

SEAFOOD CURRIES ^{GF}

\$26.00

Prawn Masala (Mild, Medium or Hot)
Almonds, tomato, capsicum, onion, cream.

Kerala Fish Curry (Mild, Medium or Hot) ^{HF}
Coconut, curry leaves, tamarind, roasted spices.

Seafood Curry (Mild, Medium or Hot) ^{HF}
Fish, prawns, calamari, mussels, coconut, curry leaves, tomato.

Prawn Curry (Mild, Medium or Hot) ^{HF}
Coconut, curry leaves, tomato.

RICE DISHES ^{GF}

Basmati \$4.00

Biryani (Mild, Medium or Hot)
Savoury basmati rice mixed with aromatic herbs & spices.

- **Chicken, Lamb** \$22.50
- **Goat** \$23.50

VEGETABLE CURRIES ^{GF}

\$17.00

Mixed Vegetable Khorma (Mild, Medium or Hot)
Seasonal vegetables, yoghurt, ground cashew nuts.

Palak Paneer (Mild, Medium or Hot)
Paneer cheese & spinach in a tomato & almond sauce with capsicum.

Vegetable Kofta (Mild, Medium or Hot)
Almonds, tomato, dried fruit, cashew nuts, cream.

Pumpkin & Eggplant (Mild, Medium or Hot) ^V
Coconut, curry leaves.

Masala Dosa (Available *Medium only!*) ^V
Rice flour pancake, mashed potato. Sambar, coconut chutney.

Paneer Mater Masala (Mild, Medium or Hot)
Onion masala, tomato, capsicum, green peas, cream.

Kadai Paneer (Mild, Medium or Hot)
Onion masala, tomato.

Chickpea Masala (Mild, Medium or Hot) ^V
Onion masala, tomato, coconut.

Vegetable Saagwala (Mild, Medium or Hot) ^{HF}
Seasonal vegetables, spinach, ginger, cream.

Dal Makhani (Mild, Medium or Hot)
Black lentils and Kidney beans in a wholesome creamy curry.

Dal Fry (Mild, Medium or Hot) ^V
Mixed lentils flavoured with cumin seed & curry leaves.



Hathi

INDIAN RESTAURANT

Est. 1992

ENTREES

Onion Pakora (Deep Fried) ^{V GF} \$9.50
Sliced onion, chickpea batter. Tamarind chutney.

Samosa (Deep Fried) ^{HF} \$9.50
Savoury vegetable or meat curry puffs. Tamarind chutney.

Vegetarian Kebab Platter (Grilled) ^{GF} ... \$12.50
Seasonal vegetables, paneer cheese. Mint chutney.

Vada (Lentil Doughnuts) (Deep Fried) ^V \$9.50
Sambar, Coconut Chutney

Coconut Prawns (Deep Fried) ^{HF} \$13.50
Marinated prawns, coconut batter. Tamarind mayonnaise.

Barra Kebab (Grilled) ^{GF} \$16.00
Lamb cutlets, tandoori masala. Mint chutney.

Tandoori Chicken (Grilled) ^{HF} \$13.00
Yoghurt, tandoori masala. Mint chutney.

Chicken Tikka (Grilled) ^{GF} \$11.00
Cubes of chicken, yoghurt, tandoori masala. Mint chutney.

Tandoori Prawns (Grilled) ^{GF} \$13.50
Yoghurt, tandoori masala. Mint chutney.

Fish Cakes (Deep Fried) ^{HF} \$12.00
Crumbed fish cakes, tamarind ginger chutney.

INDIAN BREADS

Naan (Plain or Garlic) \$5.00
A soft bread made of plain flour & baked in the Tandoori oven.

Cheese Naan (Garlic or Chilli optional) \$5.00
Cheddar cheese.

Cheese & Spinach Naan \$5.00
Paneer cheese & spinach.

Spicy Naan \$5.00
Garlic, chilli & the chef's special blend of herbs and spices.

Peshwari Naan \$5.00
Dried fruit.

Chicken & Cheese Naan \$5.00
Chicken tikka, cheddar cheese, herbs & spiced.

