



:- Namaste -:

We welcome you to Asees Indian restaurant Wollongong. 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 2015, 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.asees.com.au
or contact us on: aseesrestaurant@gmail.com

SYLVANIA • ASEES WOLLONGONG • ASEES HARRISPARK

THALI MEALS

LUNCH MONDAY TO SUNDAY

12:00 PM TO 4:00 PM

(NON-SHAREABLE)

VEGETARIAN THALI

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

\$22.90



NON - VEGETARIAN THALI

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

\$24.90



CHOLE BHATURE

Fluffy, golden bhatura embracing spicy, soul-satisfying Punjabi chole.

\$19.90



INDO - CHINESE

- CHILLI GARLIC PRAWNS (5PCS) (CG/NF/DF) {CONTAINS SESAME}** 🌶️ **\$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/CD)** 🌶️ **\$24.50**
Golden paneer cubes tossed with peppers, onion & green chillies.
- CHILLI CHICKEN (SEMI-DRY OR GRAVY) (CG/NF/DF)** 🌶️ **\$23.90**
Juicy chicken fillets wok-tossed in a garlic-chilli chef's sauce
- STIR FRIED VEGETABLES (GF/NF/DF)** 🥬 **\$23.90**
Colorful farm-fresh veggies tossed in sizzling sesame oil with a whisper of garlic.
- CHILLI GOBHI (SEMI-DRY OR GRAVY) (CG/NF/DF)** 🌶️ **\$22.90**
Crispy cauliflower florets in a sweet-sour chilli garlic glaze.
- SOYA CHILLI CHAAP (CG/NF/CD)** 🌶️ **\$22.90**
Juicy soya pieces seared to perfection in a bold chilli-garlic sauce with smoky undertones.
- FRIED RICE (VEG/CHK/EGG) (GF/NF/DF)** 🥬 **\$22.50**
Classic Indo-Chinese fried rice with your choice of protein & bold spices.
- VEG MANCHURIAN (SEMI-DRY OR GRAVY) (CG/NF/DF)** 🌶️ **\$21.90**
Crisp vegetable dumplings in a spicy garlic-soy sauce.
- CHICKEN LOLLIPOP (4PCS) (CG/NF/DF) {CONTAINS SESAME}** 🌶️ **\$20.90**
Chicken drumsticks tossed with garlic, soy, sweet-chilli & chillies for a fiery finish.
- SCHEZWAN NOODLES (VEG/CHK/EGG) (CG/NF/DF)** 🌶️ **\$20.50**
Soft noodles wok-tossed with fiery Schezwan sauce, celery & dry chillies.
- HAKKA NOODLES (VEG/CHK) (CG/NF/DF)** 🌶️ **\$21.50**
Wok-fried noodles with broth, spices & a choice of vegetables or chicken.
- HONEY CHILLI POTATO (CG/NF/DF) {CONTAINS SEASME}** 🌶️ **\$18.90**
Crispy fried potatoes, tossed in glossy and spicy sauce finished with honey.
- CHILLI POTATO (CG/NF/DF) {CONTAINS SEASME}** 🌶️ **\$17.90**
Crispy fried potatoes, tossed in glossy and spicy sauce.
- CRISPY CORN (DINE-IN ONLY) (CG/NF/DF)** 🥬 **\$14.90**
Golden corn kernels flash-fried to crunch, tossed in zesty chilli-garlic seasoning




VEG ENTREE

ASEES VEGETARIAN PLATTER (2PCS EACH) (CG/NF/CD) A trio of beetroot tikki, tandoori soya chaap & samosa	\$24.90
PANEER MALAI TIKKA (4PCS) (GF/CN/CD) Soft paneer marinated in creamy yoghurt with peppers & onions.	\$23.90
PANEER TIKKA (4PCS) (GF/NF/CD) Spiced yoghurt paneer skewers roasted in the tandoor.	\$21.90
MALAI SOYA CHAAP (6PCS) (GF/CN/CD) Soya chaap simmered in a creamy yoghurt & spicy sauce.	\$21.90
TANDOORI SOYA CHAAP (6PCS) (CG/NF/CD) Clay oven-smoked soya chaap in a spiced yoghurt marinade.	\$19.90
STUFFED MUSHROOM (4PCS) (GF/CN/CD) Cheesy-stuffed mushrooms with a smoky charred finish.	\$19.50
ONION BHAJI (4PCS) (CG/NF/CD) Crisp onion fritters with chutneys.	\$16.50
BETROOT TIKKI (3PCS) (GF/CN/CD) Crispy beetroot patties with chef's secret aromatic spices and herbs.	\$15.90
ALOO TIKKI CHAAT (CG/NF/CD) Potato patties topped with chickpeas, mint & tamarind chutneys	\$16.90
SAMOSA CHAAT (CG/NF/CD) Crispy samosas smashed with chickpeas & drizzled with chutneys.	\$15.90
DAHI PURI (CG/NF/CD) (DINE-IN ONLY) Crispy shells filled with spiced potato & chickpeas, topped with yoghurt & chutneys	\$14.50
PAPDI CHAAT (CG/NF/CD) Golden wafers layered with potato, chickpeas, yoghurt & tangy chutneys.	\$15.90
ALOO TIKKI (3PCS) (GF/NF/DF) Crispy potato patties infused topped with mint & tamarind chutneys.	\$13.90
GOLGAPPA (6PCS) (CG/NF/DF) (DINE-IN ONLY) Crisp water balls with spiced potato, tangy water & chutney	\$12.50
PUNJABI SAMOSA (2PCS) (CG/NF/DF) Golden pastries filled with spiced potato & peas, served crisp.	\$12.90

