

Seafood Curries - \$24.50

Prawn Masala (Mild, Medium or Hot)

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

Kerala Fish Curry (Mild, Medium or Hot) DF

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

Seafood Curry (Mild, Medium or Hot) DF

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

Prawn Curry (Mild, Medium or Hot) DF

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

Prawn Saagwala (Mild, Medium or Hot) DF

Prawns in a curry flavoured with coconut & spinach.

Lamb Curries - \$20.50

Lamb Khorma (Mild, Medium or Hot)

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

Lamb Kadai (Mild, Medium or Hot) DF

An aromatic tomato, onion and coriander seed flavoured curry.

Lamb Jal-Frezi (Mild, Medium or Hot) DF

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

Lamb Madras (Mild, Medium or Hot) DF

Lamb marinated in aromatic spices and finished with coconut cream.

Lamb Vindaloo (Available **HOT** only!) DF

A traditional hot and spicy, tangy curry from Goa.

Lamb Saagwala (Mild, Medium or Hot) DF

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

Lamb Rogan Josh (Mild, Medium or Hot) DF

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

Vegetable Curries - \$15.50

Mixed Vegetable Khorma (Mild, Medium or Hot)

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

Vegetable Kofta (Mild, Medium or Hot)

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

Paneer Mater Masala (Mild, Medium or Hot)

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

Palak Paneer (Mild, Medium or Hot)

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

Kadai Paneer (Mild, Medium or Hot)

An aromatic tomato, onion and coriander seed flavoured curry.

Dhal Tamata Curry (Mild, Medium or Hot) DF

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

Dhal Saagwala (Mild, Medium or Hot) DF

Lentils in a curry flavoured with spinach.

Pumpkin & Eggplant Curry (Mild, Medium or Hot) DF

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

Vegetable Saagwala (Mild, Medium or Hot) DF

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

Masala Dosa (Available **Medium** only!) V

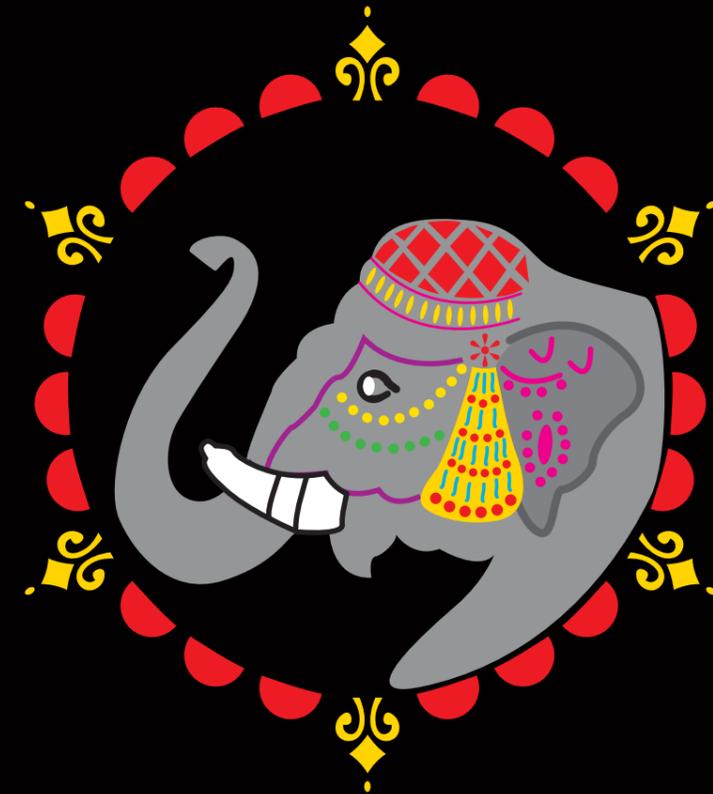
Mashed potato rolled in a gluten free lentil and rice flour pancake. Served with coconut chutney and sambar (lentil broth).

Hathi

INDIAN RESTAURANT

Est. 1992

“Namaste”



MENU



Entrees

Onion Pakora (Deep Fried) V\$9.50

A popular snack of sliced onion dipped in a spicy chickpea batter and deep fried. Served with tamarind chutney.

Vada (Deep Fried) – Lentil doughnuts V ..\$9.50

Served with coconut, mint & coriander chutney.

