



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

Lunch Open Now

Tuesday to Sunday

11:30 To 2:30 PM

EXCITING MENU FOR OUR LUNCH

Thalie

Thali (meaning "plate") is a round platter used to serve food in the Indian subcontinent and Southeast Asia. Thali is also used to refer to an Indian-style meal made up of a selection of various dishes which are served on a platter.

CSK Vegetarian Thali (V,GF)

VEGETABLE KORMA 18.50

South Indian cuisine includes the cuisines of the five southern states of India-Andhra Pradesh, Karnataka, Kerala, Tamil Nadu and Telangana-and the union territories of Lakshadweep, Pondicherry, and the Andaman and Nicobar Islands. There are typically vegetarian and non-vegetarian dishes for all five states.

Mughal Empire Thali (GF)

CHICKEN TIKKA MASALA 18.50

Mughlai cuisine consists of dishes developed in the medieval Indo-Persian cultural centers of the Mughal Empire. It represents a combination of cuisine of the Indian subcontinent with the cooking styles and recipes of Central Asian and Iranian cuisine

Goan Thali (GF)

GOAN STYLE PRAWN 22.50

Goan cuisine consists of regional foods popular in Goa, an Indian state located along India's west coast on the shore of the Arabian Sea. Rice, seafood, coconut, vegetables, meat, pork and local spices are some of the main ingredients in Goan cuisine

Kerala Thali (GF)

MALABAR COCONUT FISH MASALA 22.50

An exceptional dish from the Malabar region of north Kerala. What makes this dish special is the spicy graw made with roasted coconut and various Indian aromatic spices. In areas like Kannur and Thalasseri, the Malabar masala fish curry is generally served with Ghee rice or naan.

Kashmiri Thali (GF)

GOAT ROGAN JOSH 20.50

Kashmiri cuisine is the cuisine of the Kashmir Valley in the Indian Subcontinent. Rice is the staple food of Kashmiris and has been so since ancient times. Meat, along with rice, is the most popular food item in Kashmir.



All Thalies Are Served With

Curried Potato Fry, Kachumbar Salad, Lentil Tadka, Indian Flat Bread, Saffron Rice
Chef Special Indian dessert included with every Thali.



DRINK MENU



SAVOR..

SIP.

STAY AWHILE...



CONTENT

GRAND VIN

SPARKLING & CHAMPAGNE

WHITE BLENDS WINE

SAUVIGNON BLANC

RIESLING

CHARDONNAY

ROSE

PINOT NOIR

CABERNET & FAMILY

ALTERNATE VARIETALS RED

SHIRAZ

COGNAC

SINGLE MALT WHISKEY

BLENDED WHISKEY

ALTERNATIVE VARIETALS WHISKEY

VODKA

RUM

TEQUILA

LIQUEUR

GIN

BEERS; LOCAL & IMPORTED

COCKTAILS

NON-ALCOHOLIC RANGE (SOFT DRINKS)

TEA

COFFEE



GRAND VIN (PREMIUM)

	GLASS	BOTTLE
PIERRE MIGNON NV GRANDE RESERVE <i>CHAMPAGNE, FRANCE</i>		\$120
SHAW + SMITH M3 CHARDONNAY <i>ADELAIDE HILLS, SOUTH AUSTRALIA</i>		\$115
SHAW + SMITH SHIRAZ <i>ADELAIDE HILLS, SOUTH AUSTRALIA</i>		\$115
WILLOW BRIDGE 'BLACK DOG' SHIRAZ <i>MARGARET RIVER, WESTERN AUSTRALIA</i>		\$125
BRANCAIA CHIANTI CLASSICO RISERVA DOCG (2021) <i>SANGIOVESE - TUSCANY, ITALY</i>		\$130
RIDOLFI BRUNELLO DI MONTALCINO DOCG (2018) <i>TUSCANY, ITALY</i>		\$150
NEGRETTI BAROLO 'RIVE' DOCG (2018) <i>PIEDMONT, ITALY</i>		\$148

SPARKLING & CHAMPAGNE

	GLASS	BOTTLE
SAN MARTINO PROSECCO EXTRA DRY DOC <i>VENETO, ITALY</i>	\$11	\$46
SMALL WONDER BLANC DE BLANC 2021 <i>TASMANIA</i>		\$68



