

SEAFOOD CURRIES GF

\$29.50

Seafood Curry (Mild, Medium or Hot) DF

Fish, prawns, calamari, mussels, coconut, curry leaves, tomato.

Prawn Masala (Mild, Medium or Hot)

Almonds, tomato, capsicum, onion, cream.

Fish Curry (Mild, Medium or Hot) DF

Coconut, tomato, curry leaves.

Prawn Curry (Mild, Medium or Hot) DF

Coconut, tomato, curry leaves.



VEGETABLE CURRIES GF

\$21.50

Masala Dosa (Available Medium only!) V

Rice flour pancake, mashed potato. Sambar, coconut chutney.

Mixed Vegetable Khorma (Mild, Medium or Hot)

Seasonal vegetables, yoghurt, ground cashew nuts.

Vegetable Saagwala (Mild, Medium or Hot) DFO

Seasonal vegetables, spinach, ginger, cream.

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.

Paneer Matar Masala (Mild, Medium or Hot)

Onion masala, tomato, capsicum, green peas, cream.

Vegetable Kofta (Mild, Medium or Hot)

Almonds, tomato, dried fruit, cashew nuts, cream.

Pumpkin & Eggplant (Mild, Medium or Hot) V

Coconut, curry leaves.

Dal Fry (Mild, Medium or Hot) V

Mixed lentils flavoured with cumin seed & curry leaves.

DESSERT

Gulab Jamun \$10.50

Mango Kulfi GF \$10.50



Hathi

INDIAN RESTAURANT

Est. 1992

ENTREES

Coconut Prawns (Deep Fried) DF \$16.50

Marinated prawns, coconut batter. Tamarind chutney.

Barra Kebab (Grilled) GF \$19.50

Lamb cutlets, tandoori masala. Mint chutney.

Chicken Kasturi Tikka (Grilled) GF \$15.50

Cubes of chicken, yoghurt, cashew paste and fenugreek. Mint chutney.

Samosa (Deep Fried) DF \$12.00

Savoury vegetable or meat curry puffs. Tamarind chutney.

Tandoori Prawns (Grilled) GF \$16.50

Yoghurt, tandoori masala. Mint chutney.

Onion Pakora (Deep Fried) V GF \$12.00

Sliced onion, chickpea batter. Tamarind chutney.

Chicken Tikka (Grilled) GF \$15.50

Cubes of chicken, yoghurt, tandoori masala. Mint chutney.

Tandoori Chicken (Grilled) GF \$16.50

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 \$6.00

Cheddar cheese.

Cheese & Garlic Naan \$6.00

Cheddar cheese & garlic.

Cheese & Spinach Naan \$6.00

Paneer cheese & spinach.

Spicy Naan \$6.00

Garlic, chilli & the chef's special blend of herbs and spices.

Peshwari Naan \$6.00

Dried fruit.

Kheema Naan \$6.00

Mildly spiced beef mince.

Roti DFO \$5.50

A traditional thin flat bread made of wholemeal flour.

Paratha \$6.00

A layered flakey wholemeal bread.

Aloo Paratha \$6.00

Paratha stuffed with mildly spiced potato.

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

A 15% Surcharge applies on Public Holidays.



SIDE DISHES

- Pappadums V\$4.50
- Chutney.....\$5.00
(choice of Mango, Mint or Tamarind) V
- Pickle\$5.00
(choice of Mixed, Chilli or Eggplant) V
- Yoghurt & Cucumber Raita\$5.00
- Indian Salad V\$5.00
(tomato, onion & cucumber)

RICE DISHES GF

Basmati \$5.00

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

- **Chicken**
(Boneless) \$27.50
- **Goat**
(Boneless) \$29.50

BEEF CURRIES GF \$27.50

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) DFO
Spinach, ginger, cream.

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



CHICKEN CURRIES GF \$27.50

(All chicken is boneless)

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

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

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

LAMB CURRIES GF \$28.50

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

GOAT CURRIES GF \$29.50

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.

