

DUNDEE'S

WATERFRONT DINING

The Flavours of Australia

OPEN 7 DAYS
Lunch & Dinner

Cocktail Lounge open from 10am



Specialising in...

*Fresh Local Seafood
Australian Beef
Bush Tucker
Pastas &
Salads*



FOR RESERVATIONS

Book Online

(Immediate Confirmation)

www.dundeess.com.au

or  Find us on
Facebook

ph. 4051 0399

Harbour Lights, Marlin Pde Cairns Waterfront | FREE PARKING below Harbour Lights

INFORMATION SHEET

DUNDEE'S

WATERFRONT DINING

The Flavours of Australia

CAIRNS, NORTH QUEENSLAND

**The perfect place to enjoy lunch or dinner,
with family or a group of friends.**

**Our location features some of Cairns' most breathtaking views.
Our friendly service complements the mouth-watering dishes for which
Dundee's is world famous.**

Our Motto:

To supply uncompromising value, quality fresh exotic Australian Cuisine.

Our informal and relaxed atmosphere makes a night out very special.

ALL MENUS ARE SUBJECT TO PRODUCT AVAILABILITY

ADDRESS	DUNDEE'S RESTAURANT ON THE WATERFRONT 1 MARLIN PARADE, HARBOUR LIGHTS CAIRNS' WATERFRONT QLD, 4870 AUSTRALIA
OPENING TIME	Lunch 11.30 am to 2:30pm Dinner 5.30 pm till late - 7 days including all public holidays Coffee/Cocktail lounge 9.00am to 10pm
CUISINE	Dundee's Restaurant is renowned for Australian beef, fresh local seafood, pasta, salads, crocodile, kangaroo, buffalo and emu
TO CONTACT DUNDEES	PH 07 4051 0399 (24 hours) Mobile 0417 605 982 E-Mail: dundees@dundees.com.au www.dundees.com.au Book Online: http://www.dundees.com.au/reservation/ Facebook: Click the BOOK NOW Button
ONLINE BOOKING	Go to www.dundees.com.au Scroll to Reservations and follow the prompts.
STAFF INFO	Gary Low - Owner Tina Wort – Owner / Operator James Wort - Executive Chef Marion Wright - Accounts Manager
COMPANY NAME	Vangate Pty Ltd. ABN: 54 010 827 693
POSTAL ADDRESS	PO Box 6770, Cairns, QLD 4870
RESTAURANT TYPE	Casual, friendly, relaxed atmosphere, fully licensed
CAPACITY	Air-conditioned dining for 45 pax Private room for 25 pax Al Fresco dining for up to 200 pax
DRESS CODE	Tidy casual – shorts and t-shirts are okay
F.O.C POLICY	1 FOC for every 20 paying pax. MAXIMUM 5 FOC
CANCELLATION POLICY	Cancellation fees apply if cancelled with less than 24hrs notice prior to dining. Only applies for groups more than 20 pax Cancellation charges stand at 50% of total booking.
WHEN MAKING BOOKINGS PLEASE LET US KNOW:	*If booking includes children or tour guides please indicate which menu they will dine from (Adults, Kids or Tour Leaders) *Tour guide name & mobile number if available *Any dietary requirements or allergies *Method of payment *Pre-orders would be appreciated but not essential

LUNCH MENU A *(2 Courses)*

\$27.50 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Soup of the Day

Chef's special soup of the day

MAIN

Bacon & Mushroom Linguine

Sautéed bacon, mushroom & baby spinach in a creamy white wine sauce, finished with green eschallots and shaved parmesan

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

LUNCH MENU B *(2 Courses)*

\$25.00 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Soup of the Day

Chef's special soup of the day

MAIN

Spinach and Ricotta Ravioli (v)

Pasta filled with spinach and ricotta cheese in a rich tomato sauce,
drizzled with basil pesto

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

LUNCH MENU C *(2 Courses)*

\$30.00 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Soup of the Day

Chef's special soup of the day

or

Caesar Salad (gf)

Baby cos leaves, shaved parmesan, anchovies, bacon & croutons
in a creamy anchovy dressing

MAIN

Grilled Reef Fish

With mango salsa & a mixed leaf salad. Served with chips

or

Scotch Fillet (Grain fed)

