

## GOAT CURRIES <sup>GF</sup> \$25.50

**Goat Rogan Josh** (Mild, Medium or Hot) <sup>DFD</sup>  
Fried onions, cashew nuts, cream.

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

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

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

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

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

## VEGETABLE CURRIES <sup>GF</sup> \$17.50

**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) <sup>V</sup>  
Coconut, curry leaves.

**Masala Dosa** (Available **Medium** only!) <sup>V</sup>  
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) <sup>V</sup>  
Onion masala, tomato, coconut.

**Vegetable Saagwala** (Mild, Medium or Hot) <sup>DFD</sup>  
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) <sup>V</sup>  
Mixed lentils flavoured with cumin seed & curry leaves.



## SEAFOOD CURRIES <sup>GF</sup> \$26.50

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

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

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

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

## RICE DISHES

**Basmati** ..... \$4.50

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

- **Hathi Signature Mutton Biryani**  
(on the bone) ..... \$25.50
- **Hathi Signature Chicken Biryani**  
(Boneless) ..... \$23.50

## DESSERT - \$7.50

**Gulab Jamun**  
Milk dumplings in cardamom & Rose flavoured syrup.

## SOFT DRINKS

Coke, No Sugar, Sprite Lemon, Sprite, Fanta  
1.25L Bottle ..... \$6.00

## INDIAN SPECIALTY BEVERAGES

**Mango Lassi** ..... \$6.50  
Home made mango & yoghurt drink.

15% Public Holiday surcharge applies.



# Hathi

## INDIAN RESTAURANT

Est. 1992

## TAKE-AWAY MENU

Aquarius Resort, 140 Alexandra Parade,  
Alexandra Headland Qld 4572

**PH: 5443 5411**

Open Wednesday to Monday  
from 4.30pm for dinner.  
Closed Tuesday.

Fully Licensed

[www.hathi.com.au](http://www.hathi.com.au)



ORDER  
ONLINE

## TAKE AWAY SPECIALS

### LOCAL SPECIAL \$46

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

### FAMILY FEEDER \$92

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

<b>Onion Pakora</b> <span>V</span> <span>GF</span> .....	\$10.00
Sliced onion, chickpea batter. Tamarind chutney.	
<b>Samosa</b> <span>DF</span> .....	\$10.00
Savoury vegetable or meat curry puffs. Tamarind chutney.	
<b>Coconut Prawns</b> <span>DF</span> .....	\$14.50
Marinated prawns, coconut batter. Tamarind mayonnaise.	
<b>Chicken 65</b> <span>DF</span> .....	\$12.50
Marinated pieces of thigh fillet, Medium spicy batter.	

## ENTREES - Grilled

<b>Paneer Tikka</b> <span>GF</span> .....	\$12.50
Paneer cheese, capsicum, onion. Mint chutney.	
<b>Barra Kebab</b> <span>GF</span> .....	\$17.50
Lamb cutlets, tandoori masala. Mint chutney.	
<b>Tandoori Chicken</b> <span>GF</span> .....	\$14.50
Yoghurt, tandoori masala. Mint chutney.	
<b>Chicken Tikka</b> <span>GF</span> .....	\$12.50
Cubes of chicken, yoghurt, tandoori masala. Mint chutney.	
<b>Tandoori Prawns</b> <span>GF</span> .....	\$14.50
Yoghurt, tandoori masala. Mint chutney.	

## SIDE DISHES

<b>Pappadums</b> <span>V</span> .....	\$4.50
<b>Chutney</b> <span>V</span> .....	\$4.50
(choice of Mango, Mint or Tamarind)	
<b>Pickle</b> <span>V</span> .....	\$4.50
(choice of Mixed, Chilli or Lemon)	
<b>Yoghurt &amp; Cucumber Raita</b> .....	\$4.50
<b>Indian Salad</b> <span>V</span> .....	\$4.50
(Tomato, onion & cucumber)	
<b>Spicy Onion Salad</b> <span>V</span> .....	\$7.00

