

## Vegetable Curries

**Masala Dosa** (Available **Medium** only!) ... **\$13.00**

Mashed potato rolled in a Gluten Free lentil and rice flour pancake. Served with coconut chutney and sambar (lentil broth).

**Jal Frezi** ..... **\$13.00**

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

**Navratan Khorma** ..... **\$13.00**

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

**Palak Paneer** ..... **\$13.00**

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

**Dhal Tadka** ..... **\$13.00**

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

**Pumpkin & Eggplant Curry** ..... **\$13.00**

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

**Paneer Mater Masala** ..... **\$13.00**

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

**Vegetable Kofta** ..... **\$13.00**

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

## Rice Dishes

**Basmati** ..... **\$3.50**

### Biryani

Savoury basmati rice mixed with aromatic herbs & spices.

• **Vegetarian** ..... **\$13.00**

• **Beef, Lamb, Chicken** ..... **\$17.50**

• **Goat** ..... **\$18.00**

• **Prawn** ..... **\$21.50**

## Desserts

**Mango Kulfi** ..... **\$8.00**

Mango flavoured Indian ice-cream.

**Gulab Jamun** ..... **\$8.00**

Milk dumplings in a cardamom and rose flavoured syrup. Served with vanilla ice-cream.

**Wattalappam** ..... **\$8.00**

Sticky palm sugar custard.

**Coconut Ice Cream** ..... **\$8.00**

Home made coconut flavoured ice-cream.

**Vanilla Ice Cream** ..... **\$5.50**

With a choice of toppings - strawberry, chocolate or caramel.



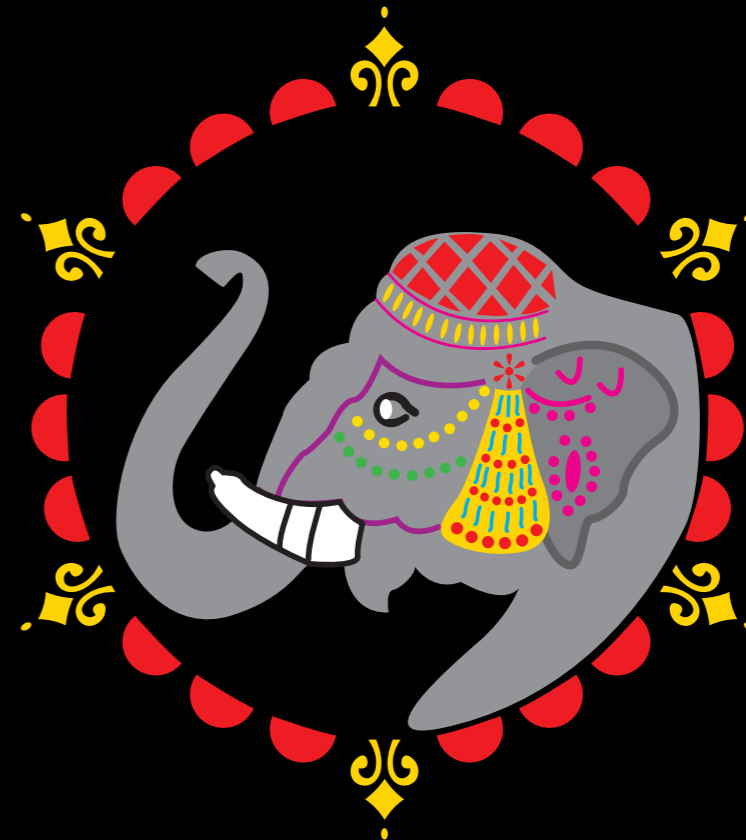
*Hathi: The Hindi word for Elephant.*

# Hathi

**INDIAN RESTAURANT**

Est. 1992

“Namaste”



# MENU

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



## Entrees

### Onion Pakora ..... \$7.50

A popular snack of sliced onion dipped in a spicy chickpea batter and deep fried. Served with tamarind chutney.

### Samosa (Deep Fried) ..... \$7.50

Savoury vegetable or meat (beef mince) curry puffs. Served with tamarind chutney.