Chargrilled Scotch fillet with chips and your choice of
mushroom, pepper or BBQ sauce

or

Spinach and Ricotta Ravioli (v)

Pasta filled with spinach and ricotta cheese in a rich tomato sauce,
drizzled with basil pesto

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

LUNCH MENU D *(2 Courses)*

\$45.00 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Bacon & Mushroom Linguine

Sautéed bacon, mushroom & baby spinach in a creamy white wine sauce, finished with green eschallots and shaved parmesan

MAIN

Reef Platter for One

A sumptuous combination of fresh water lobster, bugs, prawns, oysters, mussels, calamari, crumbed barramundi and tropical fruits

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

LUNCH MENU E *(2 Courses)*

\$43.00 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

SALAD

Fresh crisp mixed garden salad

ENTRÉE

Soup of the Day

Chef's special soup of the day

MAIN

Australian Prime Fillet Steak

Hot Rock 'ISHIYAKI'

Served with a selection of Dundee's special sauces and sweet potato

or

Kangaroo Steak

Hot Rock 'ISHIYAKI'

Served with a selection of Dundee's special sauces and sweet potato

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

LUNCH MENU F *(2 Courses)*

\$50.00 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Aussie Connection

Skewered kangaroo and crocodile pieces served on a bed of rice with our own Dundee's special sauces

MAIN

Australian Prime Fillet Steak

Hot Rock 'ISHIYAKI'

Served with a selection of Dundee's special sauces and sweet potato

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

LUNCH MENU G *(2 Courses)*

\$43.70 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Soup of the Day

Chef's special soup of the day

MAIN

Black Angus Rump (250g)

Grain fed rump steak chargrilled with your choice of mushroom, pepper or BBQ sauce

or

Wild Barramundi (gf)

Pan seared wild barramundi with lemon beurre blanc & mango salsa

or

Avocado, Sweet Onions & Olive Spaghettini (v)

Thin spaghetti with avocado, sweet red onions, olives, cherry tomatoes, red peppers & baby spinach with crumbled buffalo fetta

or

Baked Chicken Breast (gf)

Pocketed with sundried tomatoes and avocado.

Oven baked with a creamy macadamia nut pesto sauce.

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

LUNCH MENU H *(2 Courses)*

\$48.50 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Soup of the Day. Chef's special soup of the day

or

Calamari

Calamari strips coated in Dundee's special seasoning, lightly fried and served with tom yum mayo

or

Caesar Salad (gf)

Baby cos leaves, shaved Parmesan, anchovies, bacon & croutons in a creamy anchovy dressing

or

Aussie Connection

Skewered kangaroo and crocodile pieces served on a bed of rice with our own Dundee's special sauces

MAIN

Sirloin Steak

Chargrilled tableland sirloin steak, with your choice of mushroom, pepper or BBQ sauce

or

Wild Barra (gf)

Pan seared wild barramundi with lemon beurre blanc & mango salsa

or

Spinach and Ricotta Ravioli (v)

Pasta filled with spinach and ricotta cheese in a rich tomato sauce, drizzled with basil pesto

or

Baked Chicken Breast (gf)

Pocketed with sundried tomatoes and avocado.
Oven baked with a creamy macadamia nut pesto sauce

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream with strawberry coulis and almond biscotti

TEA OR COFFEE

LUNCH MENU J (2 Courses)

\$59.50 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Soup of the Day. Chef's special soup of the day

or

Caesar Salad (gf)

Baby cos leaves, shaved Parmesan, anchovies, bacon, croutons
in a creamy anchovy dressing

or

Crispy Prawns

Local prawns wrapped in crisp pastry, lightly fried,
served with spicy plum dipping sauce

MAIN

Australian Sample Plate (A Taste of Australia's most popular cuisine)

Chargrilled eye fillet, pan seared wild barramundi, kangaroo striploin satay, crocodile tail satay,
emu chipolatas and a tiger prawn skewer served with honey roast sweet potato;
teriyaki, spicy peanut and plum sauces with lemon beurre blanc

or

Eye Fillet Steak

Grain fed prime Australian beef cooked to your liking and served
with your choice of mushroom, pepper or BBQ sauce

or

Barramundi and Prawns (gf)

