



DEAR CUSTOMERS,

Please be advised that our authentic Indian food recipes may contain or have traces of allergens 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

MAIN



Creamy Coconut Beef Cheek \$32

Butter masala sauce | Korma sauce | Vindaloo sauce | Madras sauce

Grilled Lamb Chop \$32

Butter masala sauce | Korma sauce | Vindaloo sauce | Madras sauce

Grilled Beef Steak with Choice of Your Sauce \$34

Butter masala sauce | Korma sauce | Vindaloo sauce | Madras sauce

Butter Chicken Ravioli \$32

Tomato masala gravy | herbs and cream | butter

Fresh Lobster and Prawn Ravioli \$32

Tomato masala gravy | herbs and cream | butter

Saffron Paneer Ravioli (V) \$28

Spiced spinach gravy | herbs and cream | butter

Fresh Burrata Saag (V) \$28

Spiced spinach gravy | herbs and cream | butter

Grilled Barra with Pollichathu Sauce \$28.50

*Masala fried fish | mustard |
pickled tomato and onion salsa*



PAPADAM

Chef special spices

\$4

SMALL PLATES

Dahi Kebab

\$18.50

Paneer | chat masala | ajwan

Classic Pani Puri (V)

\$14.50

Mint water jar

Classic Samosa Chaat (V)

\$10

*Puff pastry | curried potato |
green peas | mint chutney*

Sweet Corn and Sweet Potato Vada (V)

\$14.50

*Vegetable pickle | fenugreek |
mint sauce | chat mayo*

Fresh Lime Crab Bonda

\$22

Curried coconut coulis | Mango confit | spicy oil

Burrata Chaat (V)

\$26

*Puff pastry | curried cheese | cherry tomato |
mix chutney*

Prawn Kataifi Amerisari

\$28

*5 pcs kataifi rolled prawn | mint sauce |
mango coulis*

WHERE TRADITION MEETS INDULGENCE

MODERN INDIAN DESSERT COLLECTION

Oreo Mille-Feuille \$14.50

Crisp vanilla wafers layered with gulab jamun, rasagulla, rose flakes, pistachio dust

Coconut Ada Brûlée \$14.50

Silky coconut and flat noodle custard infused with jaggery, finished with a delicate caramelised sugar crust

Masala Chai Mousse Tart \$14.50

Buttery tart shell, strong masala chai mousse, ginger and clove-infused cream

Deconstructed Badam Halwa \$14.50

Sweet naan, slow-cooked almond halwa, saffron syrup, cardamom cream

Golden Jalebi with Chocolate Cream Drizzling \$14.50

Crisp fermented jalebi | chocolate cream | pistachio crumble

Filter Coffee Ice Cream \$14.50

Coffee ice cream | raw honey drizzle | sesame brittle

— WHERE TRADITION MEETS INDULGENCE —

ASTING PLATES



Vegetarian Signature (V) \$24.50

Samosa | Dahi kebab | Paneer tikka | Corn vada

Stonewater Grand Signature \$28.50

Chicken tikka | Lamb ribs kebab |

Paneer tikka | Corn vada

Seafood Experience \$32.50

20 min — Prawn kataifi | Crab bonda |

Calamari amerisari | masala seared fish

TANDOOR



Charcoal grilled in our traditional clay ovens

Chilgoza Malai Broccoli (V) \$18

Sun-dried tomato | cream cheese & pine nuts

Golden Paneer Steak (V) \$22

Marinated paneer | pickles | garlic croutons

Pommegratte Chicken Tikka \$23.50

Tandoori roasted | Indian spices |

mint sauce | fresh coriander

Lamb Sheek Kebab \$26

Pistachio crust | mint chutney & crispy salad



TRADITIONAL TOUCH



Paneer Butter Masala (V) \$22

Paneer tikka | fenugreek | cashew and creamy sauce | garam masala

Dal Fry (V) \$19

Yellow dal | ginger and garlic paste | coriander | tomato and onion gravy

Dal Makhani \$19

Slow cooked black lentil | cream | tomato | chilli garlic coriander

Ghar Ki Bhindi (V) \$22

Okra | onion and tomato masala gravy | coriander leaves

Fried Eggplant Masala (V) \$20

Onion and tomato masala gravy | tamarind | coconut cream

Old Delhi Butter Chicken \$28

Boneless tikka | fenugreek | cashew and creamy sauce | garam masala

Bhatti Spiced Chicken Tikka Masala \$28

Chargrilled chicken | cashew and tandoori sauce | fresh yogurt | coriander

Chicken Madras \$28

South Indian delicacy | fennel | mustard | curry leaves

Sindhi Lamb Shanks \$28

Slow cooked lamb shanks | fenugreek leaves | Rohan josh | Awadi | Malibu

Desi Goat Curry \$28

Goat with bones | desi masala | garam masala | fried onion

Kadai Prawn / Moilee \$28.50

Ginger garlic prawn | confit onion | peppers | onion and tomato gravy



RICE & BREAD



Steam Rice	\$5.00
Saffron Rice	\$6.00
Chef Fruity Briyani	\$12.00
<i>Aromatic basmati rice cooked with chef special fruits, nuts and mild spices.</i>	
Plain Naan*	\$4.00
<i>Glazed with butter</i>	
Garlic Naan*	\$5.00
<i>Plain flour bread with garlic butter</i>	
Chilli Naan	\$5.00
<i>Refined flour bread with chilli flakes.</i>	
Cheese Naan*	\$6.50
<i>Plain flour bread stuffed with lightly spiced cottage cheese.</i>	
Kashmiri Naan*	\$6.50
<i>Refined flour bread stuffed with dry fruits glazed cherries & coconut.</i>	
Tandoori Roti*	\$4.00
<i>Whole meal flour bread</i>	
Chilli Garlic Naan	\$5.50
<i>Refined flour bread with chilli and garlic</i>	
Mix Naan Basket*	\$20.00
<i>Plain Naan, Garlic Naan, Chilli Garlic Naan and Cheese Naan</i>	

CONDIMENTS & SIDES

Mint / Mango Chutney	\$3.00
Raita	\$3.00
Kachumber Salad	\$5.00
Pickles	\$3.00