NON-VEG ENTREE

- ASEES NON-VEG PLATTER (2PCS EACH) (CG/NF/CD)** **\$32.90**
A chef's trio of lamb chops, chicken tikka & lamb seekh kebab – perfect for sharing.
- BARRAH KEBAB (4PCS) (GF/NF/CD)** **\$30.90**
Juicy lamb cutlets marinated in yoghurt, fennel seeds & Kashmiri spices, flame-kissed in the tandoor.
- TANDOORI CHICKEN HALF (4PCS) / FULL(8PCS) (CG/NF/CD)** **\$18.90 / \$32.90**
Classic clay oven chicken, marinated overnight in yoghurt, lemon & spices for smoky tenderness.
- LEMON BUTTER PRAWN (6PCS) (GF/NF/CD)** **\$23.90**
Juicy Tiger prawns pan-tossed in creamy-lemon butter sauce.
- MURGH MALAI TIKKA (4PCS) (GF/CN/CD)** **\$22.90**
Tender chicken pieces in a creamy cashew-almond marinade, gently smoked in the tandoor.
- TANDOORI PRAWN (6PCS) (GF/NF/CD)** **\$21.90**
Tiger prawns marinated in spiced yoghurt, grilled until smoky, juicy & golden.
- AMRITSARI FISH (6PCS) (GF/NF/DF)** **\$21.90**
Punjabi-style fish fritters – crispy on the outside, tender & spiced within.
- CHICKEN TIKKA (4PCS) (CG/NF/CD)** **\$21.50**
Boneless chicken thigh fillets in spiced yoghurt, skewered & charred to perfection.
- ACHARI CHICKEN TIKKA (4PCS) (GF/NF/CD)** **\$20.90**
Boneless chicken thigh fillets in spiced pickle-flavoured yoghurt marination, skewered & charred to perfection.
- TANDOORI FISH (4PCS) (GF/NF/CD)** **\$20.90**
Fish segments marinated in spiced yoghurt, grilled until smoky, juicy & golden.
- LAMB SEEKH KEBAB (4PCS) (GF/NF/CD)** **\$20.50**
Royal Mughlai-style minced lamb skewers, infused with spices, ginger & garlic, roasted over flame.

VEGETABLE MAIN COURSE

- METHI MUTTER MAKHANA (GF/CN/CD)**  **\$24.90**
Lotus Seeds, peas & fresh fenugreek leaves in a creamy yoghurt sauce.
- MALAI KOFTA (CG/CN/CD)**  **\$23.90**
Soft cheese and potato spheres simmered in a smooth, spiced cream sauce of luxury.
- DAL MAKHANI (GF/NF/CD)**  **\$23.50**
Slow-cooked black lentils & kidney beans in buttery tomato cream.

PANEER LABABDAR (GF/CN/CD) 🌱

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

\$23.50

PANEER BUTTER MASALA (GF/CN/CD) 🌱

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

\$23.50

PALAK PANEER (GF/NF/CD) 🌱

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

\$22.90

PANEER TIKKA MASALA (GF/NF/CD) 🌶️

Charred paneer cubes in a tangy onion-capsicum masala.

\$22.90

KADHAI PANEER (GF/NF/CD) 🌶️

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

\$22.90

MUTTER PANEER (GF/NF/CD) 🌱

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

\$22.90

MUTTER MUSHROOM (GF/NF/CD) 🌱

Mushroom & green peas simmered in a tomato-onion curry.

\$22.90

BHINDI AMCHOORI (OKRA) (CG/NF/DF) 🌱

Okra stir-fried with double onions in a tangy masala

\$22.90

SOYA TIKKA CHAAP MASALA (CG/NF/CD) 🌱

Soya chaap in a tangy tikka masala-style gravy.

\$22.90

BHATINDE WAALE ALOO (CG/NF/CD) 🌱

Potatoes tossed with onion seeds and coriander.