Wild caught barramundi, pan seared, served on roast sweet potato
with a skewer of prawns

or

Baked Chicken Breast (gf)

Pocketed with sundried tomatoes and avocado.
Oven baked with a creamy macadamia nut pesto sauce

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

LUNCH MENU K *(2 Courses)*

\$103.50 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

(Minimum 2 persons = 207.00)

CRUSTY DINNER ROLL

With plain whipped butter

SALAD

Fresh crisp mixed garden salad

ENTRÉE

Bacon and Mushroom Linguine

Sautéed bacon, mushroom and baby spinach in a creamy white sauce, finished with green eschallots and shaved parmesan

MAIN

Seafood Platter for Two

A sumptuous combination of whole mud crab, half lobster, yabbies, bug tails, prawns, oysters, mussels, grilled barramundi, half shell scallops, hot crispy calamari and fries accompanied by tropical fruit and Dundee's sauces

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

LUNCH MENU L *(2 Courses)*

\$55.50 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

SALAD

Fresh crisp mixed garden salad

ENTRÉE

Soup of the Day

Chef's special soup of the day

MAIN

Reef and Beef Hot Rock 'ISHIYAKI'

Australian prime fillet steak combined with a fresh selection of prawns, bugs, scallops and a fillet of barramundi served with a selection of Dundee's special sauces

or

Crocodile Hot Rock 'ISHIYAKI'

Australian prime fillet steak, kangaroo steak & crocodile steak in lemon pepper and a fillet of barramundi served with a selection of Dundee's special sauces

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE



Dundee's High Tea

Available 9am to 3.30pm Daily.
72 Hours advance bookings are essential

\$35.00 per person
VALID 1/4/2018 – 31/3/2019
Minimum 8 Pax.

Sparkling Wine Package:

\$42.00 per person
Includes a glass of Mojo Sparkling wine

Please select any 12 items for your group:

Pinwheel Wraps and Slider Rolls

Smoked salmon with baby capers, red onion & dill mayo
Leg ham with paw paw chutney & balsamic onions
Smoked chicken with avocado, tomato & fennel relish
Brie cheese with olive tapenade & wild rocket
King prawns with shredded cos leaves & lime aioli

Mini Savoury Bites

Ham and Swiss cheese croissant
Assorted mini quiches
Crispy chicken wingettes
Spiced beef satays

Mini Sweets

Berry slice
Custard eclairs
Lemon meringue
Chocolate / blueberry muffins
Scones with double cream & preserves
Orange & almond slice (g/f)
Assorted biscuits

Tea or Filtered Coffee

Please indicate package at time of booking. 1 of each item per person





HONEYMOON MENU 1

\$60.00 NETT (Including GST)

Valid 1/4/2018 – 31/3/2019

With a glass of bubbles per person

CRUSTY DINNER ROLL

Served with plain whipped butter

ENTRÉE

Duck Spring Rolls

Shredded roast duck, rice noodles & mixed julienne vegetables in spring roll pastry with chilli, lime & coriander dipping sauce

or

Sweet Potato & Artichoke Salad (*gf, v*)

Roast sweet potato & artichokes, red peppers, bocconcini & baby spinach coated in a light citrus dressing with toasted pine nuts

or

Seafood Chowder (*contains bacon*)

A rich, thick & creamy seafood soup served with a crusty bread roll

MAIN

Rump Steak (250g)

Grain fed Angus beef served with honey roast sweet potato & a choice of mushroom or pepper sauce, or red wine jus

or

Wild Barramundi (*gf*)

Wild caught barramundi served with roasted sweet potato
Topped with Bowen mango salsa & lemon beurre blanc

or

Baked Chicken Breast (*gf*)

Pocketed with sundried tomato & avocado.
Oven baked with a creamy macadamia nut pesto sauce

or

Avocado, Sweet Onions & Fetta Spaghettini (*v, gf penne avail*)

Thin spaghetti tossed with avocado, sweet red onions, cherry tomato, olives, red peppers & baby spinach with crumbled buffalo fetta

DESSERT

Mango Crème Brulee

Served with crisp almond biscotti

or


Rich Chocolate Mud Cake

With strawberry compote & vanilla ice cream

or

Marshmallow Pavlova

With passionfruit syrup & blueberry compote





HONEYMOON MENU 2

\$75.00 NETT (Including GST)

