

# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*



EVENTS 2026/27

Dundees Restaurant on the waterfront

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

# THE PERFECT VENUE



Dundee's Restaurant on the Waterfront is ideally located under Cairns Harbourlights Hotel on the boardwalk of Cairns Marina with views of the Trinity Inlet and surrounding mountainside.

Locally owned and operated since 1986 Dundee's restaurant is able to accommodate the diverse preferences of Cairns' locals and international visitors and strives to provide and maintain the excellent dining experience for which it has become renowned.

**YOUR IDEAL VENUE FOR... BIRTHDAYS • BABY SHOWERS  
• HENS/BUCKS DINNERS • CORPORATE LUNCH/DINNERS  
GRADUATION LUNCH/DINNERS • WEDDING RECEPTIONS**



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## OUR VENUE SPACE



## THE RESTAURANT

Dundee's on the Waterfront boasts one of the largest seated dining spaces in Cairns, accommodating up to:

- 250 persons in our outdoor undercover al fresco dining space
- 45 person air-conditioned indoor dining space
- 26 person private dining room

MIN 20 Adult guests – 50+ guests - *Alternate Drop service*

## MENUS

Please select one menu per group ( exception with kids menu)

Add \$2.00 per person if you wish to add Tea/Coffee - Filter only

Add \$10.00 per person if you wish to add a welcome drink  
(Glass of House red, white, sparkling white, tap beer)

Add \$5.00 per person if you wish to add a welcome drink  
(Soft drink or juice)

*Produce costing in Australia is directly affected by external factors that are out of our control, such as transport, worker shortages and environmental impacts. Therefore, some dishes and/or menus maybe subject to change, removal or substitution at Dundee's Restaurants discretion.*

## OPTIONAL STYLING/UPGRADES

### STYLING UPGRADES

- Linen tablecloths – \$1.50 per person
- Linen napkins – \$1.50 per person

We also have simple celebration table styling available such as birthday table runners, love/anniversary runners and baby shower runners (limited).

### CELEBRATION CAKES

Guests are welcome to bring a birthday or celebration cake. All cakes must be clearly labelled with the booking name, date and time so our team can identify them during service.

A cakeage fee of \$2.50 per person applies.

## WF – MENU 1

**3 Course Lunch ONLY – \$45.00 per person**

**2 Course Lunch only – \$35.00 per person (A) Entree/Main (B) Main/Dessert**

### ENTRÉE – If chosen to share between (4)

**GARLIC BREAD (v)** Sourdough Vienna bread topped with garlic, parsley & semi-dried tomato butter

**DIPS PLATE (gluten-free available)** A selection of beetroot & fetta, black olive tapenade & garlic hummus with breadsticks & grilled sourdough

### MAIN PLATE – Choose from selection below

#### CALAMARI ROCKET & APPLE SALAD

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

#### OCTOPUS SALAD (gf)

BBQ marinated baby octopus tossed in a salad of sweet onions, roast red pepper, black olive & wild rocket with crumbled fetta

#### QUINOA & BEETROOT SALAD (v. gf) with - Grilled Chicken / Calamari / Spicy Chicken

Organic mixed quinoa, poached beetroot, semidried cranberries, cashew nuts, blue cheese; tossed with mixed lettuce leaves, coated in a citrus & extra virgin olive oil dressing

#### ROAST DUCK SPRING ROLLS (contains peanuts)

Shredded roast duck, rice noodles, mixed julienne vegetables, in spring roll pastry with chilli, lime & coriander dipping sauce; served with an asian style coleslaw

#### CAESAR SALAD (gf available) with - Grilled Chicken / Calamari / Spicy Chicken

Baby cos leaves, shaved parmesan, anchovies, bacon & croutons coated in a creamy anchovy dressing with: Grilled Chicken, Calamari or Spicy Chicken

#### BARRAMUNDI TACOS (a)

Panko crumbed barramundi fingers with crushed avocado, wild rocket, cherry tomato salsa and lime mayo

#### THAI PENANG CURRY WITH CHICKEN

Slightly sweet & salty red style coconut broth with steamed rice, pappadums & mango salsa

