

Seafood Curries

Seafood Curry (Mild, Med, Hot) \$24.00

Prawns, fish, calamari and mussels in a coconut and curry leaf flavoured South Indian yellow curry.

Prawn Curry (Mild, Med, Hot) \$24.00

A traditional curry with coconut cream, spices and fresh coriander.

Kerala Fish Curry (Mild, Med, Hot)..... \$24.00

Cubes of fish cooked in an aromatic curry flavoured with coconut & curry leaves.

Prawn Masala (Mild, Med, Hot) \$24.00

Prawns, onions and capsicum pan fried in a creamy tomato and almond sauce.

Prawn Saagwala (Mild, Med, Hot) \$24.00

Prawns in a curry flavoured with coconut & spinach.

Lamb Curries

Lamb Khorma (Mild, Med, Hot)\$19.50

Lamb combined with yoghurt and ground cashew nut to make a truly delightful curry.

Lamb Saagwala (Mild, Med, Hot)\$19.50

This delicious curry combines lamb with spinach and is seasoned with ginger and spices.

Lamb Rogan Josh (Mild, Med, Hot) \$19.50

An enjoyable lamb curry with fried onions, coriander and cashew nuts.

Lamb Tangy (Mild, Med, Hot).....\$19.50

A sweet and sour curry with mango and pineapple.

Lamb Jal-Frezi (Mild, Med, Hot) \$19.50

Pan-fried lamb with cumin seeds, onions, tomatoes, capsicum and fresh coriander.

Lamb Madras (Mild, Med, Hot)\$19.50

Lamb marinated in aromatic spices and finished with coconut cream.

Lamb Vindaloo (Available **HOT** only!)..... \$19.50

A traditional hot and spicy, tangy curry from Goa.

Vegetable Curries

Masala Dosa (Available **Medium** only!)..... \$14.25

Mashed potato rolled in a gluten free lentil and rice flour pancake. Served with coconut chutney and sambar (lentil broth).

Mixed Vegetable Khorma (Mild, Med, Hot).. \$14.25

An array of fresh garden vegetables cooked in a creamy almond and cashew nut sauce.

Vegetable Saagwala (Mild, Med, Hot) ... \$14.25

Seasonal vegetables in a creamy herb infused curry with ginger and spinach.

Palak Paneer (Mild, Med, Hot) \$14.25

Cottage cheese and spinach cooked in a tomato and almond sauce.

Paneer Mater Masala (Mild, Med, Hot).. \$14.25

Homemade cottage cheese, tomatoes, onion, capsicums and peas in a creamy sauce.

Vegetable Kofta (Mild, Med, Hot) \$14.25

Croquets of potato and cottage cheese, cooked in a creamy tomato and almond sauce with dried fruit.

Pumpkin & Eggplant Curry (Mild, Med, Hot) . \$14.25

Pumpkin cooked with eggplant, coriander and a dash of cream.

Dhal Tamata Curry (Mild, Med, Hot) \$14.25

Curry of lentils, cumin seed, tomato, onion, ginger, garlic and fresh coriander.

Dhal Saagwala (Mild, Med, Hot) \$14.25

Lentils in a curry flavoured with spinach.

NOTE: Almonds and cashew nuts are used extensively in Indian cooking and traces may be found in all dishes on our menu.

Hathi

INDIAN RESTAURANT

Est. 1992

“Namaste”



MENU



Entrees

Samosa (Deep Fried) \$8.50
Savoury vegetable or meat (beef mince) curry puffs.
Served with tamarind chutney.

Onion Pakora (Deep Fried)\$8.50
A popular snack of sliced onion dipped
in a spicy chickpea batter and deep fried.
Served with tamarind chutney.

Vada (Deep Fried) – Lentil doughnuts\$8.50
Served with coconut, mint & coriander chutney.

Vegetarian Kebab Platter (Grilled)\$10.50
Seasonal vegetables and chunks of homemade
cottage cheese in a yoghurt and chickpea marinade.
Served with yoghurt & mint chutney.

Chicken Tikka (Grilled)\$10.50
Strips of chicken in yoghurt, coriander and mild
spices. Served with yoghurt & mint chutney.

Coconut Prawns (Deep Fried)\$12.50
Marinated prawns coated in a coconut batter.
Served with tamarind mayonnaise.

Tandoori Chicken (Grilled)\$12.00
Chicken marinated in yoghurt and tandoori masala.
Served with yoghurt & mint chutney.

Barra Kebab (Grilled)\$13.50
Lamb cutlets marinated in tandoori masala.
Served with yoghurt & mint chutney.