Valid 1/4/2018 – 31/3/2019

With a glass of bubbles per person

ENTRÉE

½ doz Oysters Natural

Plump oysters with soy, ginger & lime dipping sauce

or

Crispy Prawns

Crispy coated prawns with spicy plum dipping sauce

or

Field Mushrooms

Sauteed field mushrooms & roasted peppers on grilled ciabatta
with creamy buffalo fetta , rocket & truffle oil

or

Thai Beef Salad

Slices of chargrilled marinated sirloin tossed through an Asian style salad
with soy & ginger dressing

MAIN

Pork Ribs

Hickory basted pork ribs with mixed leaf salad, fries
& smokey BBQ dipping sauce

or

Eye Fillet (220g grain fed)

Australian beef chargrilled to your liking
Served with honey roast sweet potato & a choice of
mushroom or pepper sauce or red wine jus

or

Seafood Linguine

Linguine pasta tossed with a selection of sauteed prawns, mussels
scallops, calamari & octopus in garlic & tomato sauce

or

Wild Barramundi with Prawns (gf)

Wild caught barramundi served with roasted sweet potato
Topped with Bowen mango salsa & lemon beurre blanc

or

Chicken Breast

Oven baked chicken breast pocketed with sundried tomatoes & avocado.
Served with roast sweet potato & a creamy macadamia nut pesto sauce

or

Vegetarian Option

DUNDEE'S DESSERT TASTER

Chocolate & Kahlua mousse tartlet, strawberry gelato in a waffle cone and a mango brulee

BANQUET MENU

\$470.00 (Including GST)

Valid 1/4/2018 – 31/3/2019

(Serves 4 - 6 people)

STARTERS

Oysters x 12

Natural – 6 plump oysters served with soy, ginger & lime dipping sauce.

Kilpatrick – 6 plump oysters topped with bacon & Dundee's special tangy Worcestershire sauce & grilled until crispy

Soup of the day (1 per person – max 6)

Chef's special soup of the day with sesame dinner roll

MAINS

Bacon and Mushroom Linguine

Sautéed bacon, mushroom and baby spinach in a creamy white wine sauce, finished with green eschallots and shaved parmesan

Duck Spring Rolls (1 per person)

Shredded roast duck, rice noodles & mixed julienne vegetables in spring roll pastry with chilli, lime & coriander dipping sauce.

Veal Shank (Dundee's speciality) (gf)

1.2kg veal shank slowly braised for 8 hours in Dundee's special liqueur then glazed with apricot & red wine until sticky & tender served with creamy mash & a mixed leaf salad

Seafood Platter

A tempting selection of chilled whole mud crab, half lobster, yabbies, bug tails, prawns, oysters, mussels, grilled barramundi, half shell scallops, hot crispy calamari and fries accompanied by tropical fruit & Dundee's sauces



FAMILY BANQUET MENU

\$185.00 (Including GST)

Valid 1/4/2018 – 31/3/2019

Must be seated 5.30 – 6pm for this special rate

(Serves 2 Adults & 2 Children)

CRUSTY DINNER ROLL X 4

With plain whipped butter

STARTER X 4

Soup of the Day

Chef's special soup of the day

ENTRÉE

Bacon and Mushroom Linguine (to share)

Sautéed bacon, mushroom and baby spinach in a creamy white wine sauce,
finished with green eschallots and shaved parmesan

MAIN

Family Seafood Platter

A sumptuous combination of half mud crab, half lobster,
yabbies, prawns, oysters, mussels, calamari, local reef fish
and fresh tropical fruits

DESSERT X 4

Vanilla ice cream

with strawberry coulis and almond biscotti

2 x 330ml Bottles Soft drink for Children

and for the Adults:

1 glass XXXX Beer or

1 glass Mojo wine (red or white)

DINNER MENU A *(2 Courses)*

\$38.50 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Soup of the Day

Chef's special soup of the day

MAIN

Bacon & Mushroom Linguine

Sauteed bacon, mushroom & baby spinach in a creamy white wine sauce,
finished with green eschallots & shaved parmesan

or

Baked Chicken Breast (gf)

Pocketed with sundried tomatoes and avocado.

