Each: BBQ Chicken, Chorizo, Chicken, Tuna (f), Anchovies (f), Pepperoni, Ham, Mozzarella Pearls, Guacamole

4.00 Each: Tiger Prawns (6)(cr), Serrano Ham,

Desserts

Vanilla Cheesecake, Sweet Blueberry Sauce 6.95 (vg/gf)

Dairy free vanilla cheesecake drizzled with homemade sweet blueberry sauce

Homemade Churros, Chocolate Sauce 7.50

Deep-fried homemade mini churros, coated in cinnamon sugar, served with chocolate sauce for dipping

Popcorn Ice Cream Sandwich 7.50

Homemade popcorn ice cream, sandwiched between slices of sweet brioche, served with salted popcorn & caramel sauce

Melt In The Middle Chocolate Pudding 7.00 (gf)

Warm chocolate pudding served with chocolate sauce & whipped cream

Oreo Ice Cream Sundaes 7.50

Vanilla & chocolate ice cream, caramel & chocolate sauces, crumbled Oreo biscuits, topped with whipped cream

Ice Cream By The Scoop 2.25 (Per Scoop) (gf/vgor)

Vanilla or chocolate ice cream served with choice of sauce

Marley Coffee @ Cali Fusion

Organic & rainforest alliance certified coffee, sourced from the finest growing regions in the world.

From the Marley family to you.

Espresso 2.50

Latte, Cappuccino, Americano, Double

Espresso, Flat White 3.50

Cortado 3.00

Single espresso with a small amount of milk

Iced Carajillo 7.00

Double espresso shaken with your choice of house bourbon or Amaretto (25ml) poured over Ice.

Iced Latte 4.25

Affogato 6.00 (vgor)

Scoop of vanilla ice cream with a double espresso to pour

Tea Selection 3.50

Please ask for available selection

(Oat Milk Available on Request)

Allergen Guide:

v – Vegetarian, vg – Vegan, vgor – Vegan On Request, f – Fish, cr – Crustacean, gf – Gluten Free,

***- great care is taken to remove all bones however small traces may be found**

Many Of Our Dishes Can Be Made Gluten Free On Request. Please Ask For Details

The Bits Our Lawyers Make Us Say

Every care is taken to prevent cross-contamination, however, please be aware our kitchen is not an allergy free environment. Therefore, we cannot 100% guarantee any dish to be completely allergen free. We have chosen to operate a nut free kitchen and bar, however, please be aware that some ingredients may have been produced or packaged in an environment where nuts are present.

If you have any allergies, dietary requirements or would like more information about our lack of nuts, please speak to a member of the team before ordering.

A little note about our fryer, the oil in our fryer will be used to cook items that contain gluten & or meat products. Therefore, we do not label any product that is cooked using the fryer as vegan/vegetarian or gluten free. For example, our skinny fries are inherently gluten free & vegan however not labelled as such because of the risk of cross contamination in the fryer oil. If you have any questions, please speak to a member of the team before ordering.

Cocktail List 9.50

Classic Margarita

Jose Cuervo silver tequila, triple sec, sours mix
Choice of rim: sugar, salt, chilli salt

Tequila Sunrise

Jose Cuervo gold tequila, orange juice, grenadine

Kentucky Mule

Kentucky Bulleit bourbon, ginger beer, lime

Cali Fusion New Fashioned

Makers Mark bourbon, Amaretto, bitters

Dark & Stormy

Captain Morgan dark rum, ginger beer, lime

Classic Mojito

Havana Club original rum, lime, mint, sugar syrup, soda

Jacks Appletini

Smirnoff vodka, Jack Daniels apple, maple syrup, apple juice

Tequila

Did you know

Tequila contains Fructans, a short-chain polymer that supplies probiotics, beneficial bacteria found in the intestines.

Thus, drinking tequila is good for you. Fact!!!!

Jose Cuervo Silver 4.00

Jose Cuervo Gold 4.00

Kah Reposado 5.50

Patron Silver 6.00

Patron Xo Café 6.00

Ojo De Tigre Mezcal 5.00

Wines

		Origin	175ml	250ml	Bottle
White	19 Crimes Chard	USA	6.95	9.75	28.00
	San Andres Pinot Grigio	Chile	6.20	8.95	25.00
	19 Crimes Sauv Block	AUS	6.95	9.75	28.00
Red	19 Crimes Malbec	ARG	6.95	9.75	28.00
	San Andres Merlot	Chile	6.20	8.95	25.00
	Rib Tickler Shiraz	USA			37.00
	American Gothic Cabernet Sauv	USA			32.00
Rose	19 Crimes Revolutionary Rose	ESP	6.95	9.75	28.00
	Mud House Sauvignon Rose	Chile	6.20	8.95	25.00
Sparkling	Canti Prosecco 750ml Bottle	ITA			29.95
	Canti Prosecco 200ml Bottle	ITA			9.00

Non- Alcoholic wines available by the bottle please ask for details.

Soft Drinks

Cans (330ml) 2.95

Coke, Diet Coke, Coke Zero, Fanta, Fanta
Lemon, Sprite, Pepsi Cream Soda,
Dr Pepper,

Fruit Juices (250ml Glass) 2.50

Orange, Apple, Pineapple, Cranberry

Bundaberg Ginger Beer (375ml) 4.50

Mineral Water (500ml) 2.00

Coke Float 4.50

330ml can served with scoop of vanilla ice
cream

Milkshakes 5.50

Vanilla & Caramel
Double Chocolate
Oreo & Caramel

Sangria

House red wine, lemon & lime soda &
a splash of sherry. Served over ice
with fresh fruit & mint.

1litre Jug 25.00

250ml Glass 8.95

Beer & Cider

Sol 330ml 4.95

Corona 330ml 5.50

Corona 620ml 8.50

Budweiser 330ml 5.50

Guest IPA 330ml Can 5.00

Inch's Cider 500ml 7.00

0% Alcohol Corona 330ml 5.50