WHITE WINES

WHITE BLENDS / ALTERNATE VARIETALS

	GLASS	BOTTLE
TRENTHAM ESTATE MOSCATO <i>MURRAY DARLING, NSW</i>	\$10	\$36
PUIATTINO PINOT GRIGIO <i>FRIULI, ITALY</i>	\$12	\$44
AMELIA PARK PINOT GRIS <i>MARGARET RIVER, WA</i>		\$42
ROSILY SEMILLON SAUVIGNON BLANC <i>MARGARET RIVER, WA</i>	\$12	\$42
CULLEN MANGAN SAUVIGNON BLANC SEMILLON <i>MARGARET RIVER, WA</i>		\$65

SAUVIGNON BLANC

	GLASS	BOTTLE
VIA CAVES SAUVIGNON BLANC <i>MARGARET RIVER, WA</i>	\$11	\$38
TE PA SAUVIGNON BLANC <i>MARGARET RIVER, WA</i>		\$42
SHAW + SMITH SAUVIGNON BLANC <i>ADELAIDE HILLS, SA</i>		\$65



RIESLING

	GLASS	BOTTLE
ROCKY GULLY RIESLING (DRY) <i>FRANKLAND RIVER, WA</i>	\$11	\$42
SMALL WONDER RIESLING (DRY) <i>TAMAR VALLEY, TASMANIA</i>		\$48

CHARDONNAY

	GLASS	BOTTLE
VIA CAVES CHARDONNAY <i>MARGARET RIVER, WA</i>		\$38
PIKE & JOYCE ‘SIROCCO’ CHARDONNAY <i>LENSWOOD, SA</i>	\$16	\$68
STONIER CHARDONNAY <i>MORNINGTON PENINSULA, VIC</i>		\$78
ROSILY RESERVE CHARDONNAY (CERTIFIED ORGANIC) <i>MARGARET RIVER, WA</i>		\$88

ROSÉ

	GLASS	BOTTLE
TALISMAN ROSÉ <i>GEOGRAPHE, WA</i>	\$12	\$42
CHARLES MELTON ' ROSE OF VIRGINIA' <i>BAROSSA, SA</i>		\$52



RED WINES

PINOT NOIR

	GLASS	BOTTLE
PIKE & JOYCE ‘VUE DU NORD’ PINOT NOIR, ADELAIDE HILLS SA	\$14	\$62
MOOROODUC ESTATE PINOT NOIR, MORNINGTON VIC		\$78
MULLINE PORTARLINGTON PINOT NOIR, GEELONG VIC		\$92

CABERNET & FAMILY

	GLASS	BOTTLE
ROSILY VINEYARD CABERNET <i>MARGARET RIVER, WA</i>		\$38
TALISMAN CABERNET MALBEC <i>GEOGRAPHE, WA</i>		\$52
BOWEN ESTATE CABERNET SAUVIGNON <i>COONAWARRA, SA</i>		\$65
WAYFINDER CABERNET SAUVIGNON <i>MARGARET RIVER, WA</i>		\$68
AMELIA PARK RESERVE CABERNET SAUVIGNON <i>MARGARET RIVER, WA</i>		\$98
LAKE BREEZE CABERNET SAUVIGNON <i>LANGHORNE CREEK, SA</i>	\$14	\$56

ALTERNATE VARIETALS

	GLASS	BOTTLE
MR MICK TEMPRANILLO <i>CLARE VALLEY, SA</i>	\$12	\$38



	GLASS	BOTTLE
TIM ADAMS TEMPRANILLO CLARE VALLEY, SA		\$54
HENSCHKE SHIRAZ MATARO EDEN VALLEY, SA		\$65

SHIRAZ

	GLASS	BOTTLE
ROCKY GULLY SHIRAZ FRANKLAND RIVER, WA	\$11	\$38
CHARLES MELTON ‘FATHER IN LAW’ SHIRAZ BAROSSA, SA	\$16	\$65
FRANKLAND ESTATE ‘ISOLATION RIDGE’ SYRAH FRANKLAND RIVER, WA		\$88