Oven baked with a creamy macadamia nut pesto sauce

or

Spinach and Ricotta Ravioli (v)

Pasta filled with spinach and ricotta cheese in a rich tomato sauce,
drizzled with basil pesto

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

DINNER MENU B *(2 Courses)*

\$48.50 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Soup of the Day

Chef's special soup of the day

MAIN

Sirloin Steak

Chargrilled tableland sirloin steak, with your choice of mushroom, pepper or BBQ sauce

or

Wild Barra (gf)

Pan seared wild barramundi with lemon beurre blanc & mango salsa

or

Spinach and Ricotta Ravioli (v)

Pasta filled with spinach and ricotta cheese in a rich tomato sauce, drizzled with basil pesto

or

Baked Chicken Breast (gf)

Pocketed with sundried tomatoes and avocado.

Oven baked with a creamy macadamia nut pesto sauce

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

DINNER MENU C (2 Courses)

\$51.00 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Soup of the Day. Chef's special soup of the day

or

Calamari

Calamari strips coated in Dundee's special seasoning,
lightly fried and served with tom yum mayo

or

Caesar Salad (gf)

Baby cos leaves, shaved Parmesan, anchovies, bacon & croutons
in a creamy anchovy dressing

or

Aussie Connection

Skewered kangaroo and crocodile pieces
served on a bed of rice with our own Dundee's special sauces

MAIN

Black Angus Rump (250g)

Grain fed rump steak chargrilled with your choice of mushroom, pepper or BBQ sauce

or

Wild Barra (gf)

Pan seared wild barramundi with lemon beurre blanc & mango salsa

or

Spinach and Ricotta Ravioli (v)

Pasta filled with spinach and ricotta cheese in a rich tomato sauce,
drizzled with basil pesto

or

Baked Chicken Breast (gf)

Pocketed with sundried tomatoes and avocado.
Oven baked with a creamy macadamia nut pesto sauce

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

DINNER MENU D (2 Courses)

\$62.50 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Soup of the Day

Chef's special soup of the day

or

Caesar Salad (gf)

Baby cos leaves, shaved Parmesan, anchovies, bacon & croutons
in a creamy anchovy dressing

or

Crispy Prawns

Local prawns wrapped in crisp pastry, lightly fried
and served with spicy plum dipping sauce

MAIN

Australian Sampler Plate (A Taste of Australia's most popular cuisine)

Chargrilled eye fillet, pan seared wild barramundi, kangaroo striploin satay, crocodile tail satay,
emu chipolatas and a tiger prawn skewer served with honey roast sweet potato;
teriyaki, spicy peanut and plum sauces with lemon beurre blanc.

or

Eye Fillet Steak

Grain fed prime Australian beef cooked to your liking and served
with your choice of mushroom, pepper or BBQ sauce

or

Barramundi and Prawns (gf)

Wild caught barramundi, pan seared, served on roast sweet potato
with a skewer of prawns

or

Baked Chicken Breast (gf)

Pocketed with sundried tomatoes and avocado.
Oven baked with a creamy macadamia nut pesto sauce

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

DINNER MENU E *(2 Courses)*

\$115.00 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

(Minimum 2 persons = \$230.00)

CRUSTY DINNER ROLL

With plain whipped butter

SALAD

Fresh crisp mixed garden salad

ENTRÉE

Bacon and Mushroom Linguine

Sautéed bacon, mushroom and baby spinach in a creamy white wine sauce, finished with green eschallots & shaved parmesan

MAIN

Seafood Platter for Two

A sumptuous combination of whole mud crab, half lobster, yabbies, bug tails, prawns, oysters, mussels, grilled barramundi, half shell scallops, hot crispy calamari and fries with fresh tropical fruits and Dundee's sauces

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

DINNER MENU F *(2 Courses)*

\$47.00 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

SALAD

Fresh crisp mixed garden salad

ENTRÉE

Soup of the Day

Chef's special soup of the day

MAIN

Australian Prime Fillet Steak

Hot Rock 'ISHIYAKI'

Served with a selection of Dundee's special sauces and sweet potato

or

Kangaroo Steak

Hot Rock 'ISHIYAKI'