#### BACON & MUSHROOM LINGUINE (gf available)

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

#### DUNDEE'S BOLOGNESE SPAGHETTINI (gf available)

Dundee's own homemade mince in a rich tomato sauce; tossed with thin spaghetti & finished with wild rocket & grated parmesan cheese

### DESSERT – Choose from selection below

**RICH CHOCOLATE MUD CAKE** – With strawberry compote & vanilla ice cream

**MARSHMALLOW PAVLOVA** – With passionfruit syrup & blueberry compote

**MANGO SORBET** – Strawberry coulis & macadamia biscotti

## WF – MENU 2

**3 Course Lunch ONLY – \$52.00 per person**

**2 Course Lunch ONLY – \$44.00 per person (A) Entree/Main (B) Main/Dessert**

### **ENTRÉE – If chosen to share between (4)**

**GARLIC BREAD** (v) Sourdough Vienna bread topped with garlic, parsley & semi-dried tomato butter

**DIPS PLATE** (gluten-free available) A selection of beetroot & fetta, black olive tapenade & garlic hummus with breadsticks & grilled sourdough

### **MAIN PLATE – Choose from selection below**

#### **MOROCCAN MACKEREL**

Local Mackerel coated in Moroccan spice on wild rocket, avocado, tomato & red onion salad with yogurt lime dressing

#### **HALF RACK OF PORK RIBS**

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

#### **TABLELAND CUBE ROLL (rib fillet)**

180g local Tableland Basalt Cube Roll, chargrilled and served with sweet potato fries, mixed leaf salad and green peppercorn sauce

#### **BEER BATTERED PRAWNS**

Honey & sesame coated beer battered prawns on sweet potato fries, marinated wakame seaweed & wasabi mayo

#### **THAI PENANG CURRY WITH FISH**

Slightly sweet & salty red style coconut broth with steamed rice, pappadums & mango salsa

#### **SOFT SHELL CRAB BURGER (i)**

With fresh grated beetroot, roma tomato, balsamic onion, swiss cheese, lettuce & tomato & fennel relish in a toasted brioche roll with fries, onion rings & smoky BBQ sauce

#### **GARLIC MUSSEL LINGUINE (gf available)**

Steamed southern blue mussels in garlic, white wine & cream; tossed with linguine

#### **CHILLI PRAWNS SPAGHETTINI (gf available)**

Prawns sautéed with chilli, deglazed with white wine, finished with a rich tomato sauce; tossed with thin spaghetti, sun-dried tomatoes, & baby spinach

#### **SPICY FRIED CHICKEN TACOS**

Spicy fried chicken with coleslaw coated in sriracha mayo in a soft grilled tortilla

### **DESSERT – Choose from selection below**

**COCONUT & MALIBU PARFAIT** – Coconut and Malibu parfait on pineapple salsa with macadamia nut biscotti

**CHOCOLATE TART** – Chocolate Kahlua ganache tart, chocolate gelato & praline

**PASSIONFRUIT SORBET** – with blueberry compote & macadamia biscotti

## MENU 3

### 2 Course

**\$69.00 per person**

**Crusty Dinner Roll (gf bread available+3)**

Served with plain whipped butter

### **ENTRÉE – Choose from selection below**

**CALAMARI STRIPS (i)**

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

**SWEET POTATO & ARTICHOKE SALAD (v, gf)**

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

**FIELD MUSHROOM (v)**

Sautéed field mushrooms and roast red peppers on grilled sour dough with creamy buffalo feta, rocket & truffle oil

### **MAIN PLATE – Choose from selection below**

**BLACK ANGUS SIRLOIN (200g)**

Grain fed Angus beef with honey roast sweet potato & red wine jus

**BARRAMUNDI (gf)**

Locally caught barramundi pan seared and served with roast sweet potato & topped with Bowen mango salsa & lemon beurre blanc

**BAKED CHICKEN BREAST (gf)**

Pocketed with sundried tomatoes & avocado; served with roast sweet potato & creamy macadamia nut pesto sauce

