



Founded 15 years ago in Taroona, Tasmania by curry enthusiast Rob Mollross - Island Curries was born out of curiosity, passion and grit. Contrary to popular belief, Rob Mollross has no connection to India or South East Asia and his family did not pass down any coveted recipes. Instead, Rob is a self-taught master of his craft and has committed the better part of his life experimenting with perfecting all things curry. For Rob, his mission is simple: to create hand-made curry pastes that are packed with 100% pure flavour, easy to cook, using Australian produce, no nasties, bulking agents or preservatives.



GET IN TOUCH

Tim Dumbrell
tim@islandcurries.com.au
0408 433 496



Transforming the way people taste and experience curries.

Innovative meals for the lazy cook.



YOU'VE DISCOVERED ISLAND CURRIES

Unlike imported pastes that use nasty fillers, all Island Curries' products incorporate at least 55% Australian, wholefood ingredients to produce pastes that are both flavourful and vegan-friendly, nut-free & gluten-free using 100% non-GM canola oil.

NO NASTIES, PRESERVATIVES OR MSG

The pastes don't use any additives, preservatives or MSG and with a focus on quality over quantity, all of the sachets are packed with flavour allowing for more volume to be achieved out of the products compared to other imported brands.

OUR PRODUCTS

FLAVOURS

Each of our sachets comes with an easy-to-prepare recipe suggestion to get you started to allow anyone and everyone to accomplish delicious, authentic Indian and Malaysian curries.

Khorma, Madras, Bengal, Butter Chicken, Goan, Vindaloo, Massaman, Tandoori, Achaari, Chennai, and Harrisa Paste.

**sachets and jars*

SHELF LIFE

Opened: Up to 60 days
Unopened: Up to 24 months.

SIZES

Sachets - 40 grams and 50 grams
Jars - 225 grams

NEW ADDITIONS TO THE RANGE

Smokey Korean Sauce
Rendang
Tikka

**jars only*

