

## GOAT CURRIES <sup>GF</sup> \$28.50

Complimentary rice with every curry

### 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 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> \$20.50

Complimentary rice with every curry

### Masala Dosa (Available **Medium** only!) <sup>V</sup>

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) <sup>DFD</sup>

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 Mater 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) <sup>V</sup>

Coconut, curry leaves.

### Dal Fry (Mild, Medium or Hot) <sup>V</sup>

Mixed lentils flavoured with cumin seed & curry leaves.

## SEAFOOD CURRIES <sup>GF</sup> \$28.50

Complimentary rice with every curry

### Seafood Curry (Mild, Medium or Hot) <sup>DF</sup>

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) <sup>DF</sup>

Coconut, tomato, curry leaves.

### Prawn Curry (Mild, Medium or Hot) <sup>DF</sup>

Coconut, tomato, curry leaves.

## RICE DISHES <sup>GF</sup>

Basmati ..... \$5.00

### Hathi Signature Biryani (Mild, Medium or Hot)

Savoury Basmati rice mixed with dried fruit, nuts & aromatic herbs & spices.

- **Chicken**  
(Boneless) ..... \$26.50
- **Goat**  
(Boneless) ..... \$28.50

## DESSERT - \$7.50

### Gulab Jamun

Milk dumplings in cardamom & Rose flavoured syrup.

## SOFT DRINKS

Coke, No Sugar, Solo, Sprite, Fanta

1.25L Bottle ..... \$6.50

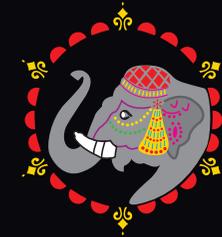
375mL Can ..... \$3.50



## INDIAN SPECIALTY BEVERAGES

Mango Lassi ..... \$6.50

Home made mango & yoghurt drink.



# Hathi

INDIAN RESTAURANT

Est. 1992

## TAKE-AWAY MENU

Shop 108/310 David Low Way, Bli Bli QLD 4560

Bli Bli Village Town Centre

**PH: 5443 5411**

Open Tuesday to Sunday from 4.30pm

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

## TAKE AWAY SPECIAL LOCAL SPECIAL \$55

2 x Curries of your choice

(Goat or Seafood +\$2.00 per curry)

2 x Rice | 1 x Naan | Raita



ORDER  
ONLINE

A 15% Surcharge applies on Public Holidays.

## ENTREES

- Coconut Prawns** <sup>DF</sup> ..... \$15.50  
Marinated prawns, coconut batter. Tamarind chutney.
- Barra Kebab** <sup>GF</sup> ..... \$19.50  
Lamb cutlets, tandoori masala. Mint chutney.
- Chicken Kasturi Tikka** <sup>GF</sup> ..... \$14.50  
Cubes of chicken, yoghurt, cashew paste and fenugreek.  
Mint chutney.
- Samosa** <sup>DF</sup> ..... \$11.00  
Savoury vegetable or meat curry puffs. Tamarind chutney.
- Tandoori Prawns** <sup>GF</sup> ..... \$15.50  
Yoghurt, tandoori masala. Mint chutney.
- Onion Pakora** <sup>V GF</sup> ..... \$11.00  
Sliced onion, chickpea batter. Tamarind chutney.
- Chicken Tikka** <sup>GF</sup> ..... \$14.50  
Cubes of chicken, yoghurt, tandoori masala. Mint chutney.
- Tandoori Chicken** <sup>GF</sup> ..... \$15.50  
Yoghurt, tandoori masala. Mint chutney.

## SIDE DISHES

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

<sup>GF</sup> GLUTEN FREE <sup>DF</sup> DAIRY FREE

<sup>DFO</sup> DAIRY FREE OPTIONAL <sup>V</sup> 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.

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

## 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** <sup>DFO</sup> ..... \$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.

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

*Complimentary rice with every curry*

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

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

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

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

## LAMB CURRIES <sup>GF</sup> \$27.50

*Complimentary rice with every curry*

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

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

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

**Lamb Saagwala (Mild, Medium or Hot)** <sup>DFO</sup>  
Spinach, ginger, cream.

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

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

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

*(All chicken is boneless)*

*Complimentary rice with every curry*

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

**Mango Chicken (Mild, Medium or Hot)** <sup>DFO</sup>  
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)** <sup>DF</sup>  
Onion masala, cumin seed, tomato, capsicum.

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

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