

Drinks Menu

Water

Still And Sparkling Water \$8.00

Soft Drinks

Coke, Coke zero, Sprite, Soda Water, Tonic, Dry Ginger \$5.00

Juices

Orange, Pineapple, Cranberry, Apple Juice \$5.00

Mango Lassi \$8.00

Beer

	BOTTLE	PINT
Corona	\$10.00	
King Fisher	\$11.00	
Great Northern		\$12.00
Pirate Life		\$14.00
Heineken Zero	\$8.00	

Mocktails

	GLASS
Virgin Mojito Mint, Lemonade	\$12.00
Fruit Punch Orange, Mango, Pineapple, Cranberry	\$10.00

Cocktails

Mojito Bacardi, Freshlime, Mint, Sugar	\$18.00
Mango Margarita Tequila, Mango Liqueur, Triple Sec	\$18.00
Lychee Martini Paraiso, Gin, Triple Sec	\$18.00
Toblerone Bailey, Frangelico, Kalhua, Tia Maria, Milk, Chocolate Flakes	\$18.00
Pirates Special Kokum, Malibu, Coconut Cream, Lime	\$18.00
Pina Colada Rum, Coconut Cream, Pineapple Juice, Lime Juice	\$18.00
Espresso Martini	\$18.00

Sparkling

	GLASS	BOTTLE
Villa Fresca Prosecco Kings Valley VIC	\$12.00	\$48.00
Mc Pherson's Sparkling Ngambl Lake VIC	\$13.00	\$48.00

White Wine

	GLASS	BOTTLE
Flametree SBS Margaret River WA	\$12.00	\$48.00
Pizzini Pinot Grigio King Valley VIC	\$14.00	\$55.00
Swings & Roundabouts Chardannay Margaret River WA	\$16.00	\$58.00
BABYDOLL Sauvignon Blanc New Zealand		\$58.00

Rose & Moscato Wine

Excuse My French Rose Languedol France	\$14.00	\$55.00
Mcpherson's Aimee Garden Moscato Ngambi Lake VIC	\$10.00	\$42.00

Red Wine

	GLASS	BOTTLE
Icarus By Howard Park Shiraz Margaret River WA	\$10.00	\$42.00
Madfish Cabernet Merlot Margaret River WA	\$12.00	\$48.00
Silkwood Pinot Noir	\$14.00	\$55.00
Kalleske Moppa Shiraz Barossa Valley SA		\$65.00
Leston By Howard Park Cab Sav Margaret River WA		\$79.00

Spirts

Port Wine 45ml

Grandfather	\$14
Galway Pipe	\$12

Vodka

Smirnoff	\$10
Grey Goose	\$12
Belvedere	\$12

Rum

Bacardi	\$10
Kraken	\$10
Sailor Jerry	\$10

Conac/ Brandywine

St Agnes	\$10
Hennesey	\$15

Gin

Hendrick	\$12
Tanqueray	\$10
Bombay	\$10
NeverNever	\$10

Whiskeys

Green Label	\$14
Amrut	\$14
Black Label	\$12
Glenfiddich	\$12
Chivas	\$12
Jameson	\$10
Makers Mark	\$10
Jack Daniel	\$10

Goan Coastal Temptations...

WELCOME TO Curry Pirates

Indian Goan Delicacy

Our Journey

The journey of Curry Pirates began in 2014 as a humble takeaway joint, founded by two Goan-Indian food connoisseurs: Franky Vaz (Chef) and Brendan Fernandes (Manager) hailing from the small coastal state of Goa, India. Known for its rich seafood cuisine, Goa is nestled along the Arabian Sea and is a culinary haven.

Franky's passion for food led him to study hospitality on the Gold Coast, where he trained in several renowned restaurants. With extensive experience and a deep love for cooking, he joined forces with Brendan to open a small takeaway in Scarborough. Together, they successfully ran the business for 11 years. A true foodie at heart, Franky has cherished good food since childhood. He loves exploring new flavours and travelling to experience different cuisines. Brendan, a savvy and skilled businessman, played a pivotal role in growing the venture. United by their passion for food, they developed a range of recipes that quickly gained popularity among the locals of Scarborough and beyond. Signature dishes like Butter Chicken, Rogan Josh, Goan Fish Curry, Goan Chicken Cafreal, and Korma became customer favourites over the years.

From the beginning, they have upheld high standards of quality by using fresh, locally sourced produce—fish, meat, poultry, and vegetables. They believe in healthy cooking, using only fresh ingredients. Their dedication to quality has earned them MenuLog Restaurant Award and a featured recommendation on Restaurant Guru. After 11 years of delighting customers with their flavourful food and outstanding service, they are now venturing into the dine-in space to make a lasting impact on the food industry. Their new space embraces a coastal ambiance that reflects both their Goan heritage and their journey in Scarborough.

Entrée

Paneer Cafreal Tartlets	\$18.00
Paneer Cafreal tartlets, Coconut cream, Tamarind Chutney.	
Chicken Reshado Tacos	\$18.00
Soft tacos filled with tender chicken in rich spicy reshado sauce infused with Indian spices, Avocado, Sour cream, aloo Bhujia.	
Chicken Cafreal Steak	\$23.00
Grilled Chicken Cafreal, Steak Chips, Garlic Yoghurt.	
Onion Bhaji	\$12.00
Sliced onion in crispy chick batter	
Vegetable Samosa	\$11.00
A crispy pastry filled with a spiced mixture of mashed potatoes, green peas, and aromatic herbs.	
Tandoori Seek Kebab	\$22.00
Minced meat mixed with aromatic spices, herbs, and onions, then shaped onto skewers and grilled to a tender bite.	
Tandoori Paneer Tikka	\$19.00
Tandoori roasted yoghurt and spice marinated paneer.	
Tandoori Chicken Tikka	\$22.00
Boneless chicken marinated in a blend of yogurt, spices, and herbs, then cooked in a clay oven for smoky, juicy meat with slight char.	