Samosa (Deep Fried) DFO\$9.50

Savoury vegetable or meat (beef mince) curry puffs. Served with tamarind chutney.

Vegetarian Kebab Platter (Grilled)\$11.50

Seasonal vegetables and chunks of homemade cottage cheese in a yoghurt and chickpea marinade. Served with yoghurt & mint chutney.

Rashmi Kebab (Grilled)\$13.00

Chicken tenderloins marinated in ground cashew nuts, cream and mixed spices. Served with yoghurt & mint chutney.

Chicken Tikka (Grilled).....\$11.00

Strips of chicken in yoghurt, coriander and mild spices. Served with yoghurt & mint chutney.

Tandoori Chicken (Grilled)\$13.00

Chicken marinated in yoghurt and tandoori masala. Served with yoghurt & mint chutney.

Barra Kebab (Grilled)\$15.00

Lamb cutlets marinated in tandoori masala. Served with yoghurt & mint chutney.

Tandoori Prawns (Grilled)\$13.50

King prawns marinated in tandoori masala. Served with yoghurt & mint chutney.

Coconut Prawns (Deep Fried) DF\$13.50

Marinated prawns coated in a coconut batter. Served with tamarind mayonnaise.

Side Dishes

Pappadums V \$3.50

Chutney V \$3.50

Pickle V \$3.50

Yoghurt & Cucumber Raita \$3.50

Indian Salad V \$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.

Chicken & Cheese Naan \$4.50

Tandoori naan stuffed with chicken tikka, cheese, 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 DFO \$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

Biryani (Mild, Medium or Hot)

Savoury basmati rice mixed with aromatic herbs & spices.

• **Vegetarian \$15.50**

• **Beef, Chicken, Lamb \$20.50**

• **Goat \$21.50**

• **Prawn \$24.50**

Beef Curries - \$20.50

Beef Khorma (Mild, Medium or Hot)

Beef combined with yoghurt and ground cashew nuts to make a truly delightful curry.

Beef Kadai (Mild, Medium or Hot) DF

An aromatic tomato, onion and coriander seed flavoured curry.

Beef Jal-Frezi (Mild, Medium or Hot) DF

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

Beef Madras (Mild, Medium or Hot) DF

Beef marinated in aromatic spices and finished with coconut cream.

Beef Vindaloo (Available HOT only!) DF

A traditional hot and spicy, tangy curry from Goa.

Beef Saagwala (Mild, Medium or Hot) DFO

This delicious curry combines tender pieces of beef with spinach, ginger and fresh herbs.

Goat Curries - \$21.50

Goat Khorma (Mild, Medium or Hot)

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

Goat Kadai (Mild, Medium or Hot) DF

An aromatic tomato, onion and coriander seed flavoured curry.

Goat Jal-Frezi (Mild, Medium or Hot) DF

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

Goat Madras (Mild, Medium or Hot) DF

Goat marinated in aromatic spices and finished with coconut cream.

Goat Vindaloo (Available HOT only!) DF

A traditional hot and spicy, tangy curry from Goa.

Goat Rogan Josh (Mild, Medium or Hot) DFO

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

Chicken Curries - \$20.50

(All chicken is boneless)

Chicken Khorma (Mild, Medium or Hot)

Chicken cooked in yoghurt and cashew nut.

Butter Chicken (Mild, Medium or Hot)

Chicken marinated in Tandoori spices, grilled and simmered in a creamy tomato and almond sauce.

Chicken Tikka Masala (Mild, Medium or Hot)

A preparation of chicken, capsicum and onion, in a tomato and almond sauce.

Chicken Kadai (Mild, Medium or Hot) DF

An aromatic tomato, onion and coriander seed flavoured curry.

Chicken Jal-Frezi (Mild, Medium or Hot) DF

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

Chicken Madras (Mild, Medium or Hot) DF

Chicken marinated in aromatic spices and finished with coconut cream.

Kerala Chicken (Mild, Medium or Hot) DF

A flavoursome south Indian roasted spice & coconut flavoured curry.

Chicken Vindaloo (Available HOT only!) DF

A traditional hot and spicy, tangy curry from Goa.

Chicken Saagwala (Mild, Medium or Hot) DFO

Boneless chicken cooked with ginger and spinach.

DF DAIRY FREE

DFO DAIRY FREE OPTIONAL

V VEGAN

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