**GREEN PEA, MUSHROOM AND SPINACH SPIRAL PASTA (Vegan & gluten-free)**

Sautéed field mushrooms, green pea, balsamic onion, cherry tomato and spinach tossed with spiral pasta, hint of chilli and garlic olive oil

## MENU 4

### 2 Course

**\$89.00 per person**

#### **Crusty Dinner Roll**

Served with plain whipped butter

### **ENTRÉE – Choose from selection below**

#### **TIGER PRAWN & AVOCADO TART**

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

#### **QUINOA & BEETROOT SALAD (v, gf)**

Organic mixed quinoa, poached beetroot, semidried cranberries, cashew nuts, blue cheese; tossed with mixed lettuce leaves coated in a citrus & extra virgin olive oil dressing

#### **DUCK SPRING ROLLS**

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

#### **SEAFOOD CHOWDER (m) (contains bacon)**

A rich, thick and creamy seafood soup served with grilled sour dough

### **MAIN PLATE – Choose from selection below**

#### **MOROCCAN LAMB CUTLETS**

Moroccan seasoned lamb cutlets on roast sweet potato, hummus, wild rocket leaves, served with yoghurt / lime dressing

#### **EYE FILLET (220g grain fed)**

Australian beef chargrilled MEDIUM, served with honey roast sweet potato & red wine jus

#### **BARRAMUNDI & PRAWNS (gf)**

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

#### **CHICKEN BREAST (gf)**

Oven baked chicken breast pocketed with sundried tomatoes & avocado, served with roast sweet potato & creamy macadamia nut pesto sauce

#### **AVOCADO, SWEET ONIONS & FETTA SPAGHETTINI (v, gf penne)**

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

## MENU 5

### 3 Course – \$83.00 per person

**Crusty Dinner Roll (gf bread available+3)**

Served with plain whipped butter

### ENTRÉE – Choose from selection below

**CALAMARI STRIPS (i)**

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

**SWEET POTATO & ARTICHOKE SALAD (v, gf)**

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

**FIELD MUSHROOM (v)**

Sautéed field mushrooms and roast red peppers on grilled sour dough with  
creamy buffalo feta, rocket & truffle oil

### MAIN PLATE – Choose from selection below

**BLACK ANGUS SIRLOIN (200g)**

Grain fed Angus beef with honey roast sweet potato & red wine jus

**BARRAMUNDI (gf)**

Locally caught barramundi pan seared and served with roast sweet potato  
& topped with Bowen mango salsa & lemon beurre blanc

**BAKED CHICKEN BREAST (gf)**

Pocketed with sundried tomatoes & avocado; served with  
roast sweet potato & creamy macadamia nut pesto sauce

**SPINACH & RICOTTA RAVIOLI (v)**

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

### DESSERT – Choose from selection below

**MANGO SORBET**

Served with strawberry coulis & crisp almond biscotti

**RICH CHOCOLATE MUD CAKE**

With strawberry compote & vanilla ice cream

**MARSHMALLOW PAVLOVA**

With passionfruit syrup & blueberry compote

## MENU 6

### 3 Course – \$105.00 per person

**Crusty Dinner Roll (gf bread available)** – Served with plain whipped butter

#### ENTRÉE – Choose from selection below

##### TIGER PRAWN & AVOCADO TART

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

##### QUINOA & BEETROOT SALAD (v, gf)

Organic mixed quinoa, poached beetroot, semidried cranberries, cashew nuts, blue cheese; tossed with mixed lettuce leaves coated in a citrus & extra virgin olive oil dressing

##### DUCK SPRING ROLLS

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

##### SEAFOOD CHOWDER (m) (contains bacon)

A rich, thick and creamy seafood soup served with grilled sour dough

#### MAIN PLATE – Choose from selection below

##### MOROCCAN LAMB CUTLETS

Moroccan seasoned lamb cutlets on roast sweet potato, hummus, wild rocket leaves & yoghurt / lime dressing

