

SMALLER	4 pcs per serve
CRISPY GARDEN ROLL Veggie parade in your mouth! Crunchy & Fresh, Beancurd, carrot, cabbage (v d)	\$14
SPICED SPINACH BHAJI Superhero of spinach, fighting blandness with every bite. Chickpea shell fritter w curry leaf, onion, mint chutney (v gf d)	\$14
NONYA SATAY CHICKEN Grilled to perfection and served with peanut sauce, it's a wild ride of Malaysian flavour that 'll have you roaring for more! Lemongrass and roast spices peanut sauce (gf d)	\$17
 PAN SEARED MASALA SCALLOPS These scallops are so well-seared, they've got a tan line! It's like a beach vacation for taste buds - sun-kissed & full of flavor.. cumin, fennel, turmeric, pepper (gf d)	\$19
STEAMED DIM SIM Steamed to perfection, so light - they practically float into your mouth. It's like eating a delicious cloud, but better... because it's edible. Chicken, cabbage, soy dressing (d)	\$14
SCALLOP DUMPLING WITH LAKSA SAUCE Little flavor ninjas, stealthily sneaking laksa goodness into every bite. Get ready to have your taste buds ambushed – in the best way possible!" (gf d)	\$15
THAI PRAWN & VERMICELLI LEMONGRASS SALAD it's like a party in your mouth and everyone's invited – even the prawns! Get ready to boogie with every bite! Fish sauce, lime, chilli, roasted peanut, lime dressing (gf d)	\$19
 KASHMIRI CHICKEN TIKKA  More flavor than a superhero movie plot – these chicken bites will have you shouting 'Kash-miri please! Red pepper, onion, yoghurt marinated, mint chutney (gf)	\$19
SHARED TASTING PLATE OF 5 STARTERS Get ready to take your taste buds on a tour without ever leaving your seat. Warning: may induce serious food envy among friends. chef's selection of 5 starters (2 ea)	\$29
FROM THE COAST	
CHOO CHEE PRAWN They are so choosy, they only swim in the most flavorful coconut choo chee sauce, shark bay tiger prawn, coconut, wild ginger, lime leaf (gf d)	\$35
SAMBAL PRAWN  Our sambal prawns pack a punch so spicy, they'll sass you back with flavor! With our signature sambal sauce with kaffir lime and lemongrass (gf d)	\$34
 THAI WHOLE FISH Whole Lotta Fish: Our Thai whole fish is a catch so big, it'll have you hooked from the first bite! ried served with aromatic sauce infused w palm sugar, chilli, tamarind (gf d)	\$38
NONYA FISH CURRY  Curry in a Hurry: Dive into a sea of flavor with our Nonya fish curry – it's curry-licious! Tamarind, lemongrass, paprika, coconut milk (gf d)	\$33
HOT FROM THE WOK chicken or veggies \$23/ prawns \$25	
 CHICKEN BIRYANI IN POT W RAITA  Our biryani in a pot with raita is a flavor explosion that'll light up your palate like a bonfire! Saffron rice slow cooked with fragrant spices and chicken, egg (gf)	
LAKSA Dive into a sea of creamy coconut broth, tangled with noodles, and loaded with a riot of vibrant flavors. (gf)	
PAD THAI Step right up to our Pad Thai parade! It's a carnival of flavors that'll have you doing the noodle dance of joy! Roasted peanut, tamarind, egg and bean sprouts (gf d)	
MEE GORENG  hokkien noodles tossed with egg, beansprout and sambal (d)	

STONE & COPPER		
FEED ME PLEASE		
<i>SEE BACK PAGE</i>		
\$52 PP 8 COURSES THE CLASSIC	\$65 PP 9 COURSES CELEBRATION FEAST	\$49 PP 6 COURSES COUPLE SET
COCKTAILS		
	MUMBAI SPRITZ hendricks, vermouth, rose syrup, prosecco	21
	SILK ROUTE absolut, fiorente elderflower, lychee, mint	21
	POMEGRANATE LEMONGRASS MARITINI bombay sapphire, pama pomegranate liqueur, lemongrass	20
	FORBIDDEN NECTAR roku, aperol, blood orange, rosemary	20
	WHEN IN GOA Espolon blanco, Cointreau, mango, chilli	21
	SAFFRON OLD FASHIONED Johnnie walker double black, saffron, cardamom, chocolate bitters	21
	COCONUT CHILLI MOJITO havana club 3 anos, malibu, thai chilli, coconut	21
	HIGH TAI gold rum, Indian spice syrup, passionfruit, lime, pineapple juice	20

