

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 11.30am to 2:30pm Dinner 5.30pm till late - 7 days including all public holidays Coffee/Cocktail lounge 9.00am to 10.00pm
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 of 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

\$27.50 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

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

or

Bacon & Mushroom Linguine (gf available)

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

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

LUNCH MENU B (2 Courses)

\$26.00 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

MAIN

Steak Burger

Chargrilled rib fillet, fresh grated beetroot, Roma tomato, balsamic onion,
Swiss cheese, lettuce & paw paw chutney in a toasted Turkish roll
with fries, onion rings & smoky BBQ sauce

or

Calamari Rocket & Apple Salad

Calamari in Dundee's special seasoning, lightly fried & served with tom yum mayo
and a wild rocket, shredded apple & parmesan salad

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

LUNCH MENU C

\$33.00 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

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

MAIN

Sirloin Steak (200g)

Chargrilled sirloin steak with honey roast sweet potato, sugar peas
and red win jus

or

Beer Battered Fish & Chips

Beer battered reef fish served with fries, mixed leaf salad & lime mayo

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

or

Marshmallow Pavlova

with passionfruit syrup and blueberry compote

TEA OR COFFEE

LUNCH MENU D

\$52.50 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Soup of the Day

Chef's special soup of the day

or

Bacon and Mushroom Linguine

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

MAIN

Baked Chicken Breast (gf)

Pocketed with sundried tomatoes and avocado.

Oven baked with a creamy macadamia nut pesto sauce

or

Reef Platter for One

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

DESSERT

Marshmallow Pavlova

with passionfruit syrup and blueberry compote

or

Mango Sorbet

TEA OR COFFEE

LUNCH MENU E

\$59.50 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

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

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE



Dundee's High Tea

Available 9.00am to 3.30pm Daily.

72 Hours advance bookings are essential

\$35.00 per person

VALID 1/4/2019 – 31/3/2020

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

\$75.00 NETT (Including GST)

Valid 1/4/2019 – 31/3/2020

With a glass of bubbles per person

ENTRÉE

4 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

A selection of sauteed prawns, mussels, scallops, calamari & octopus
tossed with linguine pasta 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 and 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

\$480.00 (Including GST)

Valid 1/4/2019 – 31/3/2020

(Serves 4 - 6 people)

STARTERS

Oysters x 12

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

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

Soup of the day (1 per person)

Chef's special soup of the day with crusty dinner roll.

MAINS

1 x Bacon and Mushroom Linguine

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

Duck Spring Rolls (1 per person)

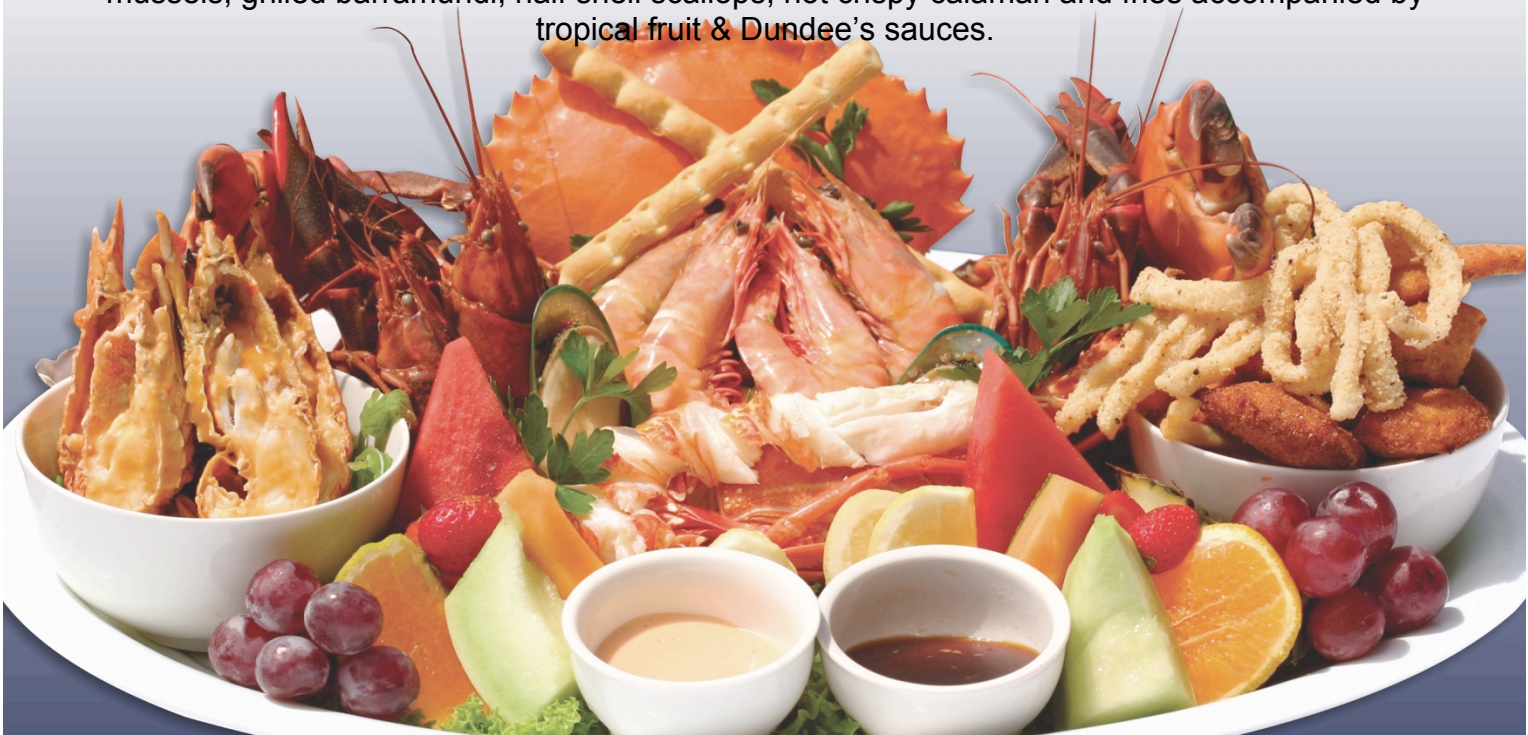
Shredded roast duck, rice noodles & mixed julienne vegetables in spring roll pastry with chilli, lime & coriander dipping sauce.

