

## Seafood Curries

**Ceylon Fish Curry** .....\$20.50

Barramundi cooked in an aromatic curry flavoured with curry leaves and roasted spices.

**Butter Prawns** .....\$20.50

Prawns cooked with ground almonds, garlic and spinach, in a creamy tomato almond sauce.

**Seafood Curry** .....\$20.50

A South Indian prawn, fish, calamari and mussels curry, flavoured with curry leaves and coconut in a yellow curry.

**Prawn Madras** .....\$20.50

Prawns simmered in an aromatic South Indian curry flavoured with curry leaves and coconut cream.

**Prawn Saag** .....\$20.50

Prawns cooked in a South Indian coconut and spinach curry.

**Prawn Masala** .....\$20.50

Prawns pan fried with tomatoes, capsicum and onion masala and simmered in a creamy almond sauce.

## Vegetable Curries

**Jal Frezi** .....\$12.00

Pan fried vegetables with cumin seeds, onions, tomatoes, capsicum and fresh coriander.

**Saagwala** .....\$12.00

A combination of seasonal vegetables in a spinach curry.

**Navratan Khorma** .....\$12.00

Seasonal vegetables in a creamy sauce with ground cashew nuts and dried fruit.

**Palak Paneer** .....\$12.00

Cottage cheese and spinach cooked in a tomato and almond sauce.

**Dhal Tadka** .....\$12.00

Lentils sautéed with cumin seeds, onions, tomatoes, ginger and garlic and simmered in a light broth.

**Pumpkin & Eggplant Curry** .....\$12.00

Pumpkin cooked with eggplant, coriander and a dash of cream.

**Paneer Mater Masala** .....\$12.00

Homemade cottage cheese, tomatoes, onion, capsicums and peas in a creamy almond sauce.

**Vegetable Kofta** .....\$12.00

Croquets of potato and cottage cheese, cooked in a creamy tomato and almond sauce with dried fruit.

## Rice Dishes

**Basmati** .....\$3.00

### Biriyani

Savoury basmati rice mixed with aromatic herbs & spices.

- **Vegetarian** .....\$12.00
- **Beef, Lamb, Chicken** .....\$16.00
- **Goat** .....\$17.00
- **Prawn** .....\$20.50

## Desserts

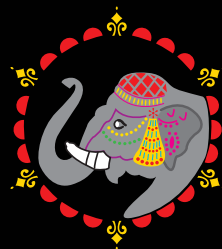
**Gulab Jamun** .....\$5.00

Milk dumplings in a cardamom and rose flavoured syrup.

**Wattalappam** .....\$5.00

Sticky Palm Sugar Custard.

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

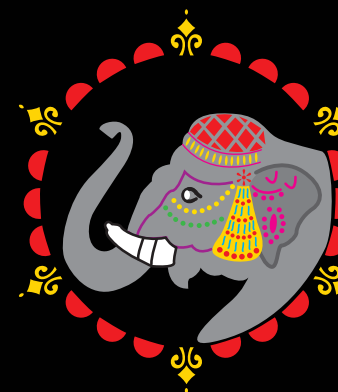


*Hathi: The Hindi word for elephant.*

# Hathi

**INDIAN RESTAURANT**

Est. 1992



## TAKE-AWAY MENU

Aquarius Resort, 140 Alexandra Parade,  
Alexandra Headland Qld 4572

**PH: 5443 5411**

**OPEN 7 DAYS**

Dinner from 5.00pm

Lunch 11am - 1.30pm (Thurs - Sun)

Licensed • BYO Wine only

**www.hathi.com.au**



## Entrees

<b>Hyderabadi Salmon (Baked)</b> .....	<b>\$11.00</b>
Salmon marinated in yoghurt & aromatic herbs. Served with sour cream raita..	
<b>Samosa (Deep Fried)</b> .....	<b>\$6.50</b>
Savoury vegetable or meat (beef mince) curry puff. Served with tamarind chutney.	
<b>Barra Kebab (Grilled)</b> .....	<b>\$10.00</b>
Lamb chops marinated in tandoori masala. Served with yoghurt & mint chutney.	
<b>Coconut Prawns (Deep Fried)</b> .....	<b>\$10.00</b>
Marinated fresh prawns coated in a coconut batter. Served with tamarind mayonnaise.	
<b>Vegetarian Kebab Platter (Grilled)</b> .....	<b>\$7.50</b>
Seasonal vegetables and chunks of homemade cottage cheese in a yoghurt and chickpea marinade. Served with yoghurt & mint chutney.	
<b>Calamari Fritters (Deep Fried)</b> .....	<b>\$9.00</b>
Calamari seasoned with pepper, ginger and lemon juice and coated in rice flour batter. Served with tamarind mayonnaise.	
<b>Tandoori Chicken (Grilled)</b> .....	<b>\$10.00</b>
Chicken marinated in yoghurt and tandoori masala. Served with yoghurt & mint chutney.	
<b>Bhonda (Deep Fried)</b> .....	<b>\$6.50</b>
Croquets of savoury mash in a chickpea batter. Served with tamarind chutney.	
<b>Chicken Tikka (Grilled)</b> .....	<b>\$8.50</b>
Strips of chicken in yoghurt, coriander and mild spices. Served with yoghurt & mint chutney.	

