

# STONEWATER

JOURNEY THROUGH INDIA



## BREAD

### **Masala Cheese & Garlic Boule (V)**

Stone bread | Masala mozzarella | Cumin | Garlic \$12

## SOUP

### **Smoked tomato soup (V)**

Roma tomato | Coriander | Cream | Chat masala \$10

### **Paya soup**

Slow cooked Goat | Cardamon | Turmeric | Peppercorns \$12

## ENTREE

### **Deconstructed samosa**

Puff pastry | Curried potato | Green peas | Mint chutney \$10

### **Crispy onion fritters**

Fragrantly spiced batter | Fenugreek | Chili | Chat mayo \$10

### **Turmeric Scallops (S/GF)**

Curried coconut coils | Beans confit | Spicy oil | Fresh herbs \$18

### **Farm to table**

Hara bara kebab | Fresh salad | Fresh mint and coriander sauce | Fresh herbs \$16

### **Panner tikka with smoked tomato**

Spiced panner | Roma tomato | Rocket leaves | Garlic croutons \$18

### **Chicken tikka skewers**

Tandoori chicken | Indian spices | Mint sauce | Fresh coriander \$22

### **Grilled masala lamb chop**

Mint puree | Green peas | Tomato confit | Fresh coriander \$25

### **Sea to plate**

Fish Amritsari style | Lemon | Fresh mint and yogurt sauce | Onion \$18

### **Lasooni prawns**

Garlic & Chili paste | Indian spices | Mint chutney | Lemon \$25

### **Crumble Squid Ring**

Sicilian squid with capers and rockets \$18.5

### **Fish croquettes**

Crispy fish cutlet | Onion pickle | Tangy tomato chutney | Lemon \$18

## **MAIN**

### **Panner butter masala**

Panner tikka | Fenugreek | Cashew and creamy sauce | Garam masala \$19

### **Dal fry**

Yellow dal | Ginger and garlic paste | Coriander | Tomato and onion \$16

### **Sagg panner**

Spinach puree | Panner cubes | Meethi leaves | Fresh cream \$20

### **Dhaba style Okra**

Fresh okra | Onion and tomato masala | Coriander leaves | Indian spices \$18

### **Aloo mutter**

Baby potato | Green peas | Curry sauce | Fried onion \$18

### **Delhi Butter chicken**

Boneless tikka | Fenugreek | Cashew and creamy sauce | Garam masala \$25

### **Bhatti spiced chicken tikka masala**

Chargrilled chicken | Cashew and Tandoori sauce | Fresh yogurt | Coriander \$25

## **Patiala Chicken sagg**

Chicken thigh | Spiced spinach | Herbs cream | Butter \$25

## **Chicken madras**

South Indian | Delhi cacy | Fennel | Mustard and Curry leaves | Coconut \$25

## **Chicken korma**

Mild chicken curry | Cashew Nuts | Fresh Spices | Cream Sauce \$25

## **Kashmiri beetroot Lamb Rogan josh**

Slow cooked diced lamb | Beetroot pure | Fresh spices |  
Tomato and onion gravy \$26.6

## **Kashmiri Lamb Shank**

Slow cooked Lamb Shank | Beetroot pure | Fresh spices |  
Tomato and onion gravy \$26.5

## **Lamb korma**

Mild Lamb curry | Cashew nuts | Fresh spices | Cream sauce \$26.5

## **Lamb saag**

Spinach puree | Diced Lamb | Meethi leaves | Fresh cream \$26.5

## **Lamb Madras**

South Indian | Delhi cacy / Fennel | Mustard and Curry leaves | Coconut \$26.5

## **Lamb vindaloo**

Spicy Lamb | Green chilli | Fresh spices | Vindaloo paste \$26.5

## **Desi Goat curry**

Home style bone in Goat | Desi masala | Garam masala | Fried onion \$26.5

## **Kerala Beef korma**

Mild beef curry | Cashew nuts | Fresh spices | Cream sauce \$26.5

## **Beef madras**

South Indian | Delhi cacy | Fennel, mustard and curry leaves | coconut \$26.5

## **Beef vindaloo**

Spicy beef | green chilli | fresh spices | vindaloo paste \$26.5

### **Pork vindaloo**

Spicy pork | Green chilli | Fresh spices | Vindaloo paste **\$26.5**

### **Kadai prawn**

Ginger garlic prawn | Confit onion | Peppers | Onion tomato paste **\$27.5**

### **Prawn madras**

South Indian | Delhi cacy | fennel, mustard and curry leaves and coconut **\$27.5**

### **Prawn korma**

Mild prawn curry | cashew nuts | fresh spices | cream sauce **\$27.5**

### **Slip lobster masala**

Lobster tikka | fenugreek | cashew and creamy sauce | Garam masala **\$27.5**

### **Stone parda chicken briyani**

Chicken thigh | Ginger and garlic paste | Indian special spices | Yogurt **\$25**

## **SIDES**

Steamed Rice **\$3**

Saffron Rice **\$4**

Plain naan **\$4**

Garlic naan **\$5**

Kashmiri naan **\$6**

Cheese naan **\$6**

## **CONDIMENTS**

Mixed pickles **\$2**

Raita **\$3**

Mango chutney **\$3**

Colour Pappdams **\$4**

## **DESSERT**

Brownie with ice cream **\$10**

Milk cake served with ice cream **\$10**

Gulab Jamun with ice cream **\$10**

Chef Special Halwa **\$8**

Mango Lassi **\$5**