\$21.90

ALOO BAINGAN (GF/NF/CD) 🌱

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

\$21.90

ALOO GOBHI (GF/NF/CD) 🌱

Potato - Cauliflower pan-fried with chef's spices, onions & tomatoes.

\$21.90

CHANNA MASALA (GF/NF/DF) (V) 🌱

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

\$21.90

DAL TADKA (GF/NF/CD) 🌱

Yellow lentils tempered with garlic, cumin & ghee.

\$21.90

VEG KORMA (GF/CN/CD) 🌱

Seasonal vegetables in a mild, creamy cashew gravy.

\$21.90

MAIN COURSES (NON VEG)

- GOAT CURRY (GF/NF/CD)**  **\$27.90**
Selected pieces of tender goat on the bone, slow-cooked with yoghurt, onion, garlic & spices.
- LEMONGRASS BUTTER CHICKEN (WHITE GRAVY) (GF/CN/CD)**  **\$27.90**
A fusion of North Indian richness and Southeast Asian zest, wrapped in chef-special velvety lemongrass cream.
- DELHIWALA BUTTER CHICKEN WITH BONE (CG/CN/CD)**  **\$26.90**
The original Delhi classic: bone-in chicken, smoky from the tandoor, bathed in rich butter sauce with a gentle touch of honey.
- METHI MALAI CHICKEN (GF/CN/CD)**  **\$25.90**
Boneless chicken curry, cooked in a rich, thick and creamy base with fenugreek.
- BHUNA CHICKEN, LAMB/BEEF - CHEF'S SPECIAL (GF/NF/CD)**  **\$25.90 / \$26.90**
A bold, braised North Indian specialty, served sizzling with robust spices.
- BUTTER CHICKEN - BONELESS (GF/NF/CD)**  **\$25.90**
Tandoor-grilled chicken simmered in a velvety makhani gravy.
- CHICKEN TIKKA MASALA (GF/NF/CD)**  **\$25.90**
Char-grilled chicken pieces in a tangy, spiced onion-capsicum masala.
- ROGAN JOSH LAMB/BEEF (GF/NF/DF)**  **\$25.90**
Kashmiri-style curry, slow-braised in aromatic spices for depth & richness.
- PALAK CHICKEN, LAMB/BEEF, GOAT (GF/NF/CD)**  **\$25.50 / \$26.90 / \$28.50**
Spinach purée simmered with your choice of meat, garlic & spices – rustic & wholesome.
- VINDALOO CHICKEN, LAMB/BEEF (GF/NF/DF)**  **\$24.90 / \$27.50**
Goan-style fiery curry with vinegar, garlic & red chillies – bold & tangy
- DESI CHICKEN ON BONE (GF/NF/CD)**  **\$24.90**
A thin, rustic chicken curry – just the way it's cooked in Punjabi homes.
- MADRAS CURRY CHICKEN, LAMB/BEEF (GF/NF/DF)**  **\$24.90 / \$26.50**
South Indian-style curry with coconut cream, aromatic spices & balanced heat.
- KORMA CHICKEN, LAMB/BEEF (GF/CN/CD)**  **\$24.90 / \$27.90**
Slow-cooked in creamy cashew-onion gravy, delicately spiced & fragrant.
- CHICKEN CHETTINAD (GF/NF/DF)**  **\$24.50**
A fiery Tamil Nadu specialty with curry leaves, roasted spices & coconut.
- MANGO CHICKEN (GF/NF/CD)**  **\$24.50**
Chicken fillets cooked in sweet mango pulp, finished with cream & cardamom.

SEAFOOD MAIN COURSE

MALABAR CURRY FISH / PRAWNS (GF/NF/DF) 🍃

\$26.90 / \$28.90

A coastal South Indian delicacy: fish or prawns simmered in coconut milk with tamarind, curry leaves & mustard seeds..

TIKKA MASALA FISH / PRAWN (GF/NF/CD) 🌶️

\$26.90 / \$28.90

Pan-seared fish or tiger prawns with onions, tomato & green chillies in a spiced masala.

MEEN MOILEE FISH (GF/NF/DF) 🍃

\$26.90

Delicate fish fillet poached in a silky coconut milk curry infused with curry leaves and turmeric.

NAAN BREADS

PESHAWARI NAAN (CG/CN/CD)

\$9.50

Plain white flour bread stuffed with dried fruits and nuts.

AMRITSARI KULCHA (CG/NF/CD)

\$9.50

Stuffed with spiced potato, fenugreek & green chillies – Amritsari street style.

KEEMA NAAN (CG/NF/CD)

\$9.90

Spiced ground lamb meat that is bundled up in naan bread and cooked in tandoor oven.

CHEESE & SPINACH NAAN (CG/NF/CD)

\$8.90

Cheese-filled naan finished with spinach..

CHEESE & GARLIC NAAN (CG/NF/CD)

\$8.50

Cheese-filled naan finished with garlic & coriander.