COGNAC

MARTELL XO	\$32
HENNESSY XO	\$30
HENNESSY VSOP	\$30
MARTELL CORDON BLEU	\$25
MARTELL VSOP	\$20
COURVOISIER VSOP	\$18
MEUKOW EXTRA	\$18
MONNET XO	\$17
DELUZE XO	\$16
GAUTIER TRADITION	\$16
SULLVIAN XO	\$16
REMY MARTIN	\$16
ST AGNES XO	\$15



SINGLE MALT WHISKY

GLENFIDDICH 21 YEARS	\$26
GLENFIDDICH 18 YEARS	\$20
DALMORE	\$18
OBAN	\$18
LAHROAIG ISLAY 10 YEARS	\$18
AMRUT INDIAN SCOTCH	\$18
THE GLENDRONACH 12 YEARS	\$18
GLENFIDDICH 15 YEARS	\$16
GLENFIDDICH 12 YEARS	\$15

BLENDED WHISKEY

JOHNNIE WALKER BLUE	\$30
CHIVAS REGAL 15 YEARS	\$18
JOHNNIE WALKER GREEN	\$15
JOHNNIE WALKER GOLD	\$12
JOHNNIE WALKER DOUBLE BLACK	\$12
CHIVAS REGAL 12 YEARS	\$12



ALTERNATIVE VARIETALS WHISKEY

TAKETSURU PURE MALT	\$18
GLENDALOUGH IRISH	\$18
WOODFORD RESERVE	\$15
UPSHOT AUSTRALIAN	\$15
JAMESON IRISH	\$12
GENTLEMAN JACK	\$12
JACK DANIEL TENNESSEE	\$12
WILD TURKEY BOURBON	\$12
WILD TURKEY AMERICAN HONEY	\$12
EAGLE RARE	\$12
BULLETIN BOURBON	\$12
BLANTO	\$12
JIM BEAM BOURBON	\$12

VODKA

BELVEDERE	\$15
GREY GOSSE	\$15
KAI - GF	\$15
CIROC POMEGRANTE	\$15
ALIZE BLUE PASSION	\$15
SMIRNOFF	\$12



RUM

KRAKEN BLACK SPICED	\$14
CAPTAIN MORGAN	\$12
BACARDI WHITE	\$12
BUNDABERG	\$12
DIPLOMATICO RESERVA	\$12

TEQUILLA

SILVER PATRON	\$15
GOLD PATRON	\$15
1800 ANEJO	\$15
TROMBA BLANCO	\$15
SIERRA SILVER	\$12
CAZCABEL	\$12
JOSE CUERVO SILVER	\$10
JOSE CUERVO GOLD	\$10



LIQUEUR

BAILEYS	\$12
LIMOCELLO	\$12
KAHLUA	\$12
MALIBU	\$12
MIDORI	\$12
APEROL	\$12
CAMPARI	\$12
CHAMBORD	\$12
JAGERMEISTER	\$12
TIA MARIA	\$10
PARAISO LYCHEE	\$10
DE KUYPER BUTTERSCOTCH	\$10
COINTREAU	\$10
FRANGELICO	\$10
DRAMBUIE	\$10
BARDINET BLUE CURACAO	\$10
DUBLINER HONEYCOMB	\$10



GIN

HENDRICKS	\$14
ODYSSEY	\$14
GINIVERSITY PINK	\$14
GINIVERSITY LONDON DRY	\$14
GUNPOWDER IRISH	\$14
FOUR PILLARS	\$14
MALFY ROSA	\$12
MALFY LIMONE	\$12
GORDON'S PINK	\$12
GORDON'S DRY	\$12
BOMBAY SAPPHIRE	\$12
BOMBAY SAPPHIRE BLACK & RASPBERRY	\$12

BEERS ON TAP

(MIDDY – CHECK WITH STAFF)