## Side Dishes

<b>Pappadums</b> .....	<b>\$2.50</b>
<b>Chutney</b> .....	<b>\$2.50</b>
<b>Pickle</b> .....	<b>\$2.50</b>
<b>Yoghurt &amp; Cucumber Raita</b> .....	<b>\$2.50</b>
<b>Indian Salad (tomato, onion &amp; cucumber)</b> .....	<b>\$2.50</b>
<b>Spiced Onion Salad (red onion)</b> .....	<b>\$2.50</b>

## Indian Breads

<b>Naan (Plain or Garlic)</b> .....	<b>\$3.50</b>
A soft bread made of plain flour & baked in the Tandoori oven.	
<b>Cheese &amp; Spinach Naan</b> .....	<b>\$3.50</b>
Tandoori naan stuffed with cottage cheese and spinach.	
<b>Chicken Naan</b> .....	<b>\$3.50</b>
Naan stuffed with chicken tikka.	
<b>Spicy Naan</b> .....	<b>\$3.50</b>
Tandoori naan topped with garlic, chilli and the Chef's special blend of herbs & spices.	
<b>Kheema Naan</b> .....	<b>\$3.50</b>
Tandoori naan stuffed with mildly spiced beef mince.	
<b>Cheese Naan</b> .....	<b>\$3.50</b>
Tandoori naan stuffed with cheddar cheese.	
<b>Peshwari Naan</b> .....	<b>\$3.50</b>
Tandoori naan stuffed with dried fruit.	
<b>Roti</b> .....	<b>\$3.50</b>
A traditional bread made of wholemeal flour.	
<b>Coconut Roti</b> .....	<b>\$3.50</b>
A flat bread made with wheat flour and coconut.	
<b>Paratha</b> .....	<b>\$3.50</b>
A layered flakey wholemeal bread.	
<b>Aloo Paratha</b> .....	<b>\$3.50</b>
Paratha with a mildly spiced potato filling.	
<b>Kheema Paratha</b> .....	<b>\$3.50</b>
Paratha with a filling of mildly spiced beef mince.	
<b>Chapati</b> .....	<b>\$3.50</b>
Traditional thin flat bread.	

**NOTE:** Almonds and cashew nuts are used extensively in Indian cooking and traces may be found in all dishes on our menu.

## Mains

(Note: All Mains available Mild, Medium or Hot, unless otherwise specified)

### Ceylon Curry

Aromatic curry flavoured with curry leaves and roasted spices.

- **Beef, Lamb or Chicken** ..... **\$16.00**

### Chetty Nadu

A popular South Indian curry with roasted spices, coconut and coriander leaves.

- **Chicken** ..... **\$16.00**

### Butter Chicken

Chicken marinated in Tandoori spices, grilled and simmered in a creamy tomato and almond sauce.

- **Chicken** ..... **\$16.00**

### Khorma

A traditional creamy sauce with ground cashew nuts.

- **Beef, Lamb or Chicken** ..... **\$16.00**
- **Goat** ..... **\$17.00**

### Jal Frezi

Pan fried tomatoes, cumin seeds and capsicum, combined with onion masala to make a tangy gravy.

- **Beef, Lamb or Chicken** ..... **\$16.00**
- **Goat** ..... **\$17.00**

### Madras

An aromatic South Indian curry flavoured with curry leaves and coconut cream.

- **Beef, Lamb or Chicken** ..... **\$16.00**
- **Goat** ..... **\$17.00**

### Vindaloo (Available **HOT** only!)

A traditional hot and spicy, tangy curry from Goa.

- **Beef, Lamb or Chicken** ..... **\$16.00**
- **Goat** ..... **\$17.00**

### Masala

A herb infused, creamy curry with morsels of potato and onion masala.

- **Beef, Lamb or Chicken** ..... **\$16.00**
- **Goat** ..... **\$17.00**

### Rogan Josh

An aromatic curry with fried onions, cashew nuts and green coriander.

- **Lamb** ..... **\$16.00**
- **Goat** ..... **\$17.00**