

DUNDEE'S

WATERFRONT DINING

The Flavours of Australia

CHRISTMAS PARTY MENU 1

\$80 per person, including Bon Bons

BREAD ROLL

Served with whipped butter

ENTRÉE – Please choose from selection below

GRILLED HALOUMI

Local Gallo haloumi served on spinach, red onion, cherry tomato, and pepita seed salad, drizzled with honey and sticky balsamic

CALAMARI STRIPS

Coated in Dundee's special seasoning, lightly fried, and served with tom yum mayo

FIELD MUSHROOMS (v), (vegan, gf available)

Sautéed field mushrooms and roasted red peppers on grilled sourdough, with creamy buffalo feta, rocket, and truffle oil

OCTOPUS SALAD (gf)

BBQ marinated baby octopus with sweet onions, roasted red peppers, black olives, wild rocket, and crumbled feta

MAIN – Please choose from selection below

BLACK ANGUS RUMP 250g (gf available)

Chargrilled Black Angus rump with creamy mashed potato, wilted spinach, shiraz jus, and seeded mustard aioli

BARRAMUNDI SUPREME (gf)

Wild-caught barramundi, pan-seared on roasted sweet potato with prawns, mussels, scallops, calamari, and yabby in a creamy white wine sauce.

THAI PENANG CURRY WITH CHICKEN

Slightly sweet and salty red-style coconut broth with steamed rice, papadums, and mango salsa

SPINACH AND RICOTTA RAVIOLI (v)

(Gluten-free not available) Pasta filled with spinach and ricotta cheese in a rich tomato sauce, finished with a drizzle of basil pesto

DESSERT – Please choose from selection below

CHRISTMAS PUDDING

Fruit pudding with brandy anglaise and vanilla bean gelato

CHOCOLATE BROWNIE

Served with chocolate gelato and chocolate ganache

MANGO SORBET (df) (gf available)

Mango sorbet served with macadamia biscotti

MARSHMALLOW PAVLOVA (gf) (df available)

With passionfruit syrup and blueberry compote

VALID 01st October - 24th December 2025

Must be pre-arranged minimum one week in advance. Email only: events@dundeess.com.au.

Minimum 10 guests. Please advise if any food allergies or intolerances as some ingredients may not be listed. 40+ guests: reduced options, alternate drop service. Produce costing in Australia is directly affected by external factors such as transport, worker shortages and environmental impacts. Therefore, some dishes and/or menus may be subject to change, removal or substitution at Dundee's Restaurant's discretion.



DUNDEE'S

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CHRISTMAS PARTY VEGAN MENU 1

\$80 per person, including Bon Bons

VEGAN BREAD (vegan/df/gf)

ENTRÉE

BRUSCHETTA (vegan) (gf on request) (1)

Grilled sourdough topped with hummus, beetroot, rocket and pecan nuts

MAIN

**GREEN PEA, MUSHROOM AND
SPINACH SPIRAL PASTA (vegan and gluten-free)**
Sautéed field mushrooms, green peas, balsamic onion, cherry tomatoes, and spinach tossed with spiral pasta, finished with a hint of chilli and garlic olive oil

DESSERT

CHOCOLATE & RASPBERRY PUDDING

Served with vegan gelato

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DUNDEE'S

WATERFRONT DINING

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CHRISTMAS PARTY MENU 2

\$90 per person, including Bon Bons

BREAD ROLL Served with whipped butter

ENTRÉE – Please choose from selection below

TIGER PRAWN AND AVOCADO TART

Chilled tiger prawns and smashed avocado in a shortcrust pastry tart shell, served with tom yum mayo.

ROAST DUCK SPRING ROLLS (3)

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

SEAFOOD CHOWDER (contains bacon)

Rich, thick and creamy seafood soup served with grilled sourdough

WARM BEEF SALAD (gf)

Asian-style beef salad with fried shallots, soy & ginger dressing

MAIN – Please choose from selection below

BLACK ANGUS EYE FILLET (220g)

Chargrilled Black Angus rump with creamy mashed potato, wilted spinach, shiraz jus, and seeded mustard aioli

CRISPY SKIN SALMON (gf)

With creamy mashed potato, marinated wakame seaweed, sticky orange soy and wasabi mayo

MOROCCAN LAMB CUTLETS

Moroccan-seasoned lamb cutlets on roasted sweet potato with hummus, wild rocket, and yoghurt and lime dressing

CHILLI PRAWNS SPAGHETTINI (gf pasta available)

Prawns sautéed with chilli, deglazed with white wine, and finished in a rich tomato sauce. Tossed with thin spaghetti, sundried tomatoes, and baby spinach

THAI EGGPLANT AND CHICKPEA CURRY (v)

Marinated eggplant and chickpeas poached in Penang coconut curry with jasmine rice, pappadums & mango salsa

DESSERT – Please choose from selection below

CHRISTMAS PUDDING

Brandy fruit pudding with port wine jelly, vanilla bean custard, and double cream

CHOCOLATE TART

Chocolate Kahlua ganache tart with chocolate gelato and praline

STICKY DATE AND GINGER PUDDING

Dundee's sticky date and ginger pudding with toffee sauce and vanilla bean gelato

COCONUT AND MALIBU PARFAIT

Coconut and Malibu parfait served on pineapple salsa with macadamia nut biscotti

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CHRISTMAS PARTY VEGAN MENU 2

\$90 per person, including Bon Bons

VEGAN BREAD (vegan/df/gf)

ENTRÉE

BRUSCHETTA (vegan) (gf on request) (1)

Grilled sourdough topped with hummus, beetroot,
rocket and pecan nuts

MAIN

THAI EGGPLANT AND CHICKPEA CURRY (vegan/df/gf)

Marinated eggplant and chickpeas poached in Penang coconut curry
with jasmine rice, papadums, and mango salsa

DESSERT

CHOCOLATE AND RASPBERRY PUDDING

Served with vegan gelato

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