##### EYE FILLET (220g grain fed)

Australian beef chargrilled MEDIUM, served with honey roast sweet potato & red wine jus

##### BARRAMUNDI & PRAWNS (gf)

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

##### CHICKEN BREAST (gf)

Oven baked chicken breast pocketed with sundried tomatoes & avocado; served with roast sweet potato & creamy macadamia nut pesto sauce

##### AVOCADO, SWEET ONIONS & FETA SPAGHETTINI (v, gf penne avail.)

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

#### DESSERT – Choose from selection below

**STICKY DATE & GINGER PUDDING** – With toffee sauce & vanilla ice cream

**MANGO CRÈME BRULEE** – Served with crisp macadamia biscotti

**CHOCOLATE TART** - Chocolate Kahlua ganache tart, chocolate gelato & praline

# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## CHILDREN'S MENU \$22.00

(Children 12 years and under)

Prices valid 1/4/2026 – 31/3/2027

All children's meals include ice cream and one glass of soft drink:  
choose from Coke, Lemonade, Pink Lemonade,  
Orange juice, Pineapple juice, Apple juice or Tropical juice.

### MAIN

#### STEAK AND CHIPS

A minute steak, chargrilled and served with chips and tomato sauce

#### PORK & BLUEBERRY SAUSAGES AND MASHED POTATO

Grilled sausages served with creamy mashed potato and tomato sauce

#### DUNDEE'S CHICKEN AND CHIPS

Crumbed tender pieces of chicken served on chips with tomato sauce

#### CRUMBED FISH AND CHIPS

Crumbed fish fingers served on chips with tomato sauce and lemon

#### CALAMARI AND CHIPS

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

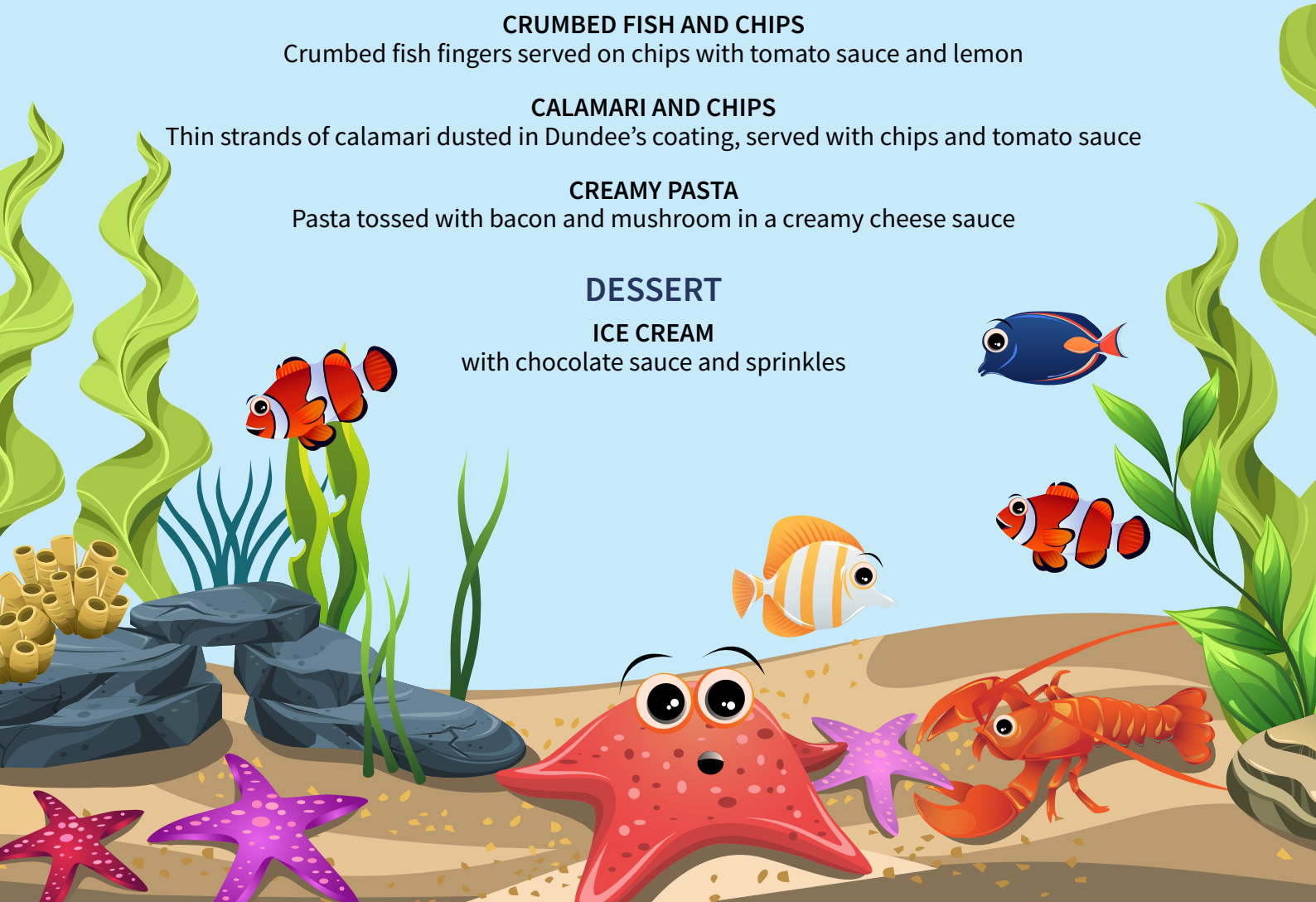
#### CREAMY PASTA

Pasta tossed with bacon and mushroom in a creamy cheese sauce

### DESSERT

#### ICE CREAM

with chocolate sauce and sprinkles



# brunch Menu

Brunch: 9.30am – 11:30am (Last sitting)