	<i>GLASS</i>
STELLA ARTOIS	\$14
KINGFISHER INDIAN	\$14
JAMES SQUIRE 150 LASHES	\$14
RODGER DARK ALE	\$14



GLASS

SWAN DRAUGHT

\$12

HEINEKEN

\$12

LOCAL BEERS

BOTTLE

JAMES BOAGS LIGHT

\$10

CROWN LAGER

\$10

GAGE ROAD SINGLE FIN SUMMER ALE

\$10

IMPORTED BEERS

BOTTLE

CORONA *(MEXICO)*

\$10

PERONI *(ITALY)*

\$10

GUINNESS DRAUGHT *(IRELAND)*

\$12

ASAHI *(JAPAN)*

\$12

TIGER *(SINGAPORE)*

\$12



CIDERS

BOTTLE

KOPPARBERG STRAWBERRY & LIME

\$10

KOPPARBERG STRAWBERRY & LIME

\$10

GLUTEN-FREE / NON-ALCOHOLIC

BOTTLE

HAHN SUPER DRY (GF)

\$10

HEINEKEN ZERO

\$10

COCKTAILS

MOJITO

\$15

CHILL MANGO / PASSIONFRUIT / LYCHEE MOJITO

\$18

WHITE RUM, MINT, BROWN SUGAR, LIME WEDGE

MARGARITA

\$15

CHILLI MARGARITA

\$18

TEQUILA, LIME & AGAVE

APEROL SPIRIT

APEROL, SIMPLE SYRUP, PROSECCO

\$15



FRENCH MARTINI \$20
VODKA, CHAMBORD LIQUEUR, PINEAPPLE JUICE

NEGRONI \$20
GIN, CAMPARI, SWEET VERMOUTH

STONEWATER MARTINI \$22
PASSIONFRUIT, VODKA, SYRUP, PROSECCO
ON THE SIDE

BERRY PINEAPPLE SOUR \$20
TEQUILA, PINEAPPLE JUICE, LEMON JUICE,
EGG WHITE, MIXED BERRY PULP

MIDORI ILLUSION \$20
MIDORI, TRIPLE SEC, VODKA, LEMON JUICE,
PINEAPPLE JUICE

POM THUMB \$18
GIN, LIME JUICE, VANILLA SYRUP,
POMEGRANATE JUICE

WHISKEY SOUR \$20
BOURBON, EGG WHITE, SIMPLE SYRUP,
LEMON JUICE



MOCKTAILS

LYCHEE LEMONADE <i>GINGER BEER, LEMON, MINT</i>	\$12
VIRGIN MOJITO <i>CHOICE OF MANGO / PASSIONFRUIT / LYCHEE BROWN SUGAR, MINT, LIME</i>	\$12
SANGRIA PUNCH <i>PINEAPPLE, MANGO, ORANGE</i>	\$12
BERRY SMASH <i>BERRIES PULP, TOPPED UP WITH SODA, LEMON</i>	\$12
PASSIONFRUIT MARTINI <i>PASSIONFRUIT, ANGOSTURA BITTERS, LIME, SIMPLE SYRUP</i>	\$12

SOFT DRINKS

COKE / COKE ZERO / DIET COKE / LEMONADE / FANTA	\$4
TONIC WATER / SODA WATER / GINGER ALE	\$5
COCONUT WATER	\$5
ORANGE / APPLE / PINEAPPLE / MANGO JUICE	\$5
LEMON LIME BITTER	\$6
MANGO LASSI	\$6
VOSS SPARKLING WATER (800ML)	\$10
VOSS STILL WATER (800ML)	\$10



COFFEE

BABYCHINO	\$1.50
ESPRESSO / SHORT MAC	\$3.50
LONG BLACK / FLAT WHITE / CAPPUCINO	\$5
LATTE / HOT CHOCOLATE / CHAI LATTE	\$6
MOCHA / LONG MAC	\$5.50
ICED CHOCOLATE / ICED MOCHA / ICED COFFEE	\$6
LIQUEUR COFFEE (LIQUEUR OF CHOICE)	\$10
MUG	\$1
ALMOND / SOY MILK	\$0.50

TEAS

POT FOR ONE	\$4.50
POT FOR TWO	\$6.50
<i>(ENGLISH BREAKFAST / EARL GREY / PEPPERMINT / GREEN / CHAMOMILE)</i>	



STARTERS

Samosa

Puff pastry | Curried potato | Green peas | Mint & tamarind chutney — \$5

Rooted Vegetables & Kale Bhaji (V)

Served with mint sauce — \$14

Farm To Table (V)

Spinach stuffed with homemade cottage cheese | Flavoured with mild spices, coriander, green chillies & ginger — \$14

Paneer Tikka with Smoked Tomato (V)

