



# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

CAIRNS, FAR NORTH QUEENSLAND

MODERN AUSTRALIAN CUISINE





# 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)

**P: 07 4051 0399**

[dundees@dundees.com.au](mailto:dundees@dundees.com.au)

[www.dundees.com.au](http://www.dundees.com.au)



@DundeesRestaurant

HARBOUR LIGHTS, MARLIN PARADE, CAIRNS QLD 4870 | FREE PARKING BELOW HARBOUR LIGHTS

# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

***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.

<b>ADDRESS</b>	DUNDEE'S RESTAURANT ON THE WATERFRONT 1 Marlin Parade, Harbour Lights CAIRNS WATERFRONT, QLD, 4870 AUSTRALIA
<b>OPENING TIMES</b>	Lunch 11.30am to 4:30pm Dinner 5.30pm till late - 7 days including all public holidays Coffee/Cocktail lounge 9.00am to 10.00pm
<b>CUISINE</b>	Dundee's Restaurant is renowned for Australian beef, fresh local seafood, pasta, salads, crocodile, kangaroo, buffalo and emu
<b>TO CONTACT DUNDEES</b>	<b>PH 07 4051 0399 (24 hours)</b> Mobile 0417 605 982 E-Mail: <a href="mailto:dundees@dundees.com.au">dundees@dundees.com.au</a> <a href="http://www.dundees.com.au">www.dundees.com.au</a>
<b>ONLINE BOOKING</b>	Book Online: <a href="http://www.dundees.com.au/reservation/">http://www.dundees.com.au/reservation/</a> Facebook: Click the BOOK NOW Button
<b>STAFF INFO</b>	Gary Low - Owner Tina Wort – Director/Sales & Marketing James Wort - Executive Chef Marion Wright - Accounts Manager
<b>COMPANY NAME</b>	Vangate Pty Ltd. ABN: 54 010 827 693
<b>POSTAL ADDRESS</b>	PO Box 6770, Cairns, QLD 4870
<b>RESTAURANT TYPE</b>	Casual, friendly, relaxed atmosphere, fully licensed
<b>CAPACITY</b>	Air-conditioned dining for 45 pax Private room for 26 pax Al Fresco dining for up to 250 pax Boardwalk dining available
<b>DRESS CODE</b>	Tidy casual – shorts and t-shirts are okay
<b>F.O.C POLICY</b>	1 FOC for every 20 paying pax. MAXIMUM of 5 FOC
<b>CANCELLATION POLICY</b>	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.
<b>WHEN MAKING BOOKINGS PLEASE LET US KNOW:</b>	*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
<b>AGENT INFORMATION</b>	Chinese & Japanese speaking staff Inbound menus and agent resources (photos & video) are available on our <a href="#">Agents Resource page</a> for download: Username: agents, Password: agents123



# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## 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

# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## 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



# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## 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 wine 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

# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## 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**



# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## LUNCH MENU

**\$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 chipolata and a tiger prawn skewer served with honey roast sweet potato;  
Ooray plum & chilli sauce, and lemon myrtle mayo

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

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## HIGH TEA

Available 9.00am to 3.30pm Daily.

**72 Hours advance bookings are essential**

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**\$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*





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## 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  
& smoky 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

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## 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.





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## **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 Banquet Platter**

A sumptuous combination of fresh seafood, 3 prawns, calamari, crumbed 3 mussels, 3 oysters with a combination of Australiana cuisine: rib fillet steak, kangaroo, crocodile, served on a bed of rice with Dundee's own special dipping sauces.

And for the Children: crumbed chicken and fish accompanied by chips 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

WATERFRONT DINING

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## 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; Ooray plum & chilli sauce, and lemon myrtle mayo

### **DESSERT**

#### **Vanilla ice cream**

with strawberry coulis and almond biscotti

or

#### **Marshmallow Pavlova**

with passionfruit syrup and blueberry compote

### **TEA OR COFFEE**

# DUNDEE'S

WATERFRONT DINING

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## 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**

# DUNDEE'S

WATERFRONT DINING

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## 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**



# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## 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

### **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**

# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## 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 chipolata and a tiger prawn skewer served with honey roast sweet potato;  
Ooray plum & chilli sauce, and lemon myrtle mayo

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

# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## 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**



# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## 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**



# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## 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**



# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## 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**



# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## 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 Spaghettini

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



# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## 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

WATERFRONT DINING

*The Flavours of Australia*



## **DUNDEE'S KIDS VOUCHER MENU**

1<sup>st</sup> April 2019 – 31<sup>st</sup> 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

WATERFRONT DINING

*The Flavours of Australia*

## 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

WATERFRONT DINING

*The Flavours of Australia*

## 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 Ooray plum & chilli sauce, and lemon myrtle mayo

### DESSERT

Chocolate coated ice cream on a stick (or similar)