

STARTERS

Stonewater Masala Cheese & Garlic

Stone naan, masala mozzarella, chef special spices **\$8**

Trio Pani Puri

Mint water, pineapple water, pomegranate water **\$14**

Deconstructed Samosa

Puff pastry, curried potato, green peas, raita, mint & tamarind chutney **\$10**

Rooted vegetables & Kalie Baji

Served with mint sauce **\$14**

Chili Paneer

Indo – Chinese style cottage cheese toasted with garlic | onion & mixed capsicum **\$18**

Farm To Table

Spinach stuffed with homemade cottage cheese flavoured with mild spices, coriander, green chillies and ginger **\$16**

Paneer Tikka with Smoked Tomato

Homemade cheese cubes, traditional Indian spices, tandoori golden glazed served with mint chutney **\$18**

Tandoori Roast Broccoli

Cheese, cashew nuts, mild spices finish in charcoal roast **\$20**

Gobhi Manchurian

Indo – Chinese style deep fried cauliflower tossed with garlic | onion & mixed capsicum **\$18**

Chicken Tikka Skewers

Chicken fillets marinated in lemon, yoghurt and tandoori spices, smoked roasted in tandoor **\$22**

Kozhi Pozhiyal

Mappila chicken fry with spices **\$22**

Chili chicken

Indo- Chinese style chicken toasted with garlic; onion & mixed capsicum **\$22**



Sea To Plate

Fish Amritsari style, lemon, fresh mint and yogurt sauce, vegetable pickle **\$18**

Lasooni Prawns

Creamy garlic marination, mint chutney, lemon **\$25**

Chili prawn

Indo – chinese style prawn toasted with garlic, onion & mixed capsicum **\$25**

TASTING PLATES

Vegetarian Tasting

Samosa, Hara Bhara Kebab, paneer Tikka, onion bhaji **\$22**

Stonewater Tasting Plate

Chicken Tikka, Lasooni Prawn, Paneer Tikka, Onion bhaji **\$26**

The background is a dark, textured surface. On the left, there are several sprigs of fresh green herbs. On the right, there are several bright red cherry tomatoes on their stems. In the top right corner, there is a pile of small, dark, round spices. In the bottom left corner, there is a small white bowl filled with a mix of black, white, and red peppercorns. In the bottom center, there is a small glass bottle of yellow oil.

Mains

VEGETARIAN

Fried Eggplant Masala

Eggplant cooked in a smooth tomato, ground nuts, sesame seeds tempered with mustard seeds and curry leaves **\$20**

Paneer Roulade

Spiced tomato jam stuffed with cream cheese & roasted cumin **\$26**

Dal Fry

Mix lentils tempered with onion, tomato, chilli, garlic & coriander leaves **\$18**

Dal Makhani

Slow cooked black lentils with ginger, garlic, tomato, chilli and cream **\$18**

Saag Paneer (Spinach & Cheese)

Cottage cheese cooked in creamy spinach, ginger, tomato & fenugreek **\$22**

Dhaba Style Okra

Okra curry cooked with diced onion; tomatoes & chef special spices **\$18**

Avial

Mix of various vegetables in coconut cream & yogurt kerala style **\$20**



CHICKEN

Lime Butter Chicken

Tender pieces of tandoori chicken tikka engulfed in an authentic lemon and lime infused into tomato and cashew creamy sauce
\$26

London style Chicken Tikka Masala

Tender pieces of chicken tikka cooked with tomato, onion, capsicum & masala **\$26**

Chicken Madras

South Indian delicacy with fennel, curry leaves, star anise & coconut **\$26**

Chicken Korma

Marinated chicken with onions, cashew nuts and spices **\$26**

Chicken Sagwala

Cooked in spinach & cashew gravy **\$26**



LAMB AND GOAT

Lamb Rogan Josh

Lamb pieces slow cooked with a selection of spices in rich tomato & onion gravy **\$27**

Desi Goat Curry

Tender pieces of goat marinated overnight in yoghurt; onions & chef's special spices then cooked next day to a smooth delicious curry **\$27**

Lamb chops Awadhi style

Slow cooked lamb chops with rich creamy sauce with a touch of saffron **\$32.5**

Methi Malai Lamb

Rich creamy cashew sauce, roasted fenugreek & tomatoes **\$27**



BEEF

Beef Korma

Marinated beef with onions, cashew nuts and spices

\$27

Beef Vindaloo

A Goan speciality, vinegar marinated beef cooked in a hot & spicy curry **\$27**

Beef Madras

South Indian delicacy with fennel, curry leaves, star anise & coconut sauce **\$27**

SEAFOOD

Alleppey Fish Curry

Aromatic fish curry tuned in rich coconut cream & raw mangoes **\$28**

Fish Pollichathu

Banana leaf wrapped fish with special poliicha masala **\$28.5**

Kadai prawn

Punjabi Specialty-ginger garlic prawn, mixed capsicum in tomato-based sauce with kadai species **\$28**

Prawn butter masala

Bell peppers cooked in hot onions tomato masala gravy **\$28**

Prawn moile

It's a light, fragrant and utterly delicious south-Indian style curry packed with juicy prawns and tempered with coconut milk.

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Rice & Briyani

Stone Parda Chicken Biryani / Goat
Chefs special spices & cucumber yogurt **\$25**

Steam Rice \$4

Saffron Rice \$5

BREADS

Plain Naan \$4

Tandoori Roti \$4

Butter Naan \$5

Garlic Naan \$5

Kashmiri Naan \$6

Cheese Naan \$6

SIDES & CONDIMENTS

Pappadums \$4

Mixed Pickles \$2

Mango Chutney \$3

Raita \$3

Kachumbur salad \$5

Dessert

Brownie with ice cream \$8

Rasmalai \$8

Rose & Pistachio kulfi \$12

Mango & coconut bavarois \$12