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

## INDIAN BREADS - Baked in the Tandoor

<b>Naan (Plain or Garlic)</b> .....	\$5.50
Soft bread made with plain flour.	
<b>Cheese Naan (Garlic or Chilli optional)</b> .....	\$5.50
Cheddar cheese.	
<b>Spicy Naan</b> .....	\$5.50
Garlic, Chilli & the chef's special blend of herbs and spices.	
<b>Cheese &amp; Spinach Naan</b> .....	\$5.50
Paneer cheese & spinach.	
<b>Peshwari Naan</b> .....	\$5.50
Dried fruit	
<b>Chicken &amp; Cheese Naan</b> .....	\$5.50
Chicken Tikka, cheddar cheese, herbs & spiced.	
<b>Masala Kulcha</b> .....	\$5.50
Paneer cheese, onion, fresh herbs & spices.	
<b>Kheema Naan</b> .....	\$5.50
Mildly spiced beef mince.	
<b>Roti</b> <span>DFO</span> .....	\$5.50
Thin flat wholemeal bread.	
<b>Paratha</b> .....	\$5.50
Layered flaky wholemeal bread.	



## BEEF CURRIES GF \$23.50

<b>Beef Khorma (Mild, Medium or Hot)</b>	
Yoghurt, ground cashew nuts.	
<b>Beef Jal-Frezi (Mild, Medium or Hot)</b> <span>DF</span>	
Onion masala, cumin seed, tomato, capsicum.	
<b>Beef Madras (Mild, Medium or Hot)</b> <span>DF</span>	
Coconut, curry leaves, tomato.	
<b>Beef Kadai (Mild, Medium or Hot)</b> <span>DF</span>	
Onion masala, tomato.	
<b>Beef Saagwala (Mild, Medium or Hot)</b> <span>DFO</span>	
Spinach, ginger, cream.	
<b>Beef Vindaloo (Available HOT only!)</b> <span>DF</span>	
Tangy spicy masala, chilli, potato.	

## LAMB CURRIES GF \$24.50

<b>Lamb Khorma (Mild, Medium or Hot)</b>	
Yoghurt, ground cashew nuts.	
<b>Lamb Rogan Josh (Mild, Medium or Hot)</b> <span>DFO</span>	
Fried onions, cashew nuts, cream.	
<b>Lamb Jal-Frezi (Mild, Medium or Hot)</b> <span>DF</span>	
Onion masala, cumin seed, tomato, capsicum.	
<b>Lamb Saagwala (Mild, Medium or Hot)</b> <span>DFO</span>	
Spinach, ginger, cream.	
<b>Lamb Madras (Mild, Medium or Hot)</b> <span>DF</span>	
Coconut, curry leaves, tomato.	
<b>Lamb Kadai (Mild, Medium or Hot)</b> <span>DF</span>	
Onion masala, tomato.	
<b>Lamb Vindaloo (Available HOT only!)</b> <span>DF</span>	
Tangy spicy masala, chilli, potato.	

## CHICKEN CURRIES GF \$23.50

(All chicken is boneless)	
<b>Butter Chicken (Mild, Medium or Hot)</b>	
Almonds, tomato, cream.	
<b>Chicken Khorma (Mild, Medium or Hot)</b>	
Yoghurt, ground cashew nuts	
<b>Chicken Tikka Masala (Mild, Medium or Hot)</b>	
Almonds, tomato, capsicum, onion, cream.	
<b>Chicken Lahori (Mild, Medium or Hot)</b>	
Almonds, tomato, cream, spinach.	
<b>Mango Chicken (Mild, Medium or Hot)</b> <span>DFO</span>	
Mango, curry leaves, cream.	
<b>Chicken Jal-Frezi (Mild, Medium or Hot)</b> <span>DF</span>	
Onion masala, cumin seed, tomato, capsicum.	
<b>Chicken Madras (Mild, Medium or Hot)</b> <span>DF</span>	
Coconut, curry leaves, tomato.	
<b>Chicken Kadai (Mild, Medium or Hot)</b> <span>DF</span>	
Onion masala, tomato.	
<b>Kerala Chicken (Mild, Medium or Hot)</b> <span>DF</span>	
Coconut, curry leaves, roasted spices.	
<b>Chicken Vindaloo (Available HOT only!)</b> <span>DF</span>	
Tangy spicy masala, chilli, potato.	