Masala Naan \$5.00
Paneer cheese, potato, fresh herbs & spices.

Kheema Naan \$5.00
Mildly spiced beef mince.

Roti ^{HF} \$5.00
A traditional thin flat bread made of wholemeal flour.

Paratha \$5.00
A layered flakey wholemeal bread.



SIDE DISHES

- Pappadums **V**\$4.00
- Chutney.....\$4.00
(choice of Mango, Mint or Tamarind) **V**
- Pickle\$4.00
(choice of Mixed, Chilli or Lemon) **V**
- Yoghurt & Cucumber Raita\$4.00
- Indian Salad **V**\$4.00
(tomato, onion & cucumber)
- Spicy Onion Salad **V**\$6.00

BEEF CURRIES **GF**

\$22.50

Beef Khorma (Mild, Medium or Hot)
Yoghurt, ground cashew nuts.

Beef Jal-Frezi (Mild, Medium or Hot) **DF**
Onion masala, cumin seed, tomato, capsicum.

Beef Madras (Mild, Medium or Hot) **DF**
Coconut, curry leaves, tomato.

Beef Kadai (Mild, Medium or Hot) **DF**
Onion masala, tomato.

Beef Saagwala (Mild, Medium or Hot) **DF**
Spinach, ginger, cream.

Beef Vindaloo (Available **HOT** only!) **DF**
Tangy spicy masala, chilli, potato.



GF GLUTEN FREE **DF** DAIRY FREE **DFO** DAIRY FREE OPTIONAL **V** VEGAN



CHICKEN CURRIES **GF**

\$22.50

(All chicken is boneless)

Butter Chicken (Mild, Medium or Hot)
Almonds, tomato, cream.

Chicken Khorma (Mild, Medium or Hot)
Yoghurt, ground cashew nuts.

Chicken Tikka Masala (Mild, Medium or Hot)
Almonds, tomato, capsicum, onion, cream.

Mango Chicken (Mild, Medium or Hot) **DFO**
Mango, curry leaves, cream.

Chicken Jal-Frezi (Mild, Medium or Hot) **DF**
Onion masala, cumin seed, tomato, capsicum.

Chicken Madras (Mild, Medium or Hot) **DF**
Coconut, curry leaves, tomato.

Chicken Kadai (Mild, Medium or Hot) **DF**
Onion masala, tomato.

Kerala Chicken (Mild, Medium or Hot) **DF**
Coconut, curry leaves, roasted spices.

Chicken Vindaloo (Available **HOT** only!) **DF**
Tangy spicy masala, chilli, potato

LAMB CURRIES **GF**

\$22.50

Lamb Khorma (Mild, Medium or Hot)
Yoghurt, ground cashew nuts.

Lamb Rogan Josh (Mild, Medium or Hot) **DFO**
Fried onions, cashew nuts, cream.

Lamb Jal-Frezi (Mild, Medium or Hot) **DF**
Onion masala, cumin seed, tomato, capsicum.

Lamb Saagwala (Mild, Medium or Hot) **DFO**
Spinach, ginger, cream.

Lamb Madras (Mild, Medium or Hot) **DF**
Coconut, curry leaves, tomato.

Lamb Kadai (Mild, Medium or Hot) **DF**
Onion masala, tomato.

Lamb Vindaloo (Available **HOT** only!) **DF**
Tangy spicy masala, chilli, potato.

GOAT CURRIES **GF**

\$23.50

Goat Rogan Josh (Mild, Medium or Hot) **DFO**
Fried onions, cashew nuts, cream.

Goat Khorma (Mild, Medium or Hot)
Yoghurt, ground cashew nuts.

Goat Jal-Frezi (Mild, Medium or Hot) **DF**
Onion masala, cumin seed, tomato, capsicum.

Goat Curry (Sri Lankan) (Mild, Medium or Hot) **DF**
Roasted spices, curry leaves, coconut.

Goat Madras (Mild, Medium or Hot) **DF**
Coconut, curry leaves, tomato.

Goat Vindaloo (Available **HOT** only!) **DF**
Tangy spicy masala, chilli, potato.

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.