1 x 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.

1 x 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 1/4/2019 – 31/3/2020

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 & 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)

DUNDEE'S FLAVOURS of AUSTRALIA

\$60.00 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Bugtail & Mango Salad

Chilled bugtail meat tossed through a light salad of mango, mixed leaves, chilli, cherry tomatoes and shaved coconut coated with lime mayo & black sesame seeds

MAIN

Taste of Australia

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

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

or

Marshmallow Pavlova

with passionfruit syrup and blueberry compote

TEA OR COFFEE

DINNER MENU A

\$38.50 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

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

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

DINNER MENU B *(2 Courses)*

\$45.00 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Soup of the Day

Chef's special soup of the day

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MAIN

Eye Fillet Steak

Grain fed prime Australian beef cooked to your liking and served 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 \$5.00)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

DINNER MENU C (2 Courses)

\$50.00 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

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

MAIN

Eye Fillet Steak

Grain fed prime Australian beef cooked to your liking and served
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 \$5.00)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

DINNER MENU D (2 Courses)

\$55.00 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

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 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 \$5.00)

DESSERT

Vanilla ice cream with strawberry coulis and almond biscotti

or

Marshmallow Pavlova with passionfruit syrup & blueberry compote

TEA OR COFFEE

DINNER MENU E

\$130.00 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

(Minimum 2 persons = \$260.00)

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

or

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

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

DINNER MENU F *(2 Courses)*

\$50.00 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

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 \$5.00)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

DINNER MENU G *(2 Courses)*

\$61.00 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

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 \$5.00)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE

DINNER MENU H *(2 Courses)*

\$55.00 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Bacon and Mushroom Linguine

Sautéed bacon, mushroom and 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 \$5.00)

DESSERT

Vanilla ice cream

with strawberry coulis and almond biscotti

TEA OR COFFEE



DINNER MENU J

\$62.50 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

CRUSTY DINNER ROLL

With plain whipped butter

ENTRÉE

Soup of the Day

Chef's special soup of the day

or

Roast Sweet Potato & Artichoke Salad

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

or

Bugtail & Mango Salad

Chilled bugtail meat tossed through a light salad of mango, mixed salad leaves, chilli, cherry tomatoes and shaved coconut coated with lime mayo and black sesame seeds

or

Calamari Strips

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

MAIN

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

or

Avocado, Sweet Onions & Olives Spaghetini

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

DESSERT

Rich chocolate mud cake with chocolate sauce and vanilla ice cream

or

Marshmallow pavlova with passionfruit syrup and blueberry compote

or

Today's tart with blueberry compote & vanilla anglaise.

TEA OR COFFEE

DINNER MENU K

\$130.00 NETT (Including GST)

VALID 1/4/2019 - 31/3/2020

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

3 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

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

or

Aussie Connection

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

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 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



DUNDEE'S KIDS VOUCHER MENU

1st April 2019 – 31st March 2020

\$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

\$26.00 Nett (including GST)

VALID 1/4/2019 – 31/3/2020

A GLASS OF SOFT DRINK PER PERSON

ENTRÉE

Soup of the Day.

Served with a crusty 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

\$38.00 NETT (including GST)

VALID 1/4/2019 – 31/3/2020

A GLASS OF SOFT DRINK PER PERSON

ENTRÉE

Soup of the Day

Served with a crusty bread roll

MAIN

Taste of Australia

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

DESSERT

Chocolate coated ice cream on a stick (or similar)