

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
Kashmiri Naan	\$6
Flour bread with dry fruits glazed cherries & coconut	

Opening Hours

Tuesday - Thursday
5:30pm - 9:30pm

Friday
11:30am - 2:30pm
5:30pm - 9:30pm

Saturday - Sunday
10am - 2pm
5:30pm - 9:30pm

08) 6111 4627

stonewaterristorante.au

G4&5/893 Canning Hwy,
Mount Pleasant WA 6153

STONewater

PARKING LOCATION

11 SLEAT RD

Parking Area



SCAN QR
For Direction



Food
Menu

FAMILY - FOOD - RESTAURANT



WE WAIT FOR YOUR
ARRIVAL

STARTERS

Stonewater Masala Cheese & Garlic Stone Naan, masala mozzarella & chef special dips	\$8
Samosa Savoury pastry, curried potato, green peas, mint & tamarind chutney	\$5
Onion & Spinach Bhaji Baby spinach, onions, mint sauce & chat mayo	\$14
Chili Paneer Indo-Chinese, cottage cheese, onion & mixed capsicum	\$18
Farm To Table Spinach stuffed with paneer, mild spices, coriander, green chillies & ginger	\$14
Paneer Tikka W/ Smoked Tomato Panner cubes, tandoori spice marination served with mint chutney	\$18
Gobhi Manchurian Indo-Chinese, deep fried cauliflower, toasted garlic, onion & mixed capsicum	\$18
Chicken Tikka Skewers Thigh fillets marinated in tandoori spices, smoked roasted in tandoor	\$22
Chicken 65 Thigh fillets marinated in hang yoghurt, southern spices dusted in gram flour	\$22
Sea to Plate Amritsari style fish, lemon, mint & yoghurt sauce	\$18
Lasooni Prawns Creamy garlic marination, mint chutney & lemon	\$25
Chili Prawns Indo-Chinese, prawns, toasted garlic, onion & mixed capsicum	\$25

MAINS

VEGETARIAN

Fried Eggplant Masala Eggplant cooked in tomato, ground nuts, sesame seeds tempered with curry leaves & mustard seeds	\$18
Paneer Butter Masala Paneer tikka with bell peppers cooked in hot onion tomato masala gravy	\$20
Dal Fry Mix lentils tempered with onion, tomato, chili, garlic & coriander leaves	\$18
Dal Makhani slow cooked black lentils with ginger, garlic, tomato, chili & cream	\$18
Saag Paneer Paneer cooked in creamy spinach, ginger, tomato & fenugreek	\$20
Dhaba Style Okra Okra cooked with diced onion, tomatoes & chef special spices	\$18

CHICKEN

Delhi Butter Chicken tandoori chicken engulfed in authentic tomato & creamy sauce	\$26
Bhatti Spiced Chicken Tikka Masala Chicken tikka with onion, capsicum & masala gravy	\$26
Chicken Madras South Indian delicacy with fennel, curry leaves, star anise & coconut sauce	\$26

LAMB & GOAT

Lamb Rogan Josh Lamb pieces slow cooked in rich tomato & onion gravy	\$27
Desi Goat Curry Yoghurt marinated goat, onion, chef's special spices	\$27
Lamb Korma Lamb tender pieces cooked in a mild velvety yoghurt sauce seasoned with aromatic spices	\$27
Methi Malai Lamb Rich creamy cashew sauce, roasted fenugreek & tomatoes	\$27
Lamb Phall Extremely hot gravy with lamb cubes	\$27

BEEF

Kerala Beef Korma Kerala style beef curry, onions, cashew nut, coconut based sauce with curry leaves & black mustard	\$27
Beef Vindaloo Goan specialty, vinegar, marinated beef cooked in a hot & spicy curry	\$27
Beef Phall Extremely hot gravy with lamb cubes	\$27

BIRYANI & RICE

Stonewater Parda Biryani Chicken Goat Chef's special spices & cucumber yoghurt	\$20
Steam Rice	\$4
Saffron Rice	\$5