### Barra Kebab (Grilled) ..... \$11.00

Lamb chops marinated in tandoori masala. Served with yoghurt & mint chutney.

### Coconut Prawns (Deep Fried) ..... \$11.00

Marinated prawns coated in a coconut batter. Served with tamarind mayonnaise.

### Vegetarian Kebab Platter (Grilled)..... \$9.50

Seasonal vegetables and chunks of homemade cottage cheese in a yoghurt and chickpea marinade. Served with yoghurt & mint chutney.

### Calamari Fritters (Deep Fried) ..... \$10.00

Calamari seasoned with pepper, ginger and lemon juice and coated in rice flour batter. Served with tamarind mayonnaise.

### Tandoori Chicken (Grilled)..... \$11.00

Chicken marinated in yoghurt and tandoori masala. Served with yoghurt & mint chutney.

### Bhonda (Deep Fried) ..... \$7.50

Croquets of savoury mash in a chickpea batter. Served with tamarind chutney.

### Chicken Tikka (Grilled) ..... \$9.50

Strips of chicken in yoghurt, coriander and mild spices. Served with yoghurt & mint chutney.

## Indian Breads

### Naan (Plain or Garlic) ..... \$4.00

A soft bread made of plain flour & baked in the Tandoori oven.

### Cheese & Spinach Naan ..... \$4.00

Tandoori naan stuffed with cottage cheese and spinach.

### Chicken Naan ..... \$4.00

Naan stuffed with chicken tikka.

### Spicy Naan ..... \$4.00

Tandoori naan topped with garlic, chilli and the Chef's special blend of herbs & spices.

### Kheema Naan ..... \$4.00

Tandoori naan stuffed with mildly spiced beef mince.

### Cheese Naan ..... \$4.00

Tandoori naan stuffed with cheddar cheese.

### Peshwari Naan ..... \$4.00

Tandoori naan stuffed with dried fruit.

### Roti ..... \$4.00

A traditional bread made of wholemeal flour.

### Coconut Roti ..... \$4.00

A flat bread made with wheat flour and coconut.

### Paratha ..... \$4.00

A layered flakey wholemeal bread.

### Aloo Paratha ..... \$4.00

Paratha with a mildly spiced potato filling.

### Kheema Paratha ..... \$4.00

Paratha with a filling of mildly spiced beef mince.

### Chappati ..... \$4.00

Traditional thin flat bread.

## Side Dishes

### Pappadums ..... \$3.00

### Chutney ..... \$3.00

### Pickle ..... \$3.00

### Yoghurt & Cucumber Raita ..... \$3.00

### Indian Salad (tomato, onion & cucumber).... \$3.00

### Spiced Onion Salad (red onion) ..... \$3.00

## 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 ..... \$17.50

### Chicken Badhami

Cheese, almonds and dried fruit wrapped in succulent chicken thigh fillet, grilled and then simmered in a khorma sauce.

#### • Chicken ..... \$17.50

### Chetty Nadu

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

#### • Chicken ..... \$17.50

### Butter Chicken

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

#### • Chicken ..... \$17.50

### Khorma

A traditional creamy sauce with ground cashew nuts.

#### • Beef, Lamb or Chicken ..... \$17.50

#### • Goat ..... \$18.00

### Jal Frezi

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

#### • Beef, Lamb or Chicken ..... \$17.50

#### • Goat ..... \$18.00

### Madras

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

#### • Beef, Lamb or Chicken ..... \$17.50

#### • Goat ..... \$18.00

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

A traditional hot and spicy, tangy curry from Goa.

#### • Beef, Lamb or Chicken ..... \$17.50

#### • Goat ..... \$18.00

### Masala

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

#### • Beef, Lamb or Chicken ..... \$17.50

#### • Goat ..... \$18.00

### Rogan Josh

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

#### • Lamb ..... \$17.50

#### • Goat ..... \$18.00

## Seafood Curries

### Ceylon Fish Curry ..... \$21.50

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

### Butter Prawns ..... \$21.50

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

### Seafood Curry ..... \$21.50

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

### Prawn Saag ..... \$21.50

Prawns cooked in a South Indian coconut and spinach curry.

### Prawn Masala ..... \$21.50

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

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