VEGETABLE PARATHA (CG/NF/CD)

\$7.90

Stuffed with mixed veggies, spices & herbs cooked in tandoor.

LACCHA PARATHA (CG/NF/CD)

\$7.90

Flaky, layered paratha with a buttery finish..

BUTTER NAAN (CG/NF/CD)

\$7.50

Fluffy layered naan glazed generously with butter.

CHILLI NAAN (CG/NF/CD)

\$6.90

Topped with fresh green chillies for a fiery kick.

CHEESE CHILLI NAAN (CG/NF/CD)

\$7.90

Cheese-filled naan finished with chilli flakes..

CHEESE NAAN (CG/NF/CD)

\$6.90

Stuffed with gooey melted cheese, soft & indulgent.

GARLIC NAAN (CG/NF/CD)

Classic naan with garlic & butter for a fragrant finish.

\$6.50**PLAIN NAAN BREAD (CG/NF/CD)**

Soft, fluffy tandoor-baked bread brushed with butter.

\$5.90**TANDOORI ROTI (CG/NF/CD)**

Wholemeal flatbread, baked crisp in the clay oven.

\$5.50

RICE

BIRYANI VEG (GF/NF/CD) 🌶️

The royal layered rice dish – fragrant basmati, spiced vegetables, slow-cooked under a sealed lid for depth & aroma.

\$25.90**BIRYANI NON-VEG, CHICKEN, LAMB/BEEF, GOAT (GF/NF/CD) 🌶️**

The royal layered rice dish – fragrant basmati, spiced meat, slow-cooked under a sealed lid for depth & aroma.

\$26.90/\$27.90/\$28.90**BIRYANI RICE (GF/NF/CD) 🌶️**

Spiced basmati rice cooked with herbs, without meat or vegetables

\$14.90**KASHMIRI PULAO (GF/CN/CD)**

A luxurious blend of saffron rice and festive fruits, echoing the flavors of Kashmir's valleys.

\$10.90**JEERA RICE (GF/NF/CD)**

Basmati rice tempered with cumin & finished with coriander.

\$6.50**PEAS PULAO (GF/NF/CD)**

Aromatic cumin-scented rice layered with tender peas and buttery richness.

\$7.50**BASMATI RICE (GF/NF/DF)**

Steamed long basmati rice.

\$5.50

KIDS MENU

PANEER BUTTER MASALA + RICE + NAAN BREAD OR CHIPS (CG/CN/CD)	\$19.90
A mild, creamy paneer curry served with rice or naan bread.	
BUTTER CHICKEN + RICE + NAAN BREAD OR CHIPS (CG/NF/CD)	\$19.90
Our famous butter chicken, paired with rice or naan bread.	
CHICKEN NUGGETS + CHIPS (CG/NF/DF)	\$12.90
Golden nuggets served with crispy chips & tomato sauce.	
FISH FINGER + CHIPS (CG/NF/DF)	\$12.90
Crispy crumbed fish fillets with chips & tomato sauce.	
CHIPS (CG/NF/DF)	\$6.90
Crispy golden potato fries.	

SIDES AND SALADS

SIDE DISH PLATTER (CG/NF/CD)	\$14.90
A combination of Pappadums, raita, mango chutney and kachumber.	
GREEN SALAD (CG/NF/DF)	\$8.50
Cucumber, carrots & onion rings with lemon dressing.	
KACHUMBER (CG/NF/DF)	\$7.90
Fresh chopped salad of cucumber, onion & tomato with spices	
PAPPADUMS (4PCS) (CG/NF/DF)	\$4.90
Crispy lentil wafers, light & crunchy.	
RAITA (CG/NF/CD)	\$4.90
Cooling yoghurt dip with herbs & spices.	
MIXED PICKLE (GF/NF/DF)	\$4.90
A spicy, tangy blend of pickled vegetables.	
MANGO CHUTNEY (GF/NF/DF)	\$4.90
Sweet mango relish with spices & a touch of vinegar.	
MINT SAUCE (CG/NF/CD)	\$3.90
Fresh mint, coriander & yoghurt – cooling & vibrant.	

DESSERTS

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

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

\$10.90

RASMALAI (2PCS) (CG/CN/CD)

Soft cottage cheese dumplings in chilled saffron milk

\$10.90

GULAB JAMUN (2PCS) (CG/CN/CD)

Golden fried milk dumplings soaked in warm sugar syrup.

\$8.50

COOKIES AND CREAM

\$8.50

BOYSENBERRY

\$8.50

VANILLA CARAMEL BROWNIE

\$8.50

CHOCOLATE

\$8.50

NOTE: ALLERGENCE DIRECTION

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

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

NOTE: SPICE INDICATION

MILD - 🌿

MEDIUM - 🌶️

HOT- 🌶️🌶️