Please advise your waiter of any allergies as we do not list every ingredient

## brunch options

**PANCAKES** 26  
Cinnamon-sugared banana fritters, coconut gelato, praline, maple syrup

**HALLOUMI & FIELD MUSHROOMS** 22  
(GF available \$2)  
Served with rocket, garlic buttered sourdough, hummus, and lemon oil.

**SMOKED SALMON & POTATO ROSTI** 37  
(GF available \$2)  
Sautéed kale, dill cottage cheese, and poached egg

**BRIOCHE BREAKFAST ROLL** 24  
Swiss cheese, grilled pork and blueberry sausage, fried egg, bacon, spinach and tomato relish

**OMELETTE** 30  
Shaved ham, smoked grated cheese and asparagus, topped with champagne sabayon and served with toasted sourdough

**EGGS & SOURDOUGH** 12.5  
(GF available \$2)  
Two eggs on garlic buttered sourdough with tomato relish

## sides

**\$5 SIDES:**  
**PORK AND BLUEBERRY SAUSAGE (1) (GF) EGG (1), BACON (2), MUSHROOMS (100G), SPINACH (SAUTÉED)**

**\$7 SIDES:**  
**HALLOUMI, AVOCADO (1/2), SMOKED SALMON**

## light menu

**FRUIT TOAST** 16.5  
Served with butter and quince jam.

**BANANA BREAD** 9.5  
Served with butter.

**TOASTIES**  
(GF available \$2)  
Ham & cheese 10.5

Ham, cheese & tomato 11

Chicken, cheese & onion 11.5

## vegan options

**FIELD MUSHROOMS (Vegan)** 30  
(GF available on request)  
Sautéed field mushrooms, roasted red pepper and spinach on toasted sourdough with rocket and truffle oil

**SUPER SALAD (Vegan & GF)** 29  
Chickpeas, beetroot, quinoa, avocado, fresh dates, snow pea, sprouts, pecan nuts and wild rocket coated in lemon, olive oil dressing

**GRAZING PLATE (Vegan)** 26  
(GF available on request)  
Sautéed field mushrooms, roast red peppers, kalamata olives, semi-dried tomatoes, beetroot, sweet potato chips, hummus, wild rocket, artichokes, tomato and fennel relish

THANK YOU FOR DINING WITH US

Please be advised our public holiday surcharge is 15%. Credit charges may apply.

