

Thai Fusion



To our valued customers.

Here are 10 things you may not know about the NEW Thai Fusion:

1. We source our quality meats from a local supplier.
 - Our Chicken is free range & chemical free.
 - Our Beef is sliced prime rump steak.
 - Our Lamb is lean quality back strap.
 - Our Pork is lean loin.
2. Fresh Fruit and Vegetables are sourced direct from Melbourne markets using a local supplier.
3. Our seafood is sourced direct from Melbourne markets using a local supplier.
4. **We are Open for Dinner 7 nights a week and Lunch 5 days a week (Wed-Sun) for Dine In, Takeaway & Home/Business Delivery.**
5. We can cater for your function/meeting with mixed entree platter(s) and more.
6. Meals are prepared on order and can therefore be made to suit your tastes – including gluten free and vegetarian/vegan dishes.
7. We are the only fully licensed Thai restaurant in town (& still BYO wine with No corkage) and our alcohol prices are very competitive.
8. We provide full A la Carte (table) service every night.
9. Thai Fusion employs over 10 local people including Thai cooks and students.
10. We are now on the web at: **www.ballarat.com/thaifusion** where you can view/download our menu and other interesting info.