

## SEAFOOD CURRIES GF

### \$28.50

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

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

**Goan Fish Curry** (Mild, Medium or Hot) DF  
Coconut, tamarind, curry leaves.

**Kerala Prawn Curry** (Mild, Medium or Hot) DF  
Tomato, onion, kokum, cashew nuts.

## VEGETABLE CURRIES GF

### \$19.50

**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 Butter Masala** (Mild, Medium or Hot)  
Almonds, tomato, cream, onion masala.

**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) DFD  
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 ..... \$11.00  
Sliced onion, chickpea batter. Tamarind chutney.

**Samosa** (Deep Fried) DF ..... \$9.50  
Savoury vegetable or meat curry puffs. Tamarind chutney.

**Coconut Prawns** (Deep Fried) DF ..... \$15.50  
Marinated prawns, coconut batter. Tamarind mayonnaise.

**Chicken 65** (Deep Fried) DF ..... \$14.50  
Marinated pieces of thigh fillet, medium spicy batter

**Paneer Tikka** (Grilled) GF ..... \$12.50  
Paneer cheese, capsicum, onion. Mint chutney.

**Barra Kebab** (Grilled) GF ..... \$18.50  
Lamb cutlets, tandoori masala. Mint chutney.

**Tandoori Chicken** (Grilled) GF ..... \$15.50  
Yoghurt, tandoori masala. Mint chutney.

**Chicken Tikka** (Grilled) GF ..... \$14.50  
Cubes of chicken, yoghurt, tandoori masala. Mint chutney.

**Tandoori Prawns** (Grilled) GF ..... \$15.50  
Yoghurt, tandoori masala. Mint chutney.

## INDIAN BREADS

**Naan** (Plain or Garlic) ..... \$5.50  
A soft bread made of plain flour & baked in the Tandoori oven.

**Cheese Naan** (Garlic or Chilli optional) ..... \$5.50  
Cheddar cheese.

**Cheese & Spinach Naan** ..... \$5.50  
Paneer cheese & spinach.

**Spicy Naan** ..... \$5.50  
Garlic, chilli & the chef's special blend of herbs and spices.

**Peshwari Naan** ..... \$5.50  
Dried fruit.

**Chicken & Cheese Naan** ..... \$5.50  
Chicken tikka, cheddar cheese, herbs & spiced.

**Masala Kulcha** ..... \$5.50  
Paneer cheese, onion, fresh herbs & spices.

**Kheema Naan** ..... \$5.50  
Mildly spiced beef mince.

**Roti** DFD ..... \$5.50  
A traditional thin flat bread made of wholemeal flour.

**Paratha** ..... \$5.50  
A layered flakey wholemeal bread.

## RICE DISHES GF

**Basmati** ..... \$5.00

**Biryani** (Mild, Medium or Hot)  
Savoury Basmati rice mixed with dried fruit, nuts & aromatic herbs & spices.

• **Hathi Signature Mutton Biryani**  
(on the bone) ..... \$27.50

• **Hathi Signature Chicken Biryani**  
(Boneless) ..... \$25.50



## SIDE DISHES

- Pappadums** V .....\$4.50
- Chutney**.....\$4.50  
(choice of Mango, Mint or Tamarind) V
- Pickle** .....\$4.50  
(choice of Mixed, Chilli or Lemon) V
- Yoghurt & Cucumber Raita** .....\$4.50
- Indian Salad** V .....\$4.50  
(tomato, onion & cucumber)
- Spicy Onion Salad** V .....\$7.50



## BEEF CURRIES GF \$25.50

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

## CHICKEN CURRIES GF \$25.50

(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.
- Chicken Lahori** (Mild, Medium or Hot)  
Almonds, tomato, cream, spinach.
- 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 \$26.50

- 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 \$27.50

- 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.

