



Dear Customers, please be advised that our authentic Indian food recipes may contain or have traces of allergen such as peanuts, tree nuts, seafood, soy, dairy products, egg, sesame, wheat (Gluten), Lupin and sulphite preservation & another ingredients. Please check with staff before placing the order.

We cannot guarantee any of our products are 100% allergen free.

Our Curries can be adjusted hotter or milder depending on the taste buds

STARTERS

Trio Pani Puri

Mint water, pineapple water, pomegranate water \$14

Samosa chatt

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

Rooted vegetables 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 Avocado

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

Corn Ribs

Deep fried with Indian spices marination served with chutney \$18

Gobhi Manchurian

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

Lamb chops Awadhi style

Slow cooked lamp chops with rich cream sauce with touch of saffron \$32.5

Nawabi Chicken Tikka Skewers

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

Chicken 65

thigh fillets marinated in yoghurt southern spices dusted in gram flour \$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 Bara Kebab, paneer Tikka, veg bhaji \$22

Stonewater Tasting Plate

Chicken Tikka, Lasooni Prawn, Paneer Tikka, Veg bhaji \$26

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**

Paneer Butter Masala

**Rich & creamy curry made with paneer, spices,
onions, tomatoes, cashews and butter \$20**

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 Burrata

**Cheese cooked in creamy spinach, ginger, tomato &
fenugreek \$25**

Kurkure okra with kadi sauce \$20

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

marinated, grilled chicken pieces simmered in a creamy, spiced tomato-based sauce \$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

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 pollicha 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. \$28**

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
Peshawari Naan \$6.5
Cheese Naan \$6.5
Chilli Garlic Naan
\$5.50
Mix Naan basket
\$22.50

SIDES & CONDIMENTS

Pappadums \$4
Mixed Pickles \$5
Mint / Mango
Chutney \$5
Raita \$3
Kachumber salad \$5

Dessert

Brownie with ice cream \$10
Stonewater Rasmalai \$8
Rose & Pistachio kulfi \$12
Gulab Jamun with Rabri \$12
Laddu cheesecake \$12