

RICE

PLAIN

Basmati rice. **\$3.90**

TUMERIC RICE

Basmati rice cooked in cumin seeds, peas and turmeric. **\$5.50**

PULAO NOOR MAHAL

Saffron rice with fruit and nuts. **\$6.00**

CHICKEN BIRYANI

Tender chicken pieces cooked with basmati rice flavored with chef special spices. **\$23.90**

BREADS

ROTI

Wholemeal bread. **\$3.90**

NAAN

Plain white flour bread. **\$3.90**

GARLIC NAAN

Naan flavoured with garlic. **\$4.90**

MASALA GARLIC NAAN

Flavoured with spices and garlic. **\$5.00**

LACCHA PRANTHA

Layered wholemeal bread. **\$5.90**

CHEESE NAAN

Stuffed with cheese and spices. **\$5.50**

CHEESE GARLIC NAAN

Stuffed with cheese and garlic. **\$6.00**

KASHMIRI NAAN

Stuffed with cashew, sultana and coconut. **\$6.50**

KIDS (Under 14 yrs)

Choice of butter chicken or chicken korma and rice. **\$11.90**

Chips and nuggets. **\$9.90** Just chips. **\$6.00**

SIDE DISHES

Mint chutney, raita, mixed pickle, papadum, mango chutney. **\$3.90 EACH**

SIDE DISH PLATTER

Combination of all side dishes. **\$15.50**

GREEN SALAD \$7.50 **ONION SALAD \$5.90**

DESSERT

PISTA KULFI

Kulfi flavored with pistachios. **\$9.90**

MANGO ICE CREAM

Mango, coconut and roasted nut ice cream. **\$9.90**

GULAAB JAMUN

Cottage cheese dumpling flavored with green cardamom & saffron. **\$9.90**

BANQUET

Ideal for two or more.

Incl. side dish platter, mixed platter, choice of mains (add \$10pp for seafood), plain & garlic naan and rice. **\$45pp**

ADD
Dessert
of the day
\$4

PLEASE NOTE

We use different nuts and dairy in our cooking. If you have any type of allergy or medical condition, please notify staff.

PUBLIC HOLIDAY SURCHARGE 15%

Licensed BYO Wine Only

Corkage \$5.00 per bottle

All prices are inclusive of GST

V=VEGETARIAN

GF=GLUTEN FREE

N=NUTS

Vegans please
notify staff

WATIS

INDIAN RESTAURANT

Est. 2009

NAMASTE

ENTRÉE - SHURUAAT

PALAK KA SAMOSA

Spinach flavoured Indian savoury stuffed with potatoes, green peas. V

\$9.90

ONION BHAJI

Onion dipped in chick pea batter and crisp fried (4pcs). V,GF

\$10.90

KALE CHAAT

Kale leaves battered in gram flour, crispy fried, served with sprouts and dips. V

\$12.90

BEETROOT TIKKI

Beetroot, potato mash with spices. V

\$12.90

TANDOOR SE

PALAK CHICKEN TIKKA

Spinach & garlic flavoured chicken morsels. GF

\$14.90

FISH PAKORA

Fish fillets marinated in spices and coated with garlic and ginger. GF

\$16.90

TANDOORI CHICKEN

Chicken marinated overnight in tandoori masala and cooked in clay oven. GF

\$22.90

BARRAH KEBAB

Lamb chops marinated in spices and aromates, skewered and broiled in tandoor. GF

\$28.90

ENTRÉE PLATTERS

MIXED PLATTERS

Samosa, onion bhaji, palak chicken tikka and fish pakora.

\$29.90

TANDOORI PLATTER

Lamb cutlet, tandoori chicken and palak chicken tikka.

\$31.90

VEGAN MAINS

DAL TADKA

Yellow lentils, tempered with cumin and garlic. GF

\$19.90

VEG JALFREZI

Mélange of seasonal vegetables cooked with onions, pepper and tomatoes. GF

\$20.90

GOBHI SAAG KI BHURJI

Cauliflower and spinach cooked together with fresh onions & tomatoes tempered with garlic & cumin. GF

\$20.90

AMRITSARI CHOLE

Chickpeas prepared in authentic Punjabi style. GF

\$19.90

ALOO MATAR TAMATAR

Peas and potatoes cooked in tomato puree sauce. V,GF

\$19.90

ACHARI BAINGAN

Purple baby aubergine and potatoes cooked in achari (pickled) masala. V,GF

\$19.90

VEGETARIAN MAINS

PANEER BUTTER MASALA

Cottage cheese cooked with flavorful gravy of onions, tomato and cashews. GF,N

\$21.90

PALAK PANEER

Cottage cheese served with coarsely chopped spinach gravy. GF

\$21.90

MUSHROOM MATAR MAKHANA

Fresh mushrooms, cooked with foxnuts and green peas. GF,N

\$20.90

DAL MAKHANI

Black lentils cooked overnight in spices. Finished with butter and cream. GF

\$20.90

MALAI KOFTA

Vegetable mince shaped into ping pong balls, deeply fried & mild curry gravy made of cashews. N

\$21.90

NAVRATAN KORMA

Fresh seasonal mixed vegetables simmered in rich, mild cashew gravy. N

\$21.90

MEAT AND CHICKEN MAINS

BUTTER CHICKEN

Tender pieces of chicken tikka cooked with makhani gravy, finished with cream and butter. GF

\$22.90

KADAI CHICKEN

Delectable pieces of chicken cooked with bell pepper & onions. GF

\$21.90

CHICKEN TIKKA MASALA

Tender pieces of chicken breast tikka, tossed in mild flavored onions & tomato gravy. GF

\$21.90

KORMA

Smooth gravy of onions, tomato and cashews. Choice of lamb, beef or chicken. GF

CHICKEN \$22.90 LAMB/BEEF \$24.90

VINDALOO

Spicy gravy from Goan cuisine, cooked with spices and vinegar. Choice of lamb, beef or chicken. GF

CHICKEN \$22.90 LAMB/BEEF \$24.90

LAMB ROGAN JOSH

Free range lamb from Cowra, cooked in mild spicy gravy with Kashmiri spices. GF

\$23.90

LAL MAAS SHANK

Lamb shank cooked in authentic Rajasthani gravy & smoked. GF

\$25.90

BEEF MASALA

Tender pieces of beef cooked in onion & tomatoes. GF

\$23.90

DHABA GOAT CURRY

Goat on bones cooked with exotic spices. GF

\$24.90

SEAFOOD

LOBSTER CURRY

Lobster tails served with flavorful gravy of lemon grass, lime leaves, galangal & coconut. GF

\$45.00

MALAI PRAWNS

Australian King prawns served in white onion, mustard & coconuts gravy. GF

\$35.00

MACHLI RAYE TAMATARI

Barramundi cooked with chef's special spices and tempered with mustard seeds. GF

\$27.90