Homemade cheese cubes | Traditional Indian spices | Tandoori golden glaze | Served with mint chutney — \$16

Tandoori Roast Broccoli (V)

Cheese | Cashew nuts | Mild spices | Finished in charcoal roast — \$18

Chili Paneer (V)

Indo-Chinese style cottage cheese tossed with garlic, onion & mixed capsicum — \$18

Gobhi Manchurian (V)

Indo-Chinese style deep-fried cauliflower tossed with garlic, onion & mixed capsicum — \$18

Nawabi Chicken Tikka Skewers

Chicken fillets marinated in lemon, yogurt & tandoori spices | Smoked & roasted in tandoor — \$22

Chicken 65

Thigh fillets marinated in yogurt & southern spices | Dusted in gram flour — \$20

Chili Chicken

Indo-Chinese style chicken tossed with garlic, onion & mixed capsicum — \$22

Lamb Chops Awadhi Style

Slow-cooked lamb chops with rich cream sauce & a touch of saffron — \$32.5

Sea To Plate

Fish Amritsari style | Lemon | Fresh mint & yogurt sauce | Vegetable pickle — \$20

Lasooni Prawns

Creamy garlic marination | Mint chutney | Lemon — \$25

Chili Prawn

Indo-Chinese style prawn tossed with garlic, onion & mixed capsicum — \$25

TASTING PLATES

Vegetarian Tasting Plate (V)

Samosa | Hara Bhara 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 seed curry, tempered with mustard seeds & curry leaves — \$20

Paneer Roulade

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

Dal Fry

Mixed lentils tempered with onion, tomato, chilli, garlic & coriander leaves — \$18

Dal Makhani

Slow-cooked black lentils with ginger, garlic, tomato, chilli & cream — \$18

Saag Paneer (Spinach & Cheese)

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

Avial

Kerala-style mix vegetables cooked in coconut cream & yogurt — \$20

CHICKEN

Lime Butter Chicken

Tandoori chicken tikka in a lemon & lime-infused tomato cashew creamy sauce — \$26

London Style Chicken Tikka Masala

Grilled, marinated chicken simmered in 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 & aromatic spices — \$26

Chicken Sagwala

Chicken cooked in spinach & cashew gravy — \$26

LAMB & GOAT

Lamb Rogan Josh

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

Desi Goat Curry

Tender goat marinated overnight in yogurt & onions | Cooked in chef’s special spices — \$27

Methi Malai Lamb

Rich creamy cashew sauce with roasted fenugreek & tomatoes — \$27

BEEF

Beef Korma

Marinated beef with onions, cashew nuts & Indian spices — \$27

Beef Vindaloo

Goan specialty | Vinegar-marinated beef in a hot & spicy curry — \$27

Beef Madras

South Indian-style beef curry with fennel, curry leaves, star anise & coconut sauce — \$27

SEAFOOD

Alleppey Fish Curry

Aromatic fish curry in rich coconut cream & raw mango — \$28

Kadai Prawn

Punjabi-style prawns with mixed capsicum in tomato-based kadai sauce — \$28

Prawn Butter Masala

Bell peppers & prawns in a hot onion-tomato masala gravy — \$28

Prawn Moilee

South Indian-style prawns in a light, fragrant coconut milk curry — \$28

RICE & BIRYANI

Stonewater Biryani (Chicken / Goat)

Chef's special biryani blend | Served with cucumber yogurt — \$20

Steamed Rice — \$4

Saffron Rice — \$5

BREADS

Plain Naan — \$4

Tandoori Roti — \$4

Butter Naan — \$5

Garlic Naan — \$5

Peshawari Naan — \$6

Cheese Naan — \$6

SIDES & CONDIMENTS

Pappadums — \$4

Mixed Pickles — \$2

Mango Chutney — \$3

Raita — \$3

Kachumbari Salad — \$5

OPENING HOURS

MONDAY - CLOSED

Lunch

TUESDAY TO SUNDAY - 11:30 AM TO 2:30 PM

Dinner

TUESDAY TO SUNDAY - 5:30 PM TO 9:30 PM

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FOLLOW US

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Takeaway
MENU



AUTHENTIC INDIAN FLAVOURS
WITH A MODERN TWIST