

Goat Curries

- Goat Khorma (Mild, Medium or Hot) \$20.00**
Goat combined with yoghurt and ground cashew nut to make a truly delightful curry.
- Goat Rogan Josh (Mild, Medium or Hot) \$20.00**
An enjoyable goat curry with fried ground onions, cashew nuts and coriander.
- Goat Jal-Frezi (Mild, Medium or Hot) \$20.00**
Pan-fried goat with cumin seeds, onions, tomatoes, capsicum and fresh coriander.
- Goat Madras (Mild, Medium or 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.

Seafood Curries

- Seafood Curry (Mild, Medium or Hot) \$23.50**
Prawns, fish, calamari and mussels in a coconut and curry leaf flavoured South Indian yellow curry.
- Prawn Curry (Mild, Medium or Hot) \$23.50**
A traditional curry with coconut cream, spices and fresh coriander.
- Kerala Fish Curry (Mild, Medium or Hot) \$23.50**
Cubes of fish cooked in an aromatic curry flavoured with coconut & curry leaves.
- Prawn Masala (Mild, Medium or Hot)..... \$23.50**
Prawns, onions and capsicum pan fried in a creamy tomato and almond sauce.
- Prawn Saagwala (Mild, Medium or Hot)..... \$23.50**
Prawns in a curry flavoured with coconut & spinach.

Vegetable Curries

- Masala Dosa (Available Medium only!) \$14.00**
Mashed potato rolled in a gluten free lentil and rice flour pancake. Served with coconut chutney and sambar (lentil broth).
- Mixed Vegetable Khorma (Mild, Medium or Hot)..... \$14.00**
An array of fresh garden vegetables cooked in a creamy almond and cashew nut sauce.
- Vegetable Saagwala (Mild, Medium or Hot)..... \$14.00**
Seasonal vegetables in a creamy herb infused curry with ginger and spinach.

- Palak Paneer (Mild, Medium or Hot) \$14.00**
Cottage cheese and spinach cooked in a tomato and almond sauce.
- Paneer Mater Masala (Mild, Medium or Hot) \$14.00**
Homemade cottage cheese, tomatoes, onion, capsicums and peas in a creamy almond sauce.
- Vegetable Kofta (Mild, Medium or Hot) \$14.00**
Croquets of potato and cottage cheese, cooked in a creamy tomato and almond sauce with dried fruit.
- Pumpkin & Eggplant Curry (Mild, Medium or Hot)..... \$14.00**
Pumpkin cooked with eggplant, coriander and a dash of cream.
- Dhal Tamata Curry (Mild, Medium or Hot) \$14.00**
Curry of lentils, cumin seed, tomato, onion, ginger, garlic and fresh coriander.
- Dhal Saagwala (Mild, Medium or Hot) \$14.00**
Lentils in a curry flavoured with spinach.

Rice Dishes

- Basmati \$4.00**
- Biriyani**
Savoury basmati rice mixed with aromatic herbs & spices.
- **Vegetarian \$14.00**
 - **Beef, Lamb, Chicken \$18.75**
 - **Goat \$20.00**
 - **Prawn \$23.50**

Soft Drinks

- Lemonade, Pepsi, Pepsi Max, Solo**
- 1.25L Bottle..... \$3.50
- 375ml Can..... \$2.50

ALL PRICES ARE INCLUSIVE OF GST
AND SUBJECT TO CHANGE WITHOUT NOTICE

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Hathi

INDIAN RESTAURANT

Est. 1992



TAKE-AWAY MENU

Aquarius Resort, 140 Alexandra Parade,
Alexandra Headland Qld 4572

PH: 5443 5411

OPEN 7 DAYS

Dinner from 5.00pm

Lunch 11am - 1.30pm (Thurs & Fri)