Served with a selection of Dundee's special sauces and sweet potato

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

DINNER MENU G *(2 Courses)*

\$61.00 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

SALAD

Fresh crisp mixed garden salad

ENTRÉE

Soup of the Day

Chef's special soup of the day

MAIN

Reef and Beef Hot Rock 'ISHIYAKI'

Australian prime fillet steak combined with a fresh selection of prawns, bugs, scallops and a fillet of barramundi served with a selection of Dundee's special sauces

or

Crocodile Hot Rock 'ISHIYAKI'

Australian prime fillet steak, kangaroo steak, crocodile steak in lemon pepper and a fillet of barramundi served with a selection of Dundee's special sauces

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

DINNER MENU H *(2 Courses)*

\$52.50 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Bacon and Mushroom Linguine

Sautéed bacon, mushroom and baby spinach in a white wine and creamy sauce, finished with green eschallots & shaved parmesan

MAIN

Reef Platter for One

A sumptuous combination of fresh water lobster, bugs, prawns, oysters, mussels, calamari, crumbed barramundi and tropical fruits

(Upgrade to 3 Courses: add \$5.50)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE



DINNER MENU J

\$115.00 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

Please pre-order from this Menu 10 days prior to dining to ensure availability of the Wagyu eye fillet which is a specialised line. (Cancellation Fees apply)

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Oysters

½ dozen natural plump oysters with soy, ginger & lime dipping sauce.

or

Calamari Strips

Calamari strips coated in Dundee's special seasoning lightly fried and served with tom yum mayo.

or

Beef Salad

Slices of chargrilled marinated sirloin tossed through an Asian style salad with soy and ginger dressing

or

Caesar Salad (gf)

Baby cos leaves, shaved Parmesan, anchovies, bacon & croutons in a creamy anchovy dressing

or

Spinach & Ricotta Ravioli (v)

Pasta filled with spinach and ricotta cheese in a rich tomato sauce, drizzled with basil pesto

MAIN

Wagyu eye fillet – 200g (grass fed)

The best of the best, full blood Wagyu cattle that is grass fed to capture ultimate flavour and texture, with impressive marbling. Cattle are grazed naturally and sustainably on lush and hormone free pastures, in the North West tip of Tasmania. Robbins Island Wagyu is the best marbled beef in the World and is famous for its tenderness and unique flavour

or

Seafood Tower for One

A sumptuous hot and cold selection of chilled half mud crab, yabbies, prawns, mussels, oysters, bug tails, barramundi strips, grilled scallops, hot crispy calamari and fries with Dundee's sauces & tropical fruits

DESSERT

Rich Chocolate Mud Cake

With strawberry compote and vanilla ice cream

or

Marshmallow Pavlova

With passionfruit syrup and blueberry compote

TEA OR COFFEE

DINNER MENU K

\$130.00 NETT (Including GST)

VALID 1/4/2018 - 31/3/2019

Please pre-order from this Menu 10 days prior to dining to ensure availability of the Wagyu eye fillet which is a specialised line. (Cancellation Fees apply)

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Oysters

½ dozen natural plump oysters with soy, ginger & lime dipping sauce.

or

Calamari Strips

Calamari strips coated in Dundee's special seasoning lightly fried and served with tom yum mayo.

or

Aussie Connection

Skewered kangaroo and crocodile pieces served on a bed of rice with our own Dundee's special sauces

or

Caesar Salad (gf)

Baby cos leaves, shaved Parmesan, anchovies, bacon & croutons in a creamy anchovy dressing

or

Mixed Leaf Salad (v & gf)

Mixed salad leaves with cherry tomatoes, red onion, fetta cheese and snowpea sprouts,

MAIN

Wagyu eye fillet – 200g (grass fed)

The best of the best, full blood Wagyu cattle that is grass fed to capture ultimate flavour and texture, with impressive marbling. Cattle are grazed naturally and sustainably on lush and hormone free pastures, in the north west tip of Tasmania. Robbins Island Wagyu is the best marbled beef in the world and is famous for its tenderness and unique flavour

or

Seafood for One

A sumptuous hot and cold selection of chilled half mud crab, yabbies, prawns, mussels, oysters, bug tails, barramundi strips, grilled scallops, hot crispy calamari and fries with tropical fruits and Dundee's sauces.