# Beverages

## Coffee

### ESPRESSO & BLACK 5.5

Espresso  
Short Macchiato  
Long Black

### MILK-BASED

Long Macchiato | Piccolo 6  
Latte | Flat White | Cappuccino 7.5  
Mocha 7.5  
Dirty Chai

### CUSTOMISE YOUR COFFEE

Upgrade to a mug 1  
Add syrup – Caramel, Vanilla, Hazelnut 1  
Extra shot 1  
Decaf – No charge

**Soya, Almond, Oat, Lactose free 1**

## Iced drinks

### Iced teas – Served over ice 6.5

#### CARIBBEAN COCKTAIL

Mango, papaya, pineapple, hibiscus & red currant – vibrant, fruity, and refreshing

#### FRUITS DREAM

Orange peel, apple, hibiscus, elderberry & blackcurrant – bright, tart, and luxurious

#### ROOIBOS BILBERRY

Rooibos with bilberry, licorice, black currant & mallow – smooth and fruity with no caffeine

#### ICED CLASSICS

Iced Coffee with Ice Cream 12  
Iced Mocha (with cream) 10  
Iced Chocolate (with cream) 9  
Iced Latte 9  
Iced Long Black 7  
Iced Dirty Chai 9  
**Add Ice Cream 3**

## Latte mixes

6.5

**Served with hot or cold milk based**

**MATCHA LATTE MIX** Stone-ground Japanese green tea – organic, vegan, gluten-free. Earthy and energising

**CHAI LATTE MIX** Classic spiced black tea blend – warming and aromatic

**CACAO LATTE MIX** Chocolate-infused indulgence – smooth, creamy, and comforting

**Soya, Almond, Oat, Lactose free 1**

## Tea

5

**HOT TEAS – Tavalon Signature Collection**  
- Served with biodegradable NeoSoilon® tea bags

**ENGLISH BREAKFAST** Bold, brisk and full-bodied. A morning or all-day staple

**EARL GREY** Smooth black tea with bergamot and blue cornflowers – fragrant and elegant.

**MASALA CHAI** Warming black tea blend with spices – comforting and rich

**CHAMOMILE** Caffeine-free and calming – sweet and floral

**PEPPERMINT** Crisp, clean and refreshing – ideal after meals

**GENMAICHA** Green tea with roasted brown rice – nutty, toasty, and antioxidant-rich

## Juice

6.5

**Served chilled, pure & refreshing**

Apple | Orange | Pineapple | Cranberry  
Tomato | Grapefruit | Mandarin | Mango  
Carrot, Apple & Ginger | Beetroot

# kids brunch menu

**PANCAKES** 12

Served with syrup and cream

**PORK & BLUEBERRY SAUSAGES & EGG** 16

**BACON & EGG** 10.5

**KIDS BOLOGNESE** 12

Dundee's own homemade mince in a rich tomato sauce tossed with thin spaghetti; finished with wild rocket & parmesan

Some ingredients may not be listed.  
Please let us know if you have any allergies or intolerances  
15% surcharge applies on all public holidays





## BEVERAGE PACKAGES

2 hours - \$61   3 hours - \$66   4 hours \$78.00

All Packages Include Soft Drinks and Juice.  
Beverage selection is subject to availability and may vary seasonally.

### **Wines (Choose up to 3)**

Specchio Prosecco NV King Valley, VIC

Spring Seed Morning Bride Rose  
McLaren Vale, SA

La Prova Pinot Grigio Adelaide Hills, SA

D'arenberg "The Broken Fishplate"  
Sav Blanc - Adelaide Hills, SA

### **Bottled Beer and Cider (Choose up to 3)**

Great Northern Original

Great Northern Super Crisp

James Boags Light

Corona

Apple Cider

### **Arrival Cocktails \$16.50 per Cocktail**

Add a Special Twist to Your Event with  
Customised Cocktails.

We can also tailor the cocktails to  
match your event's theme.

*Please note that products are subject to change due to seasonal changes.*