Licensed • BYO Wine only

www.hathi.com.au



Entrees

Samosa (Deep Fried)	\$8.00
Savoury vegetable or meat (beef mince) curry puffs. Served with tamarind chutney.	
Onion Pakora (Deep Fried)	\$8.00
A popular snack of sliced onion dipped in a spicy chickpea batter and deep fried. Served with tamarind chutney.	
Vada (Deep Fried) – Lentil doughnuts	\$8.00
Served with coconut, mint & coriander chutney.	
Vegetarian Kebab Platter (Grilled)	\$9.50
Seasonal vegetables and chunks of homemade cottage cheese in a yoghurt and chickpea marinade. Served with yoghurt & mint chutney.	
Chicken Tikka (Grilled)	\$10.00
Strips of chicken in yoghurt, coriander and mild spices. Served with yoghurt & mint chutney.	
Coconut Prawns (Deep Fried)	\$11.00
Marinated prawns coated in a coconut batter. Served with tamarind mayonnaise.	
Tandoori Chicken (Grilled)	\$11.00
Chicken marinated in yoghurt and tandoori masala. Served with yoghurt & mint chutney.	
Barra Kebab (Grilled)	\$12.00
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 (tomato, onion & cucumber)	\$3.50

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

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.	

Beef Curries

Beef Khorma (Mild, Medium or Hot)	\$18.75
Beef combined with yoghurt and ground cashew nuts to make a truly delightful curry.	
Beef Saagwala (Mild, Medium or Hot)	\$18.75
This delicious curry combines tender pieces of beef with spinach, ginger and fresh herbs.	
Beef Tangy (Mild, Medium or Hot)	\$18.75
A sweet and sour curry with mango and pineapple.	
Beef Jal-Frezi (Mild, Medium or Hot)	\$18.75
Pan-fried beef with cumin seeds, onions, tomatoes, capsicum and fresh coriander.	
Beef Madras (Mild, Medium or Hot)	\$18.75
Beef marinated in aromatic spices and finished with coconut cream.	
Beef Vindaloo (Available HOT only!)	\$18.75
A traditional hot and spicy, tangy curry from Goa.	

Lamb Curries

Lamb Khorma (Mild, Medium or Hot)	\$18.75
Lamb combined with yoghurt and ground cashew nut to make a truly delightful curry.	
Lamb Saagwala (Mild, Medium or Hot)	\$18.75
This delicious curry combines lamb with spinach and is seasoned with ginger and spices.	
Lamb Rogan Josh (Mild, Medium or Hot)	\$18.75
An enjoyable lamb curry with fried onions, coriander and cashew nuts.	
Lamb Tangy (Mild, Medium or Hot)	\$18.75
A sweet and sour curry with mango and pineapple.	
Lamb Jal-Frezi (Mild, Medium or Hot)	\$18.75
Pan-fried lamb with cumin seeds, onions, tomatoes, capsicum and fresh coriander.	
Lamb Madras (Mild, Medium or Hot)	\$18.75
Lamb marinated in aromatic spices and finished with coconut cream.	
Lamb Vindaloo (Available HOT only!)	\$18.75
A traditional hot and spicy, tangy curry from Goa.	

Chicken Curries

(All chicken is boneless)

Chicken Khorma (Mild, Medium or Hot)	\$18.75
Chicken cooked in yoghurt and cashew nut.	
Chicken Badhami (Mild, Medium or Hot)	\$18.75
Cheese, almonds and dried fruit wrapped in succulent chicken thigh fillet, grilled and then simmered in a khorma sauce.	
Butter Chicken (Mild, Medium or Hot)	\$18.75
Chicken marinated in Tandoori spices, grilled and simmered in a creamy tomato and almond sauce.	
Chicken Tikka Masala (Mild, Medium or Hot)	\$18.75
A preparation of chicken, capsicum and onion, in a tomato and almond sauce.	
Chicken Saagwala (Mild, Medium or Hot)	\$18.75
Boneless chicken cooked with ginger and spinach.	
Chicken Tangy (Mild, Medium or Hot)	\$18.75
A sweet and sour curry with mango and pineapple.	
Chicken Jal-Frezi (Mild, Medium or Hot)	\$18.75
Pan-fried chicken with cumin seeds, onions, tomatoes, capsicum and fresh coriander.	
Chicken Madras (Mild, Medium or Hot)	\$18.75
Chicken marinated in aromatic spices and finished with coconut cream.	
Chetty Nadu (Mild, Medium or Hot)	\$18.75
A popular South Indian curry with roasted spices, coconut and coriander leaves.	
Chicken Vindaloo (Available HOT only!)	\$18.75
A traditional hot and spicy, tangy curry from Goa.	