When ordering your Main we will provide you with one glass of Barossa Babe Shiraz or Shaw & Smith Sauvignon Blanc

DESSERT

Rich chocolate mud cake with chocolate sauce and vanilla ice cream

or

Marshmallow pavlova with passionfruit syrup and blueberry compote

TEA OR COFFEE

UPGRADE YOUR MENUS:

Crusty Mixed Grain Loaf (V) - share between 2 to 4 **\$8.50**

Oven baked mixed grain loaf served hot with rosemary and garlic olive oil.

Garlic Bread (V) - share between 2 and 4 **\$7.50**

French stick coated with garlic and parsley butter and toasted till golden brown.

Bruschetta (V) (Gluten Free Bread available extra \$1.00) – serves 1

Grilled ciabatta topped with tear drop cherry tomato, red onion & basil salsa **\$6.00 per slice**

Grilled rye sourdough, sweet onion, red pepper, boccincini & prosciutto **\$6.00 per slice**

Grilled pumpkin bread, smashed avocado, fresh crab meat & dill crème fraiche **\$14.50**

Please add your favourite sides :

SIDES all \$5.50 per item – can be shared between 2 to 4

Coleslaw

Shredded wombok and Asian flavours, coated in tom yum mayo.

Rocket and Apple Salad (V&GF)

Rocket, shaved Parmesan and shredded apple salad with balsamic dressing.

Mixed Leaf Salad (V&GF)

Mixed salad leaves with cherry tomatoes, red onion, fetta cheese and snowpea sprouts, coated in a balsamic dressing.

Sugar Snap Peas

Sautéed sugar snap peas and English spinach in chilli and garlic

Crumbed Onion Rings

Fries

Creamy Mashed Potato

Steamed Rice

Mixed Vegetables

Sautéed Field Mushrooms



KIDS VOUCHER MENU

1st April 2018 – 30 March 2019

\$15.50

**Includes one glass of
Coke, Lemonade, Pink Lemonade, Lemon lime and bitters,
Orange juice, Pineapple juice, Apple juice or Tropical juice**

STEAK AND CHIPS

A minute steak, chargrilled & served on chunky chips with tomato sauce

or

SAUSAGES AND MASHED POTATO

Thin sausages, grilled and served on creamy mashed potato with tomato sauce

or

DUNDEE'S CHICKEN AND CHIPS

Crumbed tender pieces of chicken served on chips with tomato sauce.

or

CRUMBED FISH AND CHIPS

Crumbed fish fingers served on chips with tomato sauce and lemon

or

CREAMY PASTA

Thin spaghetti tossed with bacon and mushroom in a creamy cheese sauce

or

CALAMARI AND CHIPS

Thin strands of calamari dusted in Dundee's coating & served with chips and tomato sauce

DESSERT

ICE CREAM WITH CHOCOLATE SAUCE

DUNDEE'S STUDENT MENU 1

With the student menu dining time at 5.30pm and out by 7pm

\$25.00 Nett (including GST)

VALID 1/4/2018 – 31/3/2019

A GLASS OF SOFT DRINK PER PERSON

ENTRÉE

Soup of the Day.

Served with a bread roll.

MAIN

Steak and Chips

Steak, French fries and a small salad

or

Napolitano

Linguine in a light tomato and garlic sauce,
topped with Parmesan cheese

or

Fish and Chips

Battered reef fish served with French fries and
tomato sauce

DESSERT

Chocolate coated ice cream on a stick (or similar)

DUNDEE'S STUDENT MENU 2

With the student menu dining time at 5.30pm and out by 7pm

\$35.00 NETT (including GST)

VALID 1/4/2018 – 31/3/2019

A GLASS OF SOFT DRINK PER PERSON

ENTRÉE

Bacon & Mushroom Linguine

Sauteed bacon, mushroom & baby spinach in a creamy white sauce,
finished with green eschallots

MAIN

Australian Sample Plate.

(A Taste of Australia's most popular cuisine)

Chargrilled eye fillet, pan seared wild barramundi, kangaroo striploin satay, crocodile tail satay, emu chipolatas and a tiger prawn skewer served with honey roast sweet potato; teriyaki, spicy peanut and plum sauces with lemon beurre blanc.

(1 Aussie sample plate to share between 2 people)

DESSERT

Chocolate coated ice cream on a stick (or similar)