Tandoori Breads

Made fresh in a traditional tandoor clay over.

Plain Naan	\$6.00
Garlic Naan	\$7.00
Cheese Naan	\$8.00
Garlic & Chilli Naan	\$8.00
Cheese & Garlic Naan	\$9.00
Peshawari Naan	\$9.00
Tandoori Roti	\$6.00
Whole wheat Paratha	\$9.00
Pirates Special Naan	\$9.00
stuffed with chicken cheese onion & herbs	

Basmti Rice

Steamed Rice	\$6.50
Saffron Rice	\$7.00
Kashmiri Rice	\$8.00
Jeera Rice	\$8.00
Rice sauteed with cumin seeds and coriander	

Accompaniments

Kachumber Salad	\$6.50
Pappadums (4 per serve)	\$4.00
Raita	\$4.00
Pickle (Hot)	\$4.00
Mango Chutney (Sweet)	\$4.00

Classic Indian Curry

Butter Chicken (Murgh Makhani)	\$27.00
Boneless tandoori in a creamy tomato based sweet sauce.	
Chicken Tikka Masala	\$27.00
Boneless Chicken marinated and cooked in a tandoor, simmered in a rich creamy tomato, onion based sauce.	
Lamb Rogan Josh	\$29.00
Tender lamb slow cooked in a rich, aromatic curry infused with Kashmiri spices and yoghurt.	
Goat Curry	\$29.00
Succulent goat meat simmered in a hearty gravy with traditional Indian flavours.	
Bhuna (Chicken, Lamb or Beef)	\$26.00
A thick, intensely spiced curry slow-cooked with onions, tomatoes, and aromatic spices until deeply flavourful.	
Korma (Chicken, Lamb or Beef)	\$26.00
A mild, creamy curry rich sauce of yoghurt, nuts, and fragrant spices.	
Palak (Chicken, Lamb or Beef)	\$26.00
A wholesome spinach-based curry, seasoned with garlic, ginger, and warm spices.	

Vegetarian and Vegan

Daal Makhani	\$22.00
Simmered mixed lentils finished with a sizzling tempering of ghee & garlic.	
Madras Veg Curry	\$24.00
A spicy & tangy curry made with a variety of vegetables, simmered in a flavourful blend of South Indian spices and coconut.	
Bombay Aloo	\$22.00
Spicy kick potatoes sauteed in mustard seeds and curry leaves, just like in Mumbai.	
Palak (Panner / Mix Vegetable)	\$24.00
Soft Cottage Cheese or Vegetable cooked wholesome spinach based curry.	
Makhani (Panner / Mix Vegetable)	\$24.00
Soft cottage cheese cubes cooked in a rich, creamy tomato gravy finished with butter & cream offering a mild and flavourful taste.	
Paneer Tikka Masala	\$24.00
Marinated tandoori Paneer simmered in a spiced tomato sauce with bold, smoky flavours.	

Biryani

Basmati rice cooked with your choice of meat, vegetables, or prawns accompanied with cucumber dip

Vegetable	\$22.00
Chicken, Lamb or Beef	\$26.00
Goat	\$28.00
Prawn	\$28.00

Viva Goa

Vindaloo (Chicken, Lamb or Beef)	\$26.00
A fiery, tangy curry originating from Goa with a bold mix of spices, delivering a robust and spicy for the brave hearts.	
Goan Fish Curry	\$30.00
A tangy and spicy coastal dish made with fresh fish simmered in a rich coconut milk-based gravy, flavoured with tamarind, spices, and a hint of heat, typical of Goan cuisine.	
Goan Prawns curry with okra	\$30.00
A delightful coastal dish featuring succulent prawns and tender okra cooked in a spiced coconut gravy, blending the sweetness of prawns with the earthy flavour of okra.	
Chicken Cafreal	\$26.00
Authentic Goan curry made from a vibrant green paste of fresh herbs, spices, and vinegar.	
Chilly Fry (Chicken, Lamb or Beef)	\$26.00
Tender meat cooked in a spicy blend of green chillies, garlic, onions, and aromatic spices, offering a perfect balance of heat and tang typical of Goan cuisine.	
Rechado Eggplant	\$24.00
Eggplant cooked with a flavourful blend of red chillies, garlic, and vinegar offering a burst of rich, smoky flavours.	
Xacuti (Chicken, Lamb or Beef)	\$26.00
Goan aromatic sauce of roasted spices, coconut, and tamarind, delivering a complex, flavourful, and mildly spicy dish.	
Goat Xacuti	\$29.00
Goan aromatic sauce of roasted spices, coconut, and tamarind, delivering a complex, flavourful, and mildly spicy dish.	

Dessert

Bebinca Curry Pirates Signature Desert	\$11.00
Traditional Warm Goan Bebinca (layered crepe cake), served with creamy coconut malai sauce.	
Gulab Jamun	\$11.00
Deep-fried dumplings soaked in sweet rose syrup served warm with ice-cream.	
Affagato	\$10.00
Espresso coffee with a scoop of vanilla ice cream and Indian Biscuit	

Kids Menu

Yoghurt Rice	\$10.00
Chicken Nuggets with Chips	\$13.00