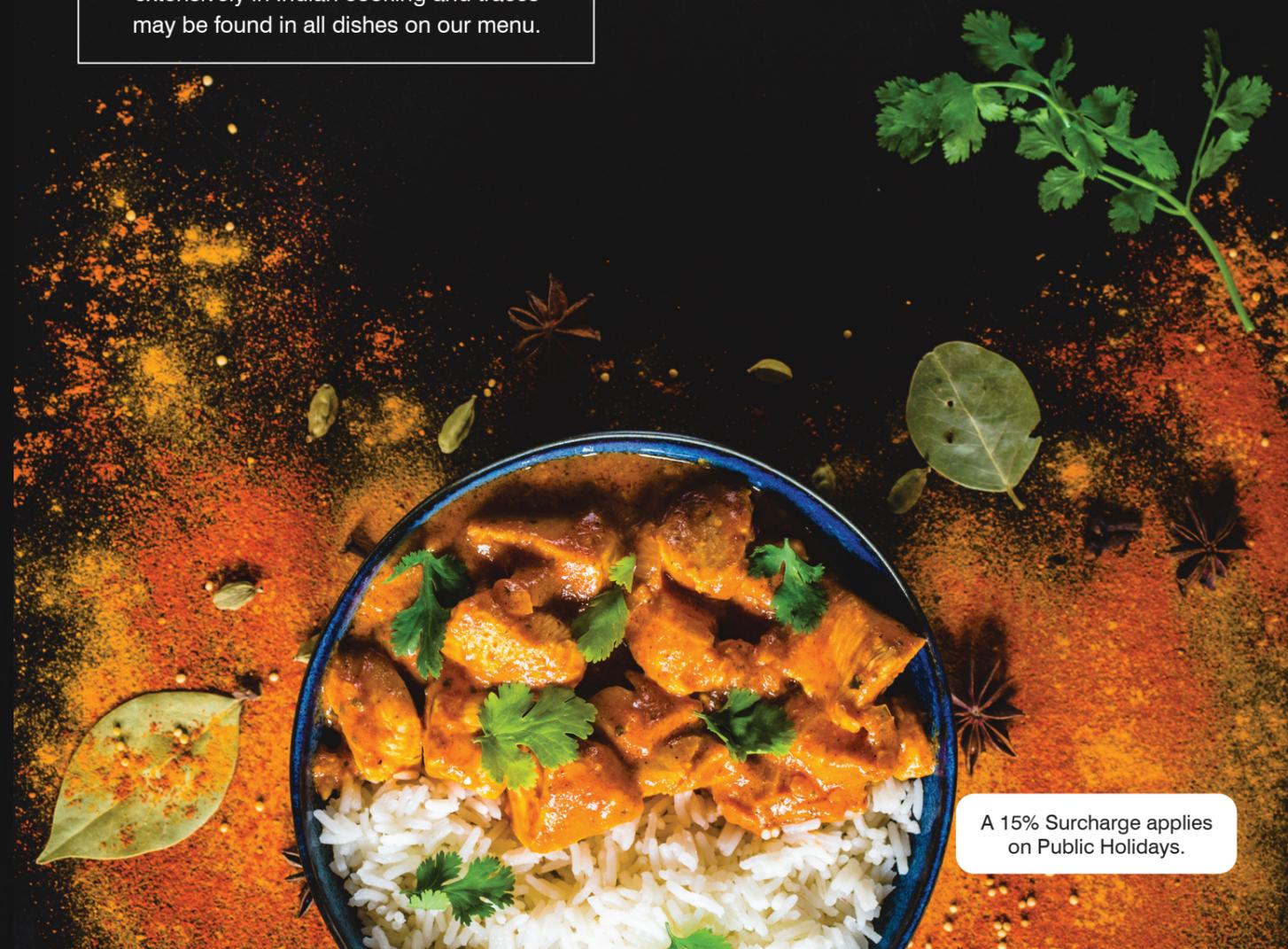
Goat Madras (Mild, Medium or Hot) DF
Coconut, curry leaves, tomato.

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

GF GLUTEN FREE DF DAIRY FREE DFO 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.