



STONEWATER

Indian Restaurant

Food
Menu

FAMILY - FOOD - RESTAURANT



WE WAIT FOR YOUR
ARRIVAL



CHEF'S SIGNATURE

- Basil Fish Tikka** \$26
Basil herb, pink snapper & charcoal roast
- Tandoori Roast Broccoli** \$20
Cheese, cashew nuts, mild spices finish in charcoal roast
- Kurkure Corn & Cheese** \$18
Corn, sundried tomato & kokum chutney
- Masala Lamb Chops** \$32
Ginger flavoured lamb chops marinated with hang yoghurt, mustard oil, red wine mild spices
- Stir fried Brussels Sprout** \$22
South Indian style, green peas, cherry tomato
- Stir Fried Venison** \$32
Mixed capsicum, zucchini mushroom, coriander
- Rogan josh Style Beef Cheek** \$32
24 hrs slow cooked, red wine, tomato & onion
- Stonewater Special Salad Chicken** \$28
Chicken tikka, mango chutney, pesto, & balsamic vinegar

TASTING PLATES

- Vegetarian Tasting** \$24
Samosa, hara bhara kebab, paneer tikka & onion bhaji
- Stonewater Tasting Plate** \$27
Chicken Tikka, Lasooni Prawns, Paneer Tikka & onion bhaji

STARTERS

Stonewater Masala Cheese & Garlic \$8

Stone Naan, masala mozzarella & chef special dips

Trio Pani Puri \$12

Tamarind Water, pineapple water & pomegranate water

Deconstructed Samosa \$10

Savoury pastry, curried potato, green peas, mint & tamarind chutney

Onion & Spinach Bhaji \$14

Baby spinach, onions, mint sauce & chat mayo

Chili Paneer \$18

Indo-Chinese, cottage cheese, onion & mixed capsicum

Farm To Table \$14

Spinach stuffed with paneer, mild spices, coriander, green chillies & ginger

Paneer Tikka W/ Smoked Tomato \$18

Panner cubes, tandoori spice marination served with mint chutney

Gobhi Manchurian \$18

Indo-Chinese, deep fried cauliflower, toasted garlic, onion & mixed capsicum

Chicken Tikka Skewers \$22

Thigh fillets marinated in tandoori spices, smoked roasted in tandoor

Chicken 65 \$22

Thigh fillets marinated in hang yoghurt, southern spices dusted in gram flour

Sea to Plate \$18

Amritsari style fish, lemon, mint & yoghurt sauce

Lasooni Prawns \$25

Creamy garlic marination, mint chutney & lemon

Chili Prawns \$25

Indo-Chinese, prawns, toasted garlic, onion & mixed capsicum

MAINS

VEGETARIAN

Fried Eggplant Masala \$20

Eggplant cooked in tomato, ground nuts, sesame seeds tempered with curry leaves & mustard seeds

Paneer Butter Masala \$22

Paneer tikka with bell peppers cooked in hot onion tomato masala gravy

Dal Fry \$18

Mix lentils tempered with onion, tomato, chili, garlic & coriander leaves

Dal Makhani \$18

slow cooked black lentils with ginger, garlic, tomato, chili & cream

Saag Paneer \$22

Paneer cooked in creamy spinach, ginger, tomato & fenugreek

Dhaba Style Okra \$18

Okra cooked with diced onion, tomatoes & chef special spices

CHICKEN

Delhi Butter Chicken \$26

tandoori chicken engulfed in authentic tomato & creamy sauce

Bhatti Spiced Chicken Tikka Masala \$26

Chicken tikka with onion, capsicum & masala gravy

Chicken Madras \$26

South Indian delicacy with fennel, curry leaves, star anise & coconut sauce

Mohan Mass \$26

Chicken drumsticks, rich cashew & creamy saffron sauce

Basil Chicken \$26

Chicken cubes, basil pesto sauce, onion & tomato gravy





LAMB & GOAT

Lamb Rogan Josh

\$27

Lamb pieces slow cooked in rich tomato & onion gravy

Desi Goat Curry

\$27

Yoghurt marinated goat, onion, chef's special spices

Lamb Korma

\$27

Lamb tender pieces cooked in a mild velvety yoghurt sauce seasoned with aromatic spices

Methi Malai Lamb

\$27

Rich creamy cashew sauce, roasted fenugreek & tomatoes

Lamb Phall

\$27

Extremely hot gravy with lamb cubes

BEEF

Kerala Beef Korma

\$27

Kerala style beef curry, onions, cashew nut, coconut based sauce with curry leaves & black mustard

Beef Vindaloo

\$27

Goan specialty, vinegar, marinated beef cooked in a hot & spicy curry

Beef Phall

\$27

Extremely hot gravy with lamb cubes

BIRYANI & RICE

Stonewater Parda Biryani Chicken | Goat

\$25

Chef's special spices & cucumber yoghurt

Steam Rice

\$4

Saffron Rice

\$5



CONDIMENTS

Pappadums	\$4
Mixed Pickle	\$2
Mango Chutney	\$3
Raita	\$3
Kachumbur Salad	\$5

BREADS

Tandoori Roti	\$4
Plain Naan	\$4
Butter Naan	\$5
Garlic Naan	\$5
Cheese Naan	\$6
Kashmiri Naan	\$6
Flour bread with dry fruits glazed cherries & coconut	

DESSERTS

Pangelato	\$10
Rasmalai	\$8
Chef Special Halwa	\$10
Brownie with Ice Cream	\$8
Gulab Jamun Cheesecake	\$10