Side Dishes

Pappadums\$3.50

Chutney\$3.50

Pickle\$3.50

Yoghurt & Cucumber Raita\$3.50

Indian Salad.....\$3.50
(tomato, onion & cucumber)

Indian Breads

Naan (Plain or Garlic) \$4.50
A soft bread made of plain flour & baked in the
Tandoori oven.

Cheese & Spinach Naan \$4.50
Tandoori naan stuffed with cottage cheese and
spinach.

Cheese Naan (Garlic or Chilli optional) \$4.50
Tandoori naan stuffed with cheddar cheese.

Spicy Naan \$4.50
Tandoori naan topped with garlic, chilli and
the Chef's special blend of herbs & spices.

Peshwari Naan \$4.50
Tandoori naan stuffed with dried fruit.

Masala Naan \$4.50
Tandoori naan stuffed with potato, cheese, onion,
ginger & fresh coriander.

Kheema Naan \$4.50
Tandoori naan stuffed with mildly spiced
beef mince.

Roti \$4.50
A traditional thin flat bread made of
wholemeal flour.

Paratha \$4.50
A layered flakey wholemeal bread.

Aloo Paratha \$4.50
Paratha with a mildly spiced potato filling.

Rice Dishes

Basmati\$4.00

Biriyani
Savoury basmati rice mixed with aromatic
herbs & spices.

- **Vegetarian \$14.25**
- **Beef, Lamb, Chicken \$19.50**
- **Goat \$20.00**
- **Prawn \$24.00**

Beef Curries

Beef Khorma (Mild, Med, Hot) \$19.50
Beef combined with yoghurt and ground cashew nuts
to make a truly delightful curry.

Beef Saagwala (Mild, Med, Hot) \$19.50
This delicious curry combines tender
pieces of beef with spinach, ginger and
fresh herbs.

Beef Tangy (Mild, Med, Hot) \$19.50
A sweet and sour curry with mango and pineapple.

Beef Jal-Frezi (Mild, Med, Hot) \$19.50
Pan-fried beef with cumin seeds, onions, tomatoes,
capsicum and fresh coriander.

Beef Madras (Mild, Med, Hot) \$19.50
Beef marinated in aromatic spices and
finished with coconut cream.

Beef Vindaloo (Available *HOT* only!) \$19.50
A traditional hot and spicy, tangy curry
from Goa.

Goat Curries

Goat Khorma (Mild, Med, Hot).....\$20.00
Goat combined with yoghurt and ground
cashew nut to make a truly delightful curry.

Goat Rogan Josh (Mild, Med, Hot)\$20.00
An enjoyable goat curry with fried ground
onions, cashew nuts and coriander.

Goat Jal-Frezi (Mild, Med, Hot)\$20.00
Pan-fried goat with cumin seeds, onions, tomatoes,
capsicum and fresh coriander.

Goat Madras (Mild, Med, Hot)\$20.00
Goat marinated in aromatic spices and
finished with coconut cream.

Goat Vindaloo (Available *HOT* only!)\$20.00
A traditional hot and spicy, tangy curry
from Goa.

Chicken Curries

(All chicken is boneless)

Chicken Khorma (Mild, Med, Hot) \$19.50
Chicken combined with yoghurt and ground
cashew nuts to make a truly delightful curry.

Chicken Badhami (Mild, Med, Hot)\$19.50
Cheese, almonds and dried fruit wrapped in
succulent chicken thigh fillet, grilled and then
simmered in a khorma sauce.

Butter Chicken (Mild, Med, Hot).....\$19.50
Chicken marinated in Tandoori spices,
grilled and simmered in a creamy tomato
and almond sauce.

Chicken Tikka Masala (Mild, Med, Hot)..... \$19.50
A preparation of chicken, capsicum and onion,
in a tomato and almond sauce.

Chicken Saagwala (Mild, Med, Hot) \$19.50
Boneless chicken cooked with ginger
and spinach.

Chicken Tangy (Mild, Med, Hot) \$19.50
A sweet and sour curry with mango
and pineapple.

Chicken Jal-Frezi (Mild, Med, Hot) \$19.50
Pan-fried chicken with cumin seeds, onions, tomatoes,
capsicum and fresh coriander.

Chicken Madras (Mild, Med, Hot).....\$19.50
Chicken marinated in aromatic spices and
finished with coconut cream.

Chetty Nadu (Mild, Med, Hot) \$19.50
A popular South Indian curry with roasted
spices, coconut and coriander leaves.

Chicken Vindaloo (Available *HOT* only!) .. \$19.50
A traditional hot and spicy, tangy curry
from Goa.