

SEAFTOOD

Prawn	\$34.50
<i>Kadai sauce / Moilee sauce / Madras sauce Ginger & Garlic Prawn Confit onion Peppers Onion and</i>	

RICE & BREAD

Chicken Briyani	\$25
Goat Briyani	\$25
Steamed Rice	\$5
Saffron Rice	\$6
Fruity Briyani Rice	\$12
Tandoori Roti	\$4
Plain Naan	\$4
Butter Naan	\$5
Garlic Naan	\$5
Chilli Garlic Naan	\$6
Kashmiri Naan	\$6.5
Cheese Naan	\$6.5

SIDES

Mixed Pickles	\$2
Mango Chutney	\$3
Raita	\$5
Pappadams 4* pieces	\$4

INDIAN DESSERT COLECCION

Gulab Jamun	\$10.50
<i>With rabri, rose flakes, pistachio dust</i>	
Rasagulla	\$10.50
<i>With rabri, rose flakes, pistachio dust</i>	
Badam Halwa	\$10.50
<i>Slow - cooked almond halwa, saffron syrup, cardamom cream</i>	
Chocolate Brownie	\$10.50
<i>With chocolate sauce</i>	

STONEWATER CATERING INDOOR & OUTDOOR EVENTS

From intimate gatherings to large celebrations,
Stonewater brings authentic Indian flavours to your event
Perfect for weddings, birthdays, corporate functions,
private parties, and special occasions.

Contact us today
for a customised catering package.



08 6111 4627



Stonewaterbar@gmail.com



TAKEWAY MENU

FAMILY - FOOD - RESTAURANT



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

STARTER

Prawn Kataifi Amritsari \$32
5 pcs Katafi rolled prawn | Mint sauce | mango coulis

Dahi Kebab \$20.50
5 pcs Paneer, chat masala, ajwan

Samosa (V) \$10
2 pcs Puff pastry | curried potato | green peas mint chutney

Sweet Corn and Sweet Potato Vada (V) \$16.50
Sweet corn and sweet potato vada (V)

Chilgoza Malai Broccoli \$20
Chilgoza Malai Broccoli

Paneer Tikka (V) \$24
4 pcs Marinated paneer | pickles | garlic croutons

Chilli Manchurian \$24
Indo Chinese style toasted with garlic, onion & mixed capsicum

Chicken \$22

Prawn \$26

Paneer \$22

Gobhi \$22

Pommegratte Chicken Tikka \$26.50
5 pcs Tandoori roasted | indian spices mint sauce | fresh coriander

MAINS

Creamy coconut Beef Cheek \$32
Choose your traditional sauce; Madras, Korma and Vindaloo

Grilled Madras Lamb Chop \$32
Choose your traditional sauce; Madras, Korma and Vindaloo

Butter Chicken Ravioli \$32
Tomato masala gravy | herbs and cream | butter

Saffron Paneer Ravioli \$32
Spiced spinach gravy | herbs and cream | butter

TRADITION TOUCH

VEGETARIAN

Paneer Butter Masala (GF) \$24
Rich & creamy curry made with paneer, spices, onions, tomatoes, cashews and butter

Dal Fry (GF) \$22
Mix lentils tempered with onions, tomtato, chilli, garlic & coriander leaves

Dal Makhini (GF) \$22
Slow cooked black lentil with ginger garlic, tomato, chilli and cream

Ghar Ki Bhindi (GF) \$24
Okra cooked in diced onion and tomato masala gravy

Fried Eggplant Masala (GF) \$24
Eggplant cooked in diced onion and tomato masala with mustard seeds

Avial \$24
Kerala-style mix vegetables cooked in coconut cream & yoghurt

CHICKEN

Old Delhi Butter Chicken (GF) \$30
Tandoori chicken tikka engulfed in an authentic tomato and cashew creamy sauce

Bhatti Spiced Chicken Tikka Masala (GF) \$32
Chicken tikka cooked with tomato, onion, & masala

Chicken Madras (GF) \$32
South Indian delicacy with fennel, curry leaves, star anise & coconut

Chicken Korma (GF) \$32
A great Kerala style chicken cooked in a cashew nut and onion-based sauce tempered with curry leaves and black mustard

Chicken Vindaloo (GF) \$32
A vinegar marinated chicken cooked in a hot and spicy curry.

Chicken Saag (GF) \$32
Chicken cooked in pureed spinach and fragment spices

GOAT / LAMB

Desi Goat Curry (GF) \$32
Goat with Bones | Desi Masala | Garam Masala Fried Onion

Lamb Rogan Josh (GF) \$32
Lamb pieces slow cooked with a selection of spices in rich tomato & onion gravy

Lamb Madras (GF) \$32
South Indian specialty with coconut fennel star anise curry leaves & roasted coconut

Lamb Vindaloo (GF) \$32
A Goan speciality, vinegar marinated lamb cooked in a hot & spicy curry

Lamb Korma (GF) \$32
Kerale style lamb curry from south Indian, cooked in onion cashew nut, coconut based sauce tempered with curry leaves and black mustard

BEEF

Beef Korma (GF) \$32
Kerale Style beef curry from south Indian cooked n onion cashew nut, coconut-based sauce tempered with curry leaves and black mustard

Beef Vindaloo (GF) \$32
A Goan Speicality, Vinegar marinated beef cooked in a hot & spicy curry.