



Dundee's

Iconic Waterfront Dining

CHRISTMAS DAY LUNCH MENU

\$205 per person, including Bon Bons

BRIOCHE BREAD ROLL

Served with whipped butter

ENTRÉE – Please choose from selection below

PRAWN & AVOCADO TART

Large peeled tiger prawns on a short crust pastry tart case filled with crushed avocado, wild rocket and Marie Rose Sauce

COCONUT SOFT SHELL CRAB

Coconut-coated soft shell crab, fried until crispy and served on green paw paw with marinated wakame seaweed, finished with honey and sesame mayonnaise

SMOKED CHEESE ARANCINI

Smoked cheese, roast sweet pumpkin and pine nuts folded through creamy risotto rice, panko crumbed and fried. Served on rocket with apple and roast capsicum vinaigrette

MAIN – TRIO OF TASTER MAINS

BBQ DUCK BREAST

BBQ sliced duck breast with seared scallops and honey-roasted sweet potato

BLACK ANGUS EYE FILLET

Chargrilled Black Angus eye fillet medallion with creamy mash, truffle, and seeded mustard aioli

CORAL TROUT

Pan-seared coral trout with spinach, pearl caviar, and champagne sabayon

DESSERT – Please choose from selection below

CHRISTMAS PUDDING TRIFLE

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

MANGO CHEESECAKE

Mango pieces folded through creamy cheesecake mixture, topped with mango jelly and served with white chocolate gelato

CHOCOLATE CHERRY RIPE PARFAIT

Frozen dark chocolate and Cherry Ripe pieces folded through a sabayon mixture, served with hazelnut praline and chocolate ganache.

VALID Lunch 25th December 2026 only. Bookings email: events@dundeess.com.au

Please advise if any food allergies or intolerances, as some ingredients may not be listed. Produce costs in Australia are directly affected by factors such as transport, worker shortages and environmental impacts. As a result, some dishes and/or menus may be subject to change, removal or substitution at Dundee's Restaurant's discretion.

The page is framed by a decorative border of Christmas ornaments and pine branches. The ornaments include blue spheres with white snowflake patterns, gold spheres, and clear spheres containing miniature scenes like a sailboat on a beach, a coral reef, and a Christmas tree. The pine branches are green with needle-like leaves.

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CHRISTMAS DAY VEGAN LUNCH MENU

\$185 per person, including Bon Bons

VEGAN DINNER ROLL (gf)
with Lemon Oil

ENTRÉE

TEMPURA ASPARAGUS

Crispy battered asparagus on quinoa, beetroot, and cashew nut salad,
with sticky balsamic and vegan aioli

MAIN

ROAST PUMPKIN

Maple syrup-roasted pumpkin wedge with
sautéed field mushrooms, hummus, dukkah, and truffle oil

DESSERT

CHOCOLATE AND RASPBERRY PUDDING

Served with vegan gelato

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KIDS CHRISTMAS DAY MENU

\$35.50 pp Including Bon Bons
Up to 12 years of age

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

Please advise any food allergies.

Main

DUNDEE'S CHICKEN AND CHIPS

Crumbed tender pieces of chicken served on chips with tomato sauce

STEAK AND CHIPS

Eye fillet steak, chargrilled and served with chips and tomato sauce

CREAMY BACON AND MUSHROOM PASTA

Pasta tossed with bacon and mushroom in a creamy cheese sauce

SPAGHETTI BOLOGNAISE

Dundee's meat sauce and pasta

BBQ PORK RIBS AND CHIPS

BBQ pork ribs served with chips and tomato sauce

BARRAMUNDI FINGERS AND CHIPS

Crumbed fish fingers served on chips with tomato sauce and lemon

Dessert

CHOCOLATE MUDCAKE

or

PAVLOVA with berries

or

ICE CREAM with chocolate, strawberry or caramel topping