

Entrée

Potato and Green Pea Samosa	\$11.00
A crispy pastry filled with a spiced mixture of mashed potatoes, green peas, and aromatic herbs.	
Lamb Samosa	\$13.00
A crispy pastry filled with a spiced mixture of minced lamb 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	\$19.99
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.	
Mixed Platter	\$36.00
Mixed platter of veg and non-veg starters.	

Tandoori Breads

Made fresh on the day in a traditional tandoor clay oven.

Plain Naan	\$5.00
Garlic Naan	\$6.00
Cheese Naan	\$7.00
Garlic and Chilli Naan	\$7.00
Cheese & Garlic Naan	\$8.00
Peshawari Naan	\$8.00
Tandoori Roti	\$5.00
Whole wheat Paratha	\$8.00

Biryani

Bashati 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

Accompaniments

Raita	\$3.50
Kachumber Salad	\$6.50
Mango Chutney (Sweet)	\$3.00
Pickle (Hot)	\$3.00
Pappadums (4 per serve)	\$3.00

Classic Indian Curry

Butter Chicken (Murgh Makhani)	\$27.00
A creamy, spiced tomato-based curry with tender grilled chicken, rich in flavour and tradition	
Chicken Tikka Masala	\$27.00
Marinated tandoori chicken simmered in a spiced tomato sauce with bold, smoky flavours	
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	

Viva Goa Classics

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	
Lamb, Chicken or Beef Chilly Fry	\$26.00
Tender beef cooked in a spicy blend of green chilies, 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 flavorful blend of red chilies, garlic, and vinegar offering a burst of rich, smoky flavours.	
Lamb, Chicken or Beef Xacuti	\$26.00
Goan aromatic sauce of roasted spices, coconut, and tamarind, delivering a complex, flavourful, and mildly spicy dish.	

Rice

Steamed Rice	\$5.50
Saffron Rice	\$6.00
Kashmiri Rice	\$7.00
Jeena Rice	\$7.00
Rice sauteed with cumin seeds and coriander	

Curry Cooked Your Way

Choice Of Mixed Vegetables/paneer/chicken/lamb/beef

Vindaloo	\$26.00
A fiery, tangy curry originating from Goa with a bold mix of spices, delivering a robust and spicy for the brave hearts.	
Bhuna	\$26.00
A thick, intensely spiced curry slow-cooked with onions, tomatoes, and aromatic spices until deeply flavourful.	
Korma	\$26.00
A mild, creamy curry rich sauce of yoghurt, nuts, and fragrant spices.	
Palak	\$26.00
A wholesome spinach-based curry, seasoned with garlic, ginger, and warm spices.	

Vegetarian and Vegan

Daal Tadka	\$22.00
Simmered yellow 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.	
Vegetable Paneer	\$24.00
Cottage Cheese cooked with wholesome spinach based curry.	
Vegetable Paneer Makani	\$24.00
Soft cottage cheese cubes cooked in a rich, creamy tomato gravy finished with butter & cream offering a mild and flavourful taste.	
Paneer Vegetable	\$24.00
Marinated tandoori Paneer simmered in a spiced tomato sauce with bold, smoky flavours.	

Kids Menu

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

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 (Chef) and Brendan (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 traveling 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 favorites 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 and avoiding MSG. 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, we 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 our Goan heritage and our journey in Scarborough.

Goan Coastal Temptations

Caldo Verde Reimagined

Spiced Potato Caldo Verde  **\$16.00**
Spiced potato and kale cappuccino, coconut froth, cauliflower fritter, crispy kale.

Crab Caldo Verde  **\$20.00**
Crab caldo cappuccino, coconut froth, cauliflower fritter, crispy kale

Starters



Paneer Cafreal Tartlets  **\$18.00**
Paneer Cafreal tartlets, Coconut cream, Tamarind Chutney.



Taste of Goa - Seafood Platter **\$65.00**
Coconut prawns, caffreal fish, soft shell crab, butter pepper prawns, squids, tomato vindaloo mussels accompanied with chips and salad.

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

Mains

Rawa Catch of the Day   **\$40.00**
Rawa Fried Catch of the Day, Goan Masala Potatoes, Goan curry

Chicken Cafreal   **\$35.00**
Grilled Chicken Cafreal, Steak Chips, Garlic Yoghurt

Lamb Shank   **\$35.00**
Lamb Shank Rokodo Masala, Saffron Coconut Rice

Lemon Cous Cous   **\$32.00**
Lemon Cous Cous Stuffed Peppers, Eggplant, Grilled Mushrooms, Caramelised Onions, Broccolini, Vindaloo Sauce

Dessert

Bebinca **\$15.00**
Traditional Goan Bebinca, toasted to perfection served with creamy coconut malai. Bringing the vibrant flavours of the Goan Coast to shores of Scarborough.

 **DAIRY FREE**  **GLUTEN FREE**
 **NUT FREE** **VEGETARIAN**