BREAD FROM TANDOOR	
ROTI CANAI Canai Carnival - that's so flaky, it'll have you rockin' and rollin' with every bite!	\$7
PLAIN NAAN	\$7
GARLIC NAAN/ BUTTER NAAN	\$7.5
CHEESE & ONION NAAN/ CHEESE & GARLIC NAAN	\$8
Naan-sense: Our naan selection is so versatile, it's naan-sense to choose just one! Whether plain, garlic, butter, or cheese, we've got naan to satisfy every craving	
ON THE LAND	
THAI CHILLI CHICKEN W CASHEWNUT It'll have you chatting with your taste buds! Shallot, soy, oyster sauce (d)	\$27
RED CURRY OF DUCK Quack Attack, this is so irresistible, you'll be quacking for more! Get ready to dazzle your palate with every bite!lychee, capsicum, thai basil (gf d)	\$29
 TANDOORI BUTTER CHICKEN Our tandoori butter chicken is a tantalizing tango of spices and buttery goodness that'll leave you in blissful food coma! Tandoor-smoked chicken, tomato, spices, cream (gf)	\$27
MADRAS PEPPER CHICKEN  Get ready to spice up with this tender chicken that's mad for Madras! Dried roast spices, onion, cumin, coriander seeds (gf. d)	\$26
 SLOW COOKED KORMA OF LAMB Get ready for a magical experience as tender lamb meets a creamy korma sauce, creating a flavor sensation that's simply lamb-tastic! Coconut, cashew, kewra scented sulfanas.(gf)	\$28
RENDANG BEEF  Brace yourself for a flavor rumble in the jungle! it'll have you rumbling for more with every mouthful! Coconut, fresh turmeric, lemongrass and dry spices.(gf d)	\$27
OF THE EARTH	
BUTTER PANEER MASALA Paneer Party: Dive into our butter paneer masala – it's like a VIP party in your mouth, and everyone's invited!Cottage Cheese, creamy tomato, peas (v gf)	\$25
 COTTAGE CHEESE KOFTA Our cottage cheese kofta is so crazy delicious, you'll be speaking in kofta-cha accents all night long! Paneer, baby potato, roasted fenugree leave, creamy tomato (v gf)	\$25
EGGPLANT PACHADI Prepare for a taste explosion! The eggplants will take your taste buds on a rollercoaster ride of flavor ecstasy! Tamarind, tomato, red chilli (v gf)	\$22
SIDES	
STIR FRY BOK CHOY Wok This Way: it's so fresh, it'll have you wok-ing on sunshine! (v d)	\$16
PAPPADOMS W MANGO CHUTNEY Pappadom-a-lama-ding-dong, it's a pop 'n' chutney party in your mouth!(v d)	\$5.5
VEGGIE RAITA Raita Righteousness: Our veggie raita is so cool, it's the sidekick your taste buds deserve!	\$5
COCONUT RICE Get coco-nutty with our coconut rice – it's rice that's coco-loco good! infused with pandan leaf, lemongrass, and coconut	\$5
JASMINE RICE	\$4

v - vegetarian , gf - gluten free, d - dairy free
please note: some dishes can be made gluten free/ our dishes may contain traces of nuts and dairy/ while full care is taken to prepare the meals, we are unable to cater for people with severe food allergies.

Let's Keep It Simple: One Bill per Table, No Splitting, Please.
Visa/Mastercard/Amex - 1.65% Eftpos (Chq/Sav) - 0.3
15% Public holiday surcharge

STONE & COPPER

FEED ME !

STONE SET
THE CLASSIC
A SELECTION OF SIGNATURES

(MIN. 4 PERSONS PER TABLE)

KASHMIRI CHICKEN TIKKA
red pepper, onion, yogurt

STEAMED DIMSIM
chicken, cabbage, soy dressing

VEGETABLE SPRING ROLL
beancurd, carrot, chinese cabbage

NONYA FISH CURRY
tamarind, lemongrass, paprika, coconut milk

THAI CHILI CHICKEN W CASHEWNUT
shallot, soy, oyster sauce

SLOW COOKED KORMA OF LAMB
potato, tamarind, peanut

STIR FRY BOK CHOY
seasonal greens, garlic, soy (v d)

JASMINE RICE

DESSERT
\$52 P.P

COPPER SET
BEST OF THE BEST
CELEBRATION FEAST

(MIN. 4 PERSONS PER TABLE)

PAN SEARED MASALA SCALLOPS
cumin, fennel, turmeric, and pepper (gf d)

SPINACH & ONION PAKORA
curry leaf, ground masala, chickpea shell

SPRING ROLL
beancurd, carrot, cabbage

NONYA SATAY CHICKEN
lemongrass and roast spices marinated, peanut sauce

CHOO CHEE PRAWN
shark bay tiger prawn, coconut, wild ginger, lime leaf

WHOLE CRISPY FISH
aromatic sauce infused w palm sugar, chilli, tamarind

BEEF RENDANG
coconut, fresh turmeric, lemongrass and dry spices

TANDOORI BUTTER CHICKEN
Tandoor-smoked chicken, tomato, kashmiri spices, cream

JASMINE RICE

DESSERT
\$65 P.P

COUPLE SET
A SELECTION OF OUR FAVORITE DISHES

(SERVES FOR 2 PERSONS ONLY)

KASHMIRI CHICKEN TIKKA
red pepper, onion, yogurt

VEGETABLE SPRING ROLL
beancurd, carrot, chinese cabbage

THAI CHILI CHICKEN W CASHEWNUT
shallot, soy, oyster sauce

SLOW COOKED KORMA OF LAMB
potato, tamarind, peanut

EGGPLANT PACHADI
tamarind, tomato, red chilli (v gf)

JASMINE RICE

\$49 P.P

ADD ONS FOR THE TABLE

ROTI OR PLAIN NAAN FOR THE TABLE \$3 PP

PAPPADOMS W MANGO CHUTNEY \$2 PP