

GOAT CURRIES GF \$21.50

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.

VEGETABLE CURRIES GF \$15.50

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) DFO
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.



SEAFOOD CURRIES GF \$25.00

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

Kerala Fish Curry (Mild, Medium or Hot) DF
Coconut, curry leaves, tamarind, roasted spices.

Seafood Curry (Mild, Medium or Hot) DF
Fish, prawns, calamari, mussels, coconut, curry leaves, tomato.

Prawn Curry (Mild, Medium or Hot) DF
Coconut, curry leaves, tomato.

RICE DISHES

Basmati\$4.00

Biriyani (Mild, Medium or Hot)
Savoury basmati rice mixed with aromatic herbs & spices.
• **Chicken, Lamb**\$20.50
• **Goat**\$21.50

DESSERT - \$7.50

Gulab Jamun
Milk dumplings in cardamom & Rose flavoured syrup.

Keer
Creamy rice pudding.

SOFT DRINKS

Coke, No Sugar, Lift, Sprite
1.25L Bottle.....\$4.50

INDIAN SPECIALTY BEVERAGES

Mango Lassi\$5.50
Home made mango & yoghurt drink.

Faluda\$7.50
Rose syrup, milk, ice cream, jelly, pistachio, vermicelli.

WINE

SULA VINEYARDS Sauvignon Blanc Bottle \$30.00
SULA VINEYARDS Dindori Reserve Shiraz..... Bottle \$32.00



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)

Fully Licensed



www.hathi.com.au

**ORDER
ONLINE**

TAKE AWAY SPECIALS

LOCAL SPECIAL \$41

2 x Curries of your choice (Seafood Excluded)
2 x Rice | 1 x Raita | 1 x Pappadums | 1 x Naan

FAMILY FEEDER \$84

Tandoori Chicken Wings
4 x Curries of your choice (Seafood Excluded)
4 x Rice | 2 x Raita | 1 x Pappadums | 2 x Naans
1 x 1.25 Litre Soft Drink

ENTREES - Deep Fried

Onion Pakora V GF	\$9.00
Sliced onion, chickpea batter. Tamarind chutney.	
Samosa DF	\$9.00
Savoury vegetable or meat curry puffs. Tamarind chutney.	
Vada - Lentil doughnuts V GF	\$9.00
Sambar, coconut chutney.	
Coconut Prawns DF	\$12.00
Marinated prawns, coconut batter. Tamarind mayonnaise.	
Fish Cakes DF	\$9.00
Crumbed fish cakes, tamarind ginger chutney.	

ENTREES - Grilled

Vegetarian Kebab Platter GF	\$11.00
Seasonal vegetables, paneer cheese. Mint chutney.	
Barra Kebab DF	\$15.00
Lamb cutlets, tandoori masala. Mint chutney.	
Tandoori Chicken GF	\$12.00
Yoghurt, tandoori masala. Mint chutney.	
Chicken Tikka GF	\$11.00
Cubes of chicken, yoghurt, tandoori masala. Mint chutney.	
Tandoori Prawns GF	\$12.00
Yoghurt, tandoori masala. Mint chutney.	
Tandoori Chicken Wings GF	\$10.00
Yoghurt, tandoori masala, Mint chutney.	

SIDE DISHES

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

INDIAN BREADS - Baked in the Tandoor

Naan (Plain or Garlic)	\$4.50
Soft bread made with plain flour.	
Cheese Naan (Garlic or Chilli optional)	\$4.50
Cheddar cheese.	
Spicy Naan	\$4.50
Garlic, Chilli & the chef's special blend of herbs and spices.	
Cheese & Spinach Naan	\$5.00
Paneer cheese & spinach.	
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 DFD	\$4.50
Thin flat wholemeal bread.	
Paratha	\$4.50
Layered flaky wholemeal bread.	



BEEF CURRIES GF \$20.50

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) DFD	
Spinach, ginger, cream.	
Beef Vindaloo (Available HOT only!) DF	
Tangy spicy masala, chilli, potato.	

LAMB CURRIES GF \$20.50

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

CHICKEN CURRIES GF \$20.50

(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) DFD	
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.	

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.

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

GF GLUTEN FREEDF DAIRY FREEDFD DAIRY FREE OPTIONALV VEGAN

