

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.

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.

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

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

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

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

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

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.

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



DESSERT

Chocolate Ooze Cake \$12.00

Fresh Berries

Gulab Jamun \$10.50

Almond Praline

Mango Kulfi GF \$10.50

Coconut Lime Ice Cream GF \$10.50



0724

Hathi

INDIAN RESTAURANT

Est. 1992

ENTREES

Onion Pakora (Deep Fried) V GF \$12.00
Sliced onion, chickpea batter. Tamarind chutney.

Samosa (Deep Fried) DF \$12.00
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 GF \$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.

A 15% Surcharge applies
on Public Holidays.



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



RICE DISHES GF

Basmati \$5.00

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

- **Hathi Signature Chicken Biriyani**
(Boneless) \$26.50
- **Hathi Signature Goat Biriyani**
(Boneless) \$28.50

BEEF CURRIES GF \$26.50

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

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

CHICKEN CURRIES GF \$26.50

(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) DF
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 \$27.50

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

Lamb Rogan Josh (Mild, Medium or Hot) DF
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) DF
Spinach, ginger, cream.

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

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

GOAT CURRIES GF \$28.50

Goat Rogan Josh (Mild, Medium or Hot) DF
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.

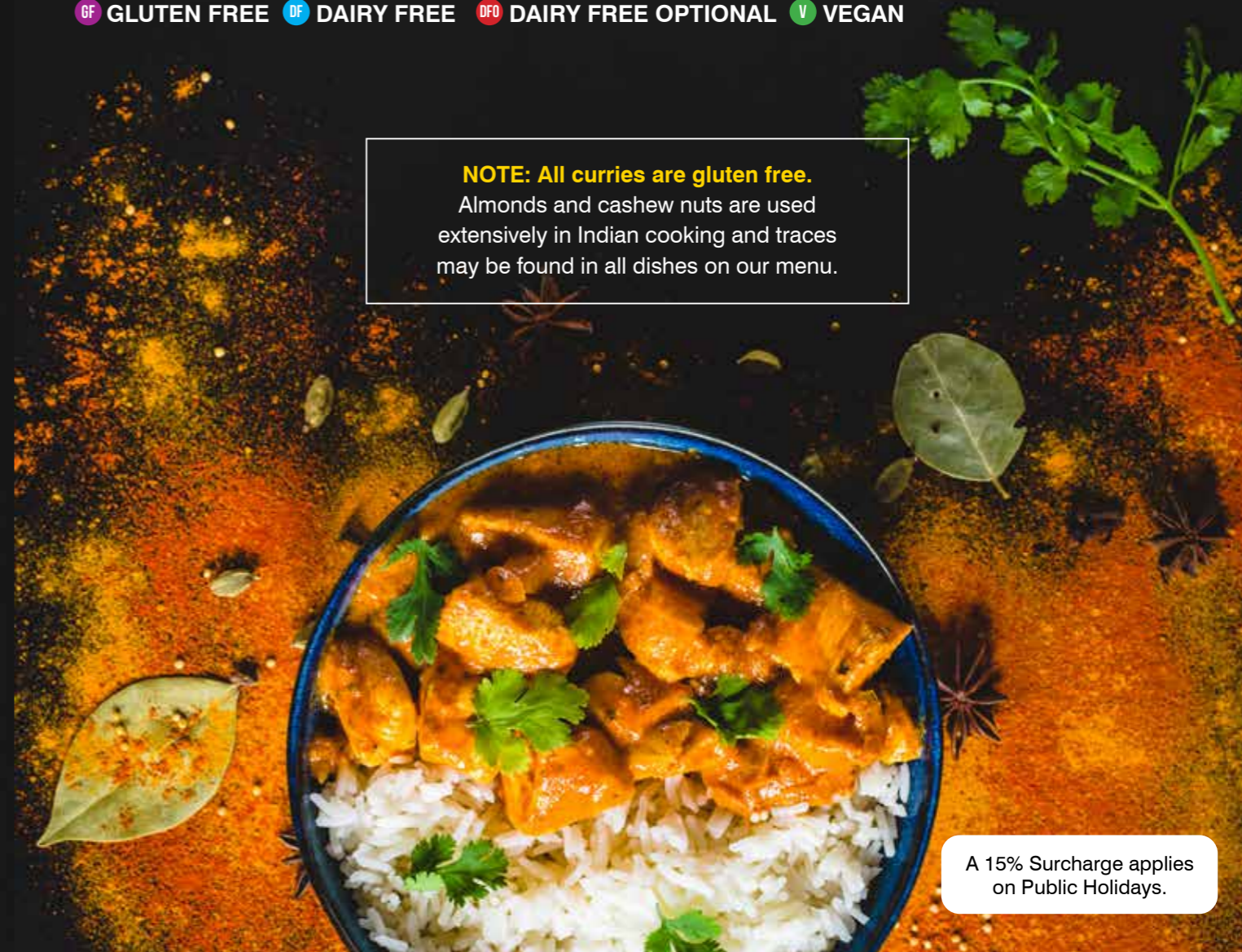
Goat Madras (Mild, Medium or Hot) DF
Coconut, curry leaves, tomato.

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

GF GLUTEN FREE DF DAIRY FREE DF 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.



A 15% Surcharge applies on Public Holidays.