

DUNDEE'S

R E S T A U R A N T

@CAIRNS AQUARIUM

FAR NORTH QUEENSLAND

MAIN MENU

STARTER SHARING

GRILLED VIENNA SOURDOUGH (v) 7.5
With Dukkah, balsamic glaze and coconut oil

DUNDEE'S GARLIC BREAD (v) 8.0
+ Add Cheese 2.0
+ Add Chilli 1.0

TRIO DIP PLATTER 16.5
Beetroot & feta, basil & spinach, sweet corn & chive
Served with vienna sourdough and grissini sticks
+ Extra GF Bread 2.0

SHARE PLATTER 30.0
Prosciutto, salami, chicken liver parfait, macadamia cheese, feta, roast
capsicum, semi dried tomato, olives, brioche crisp, Vienna sourdough and
grissini sticks.
Suggested wine match to this dish is a PINOT NOIR

BLUE MUSSELS (gf) 300g 600g
Steamed Blue mussels in tomyum, Kaffir lime leaves and coconut broth 18.5 29.5
Suggested wine match to this dish is a PINOT GRIS

OYSTERS (gf) Minimum 4 Oysters
Our oysters are shucked fresh everyday by our local seafood supplier - we serve them:

Natural: with Nan Jim dipping sauce 4.0 each
Suggested wine match to this dish is a SPARKLING or RIESLING

Kilpatrick: with bacon and Dundee's Kilpatrick sauce 4.5 each
Suggested wine match to this dish is a GSM

Blood Mary shooter 4.5 each
Suggested wine match to this dish is a MOSCATO

PLEASE ADVISE YOUR WAITER OF ANY ALLERGIES AS
WE DO NOT LIST EVERY INGREDIENT

ENTRÉE

QUINOA & BEETROOT SALAD (v) (gf)	19.5
Organic mixed quinoa, poached beetroot, pepita seeds, and feta tossed with rocket leaves and coated in a citrus & extra virgin olive oil dressing. <i>Suggested wine match to this dish is a SAUVIGNON BLANC</i>	
BUGTAIL & MANGO SALAD (gf)	27.5
Chilled bugtail meat tossed through a light salad of mango, mixed salad leaves, chilli, cherry tomatoes and shaved coconut coated with lime mayo. <i>Suggested wine match to this dish is a PINOT GRIS</i>	
GREMOLATA CRUMBED AVOCADO (v)	14.5
Tableland avocado in a gremolata crumb on rocket, red pepper and Feta with basil aioli <i>Suggested wine match to this dish is a ROSÉ</i>	
GRILLED HALOUMI (v) (gf)	14.5
Locally made Gallo Haloumi, baby spinach, cherry tomato chopped macadamia nut and red onion salad with honey syrup <i>Suggested wine match to this dish is a RIESLING OR PINOT GRIS</i>	
CHICKEN LIVER PARFAIT	19.5
Creamy smooth chicken livers with port wine and thyme jelly, balsamic onions & brioche crisp <i>Suggested wine match to this dish is a PINOT NOIR</i>	
CROCODILE SPRING ROLLS	19.5
Crocodile mince, rice noodles and julienne vegetables in spring roll pastry with Ooray plum sauce <i>Suggested wine match to this dish is a PINOT NOIR</i>	
CHILLI CALAMARI (gf)	16.5
Dusted calamari in chilli seasoning served with lime mayo <i>Suggested wine match to this dish is a NZ SAUVIGNON BLANC</i>	
CRAB & AVOCADO TART	27.5
Sand crab meat with dill mayo and avocado salsa in a pastry case, with pearl caviar <i>Suggested wine match to this dish is a CHARDONNAY</i>	
CIDER BATTERED PRAWNS (gf)	24.5
Cider battered Tiger prawns on marinated wakame seaweed coleslaw and black sesame seed mayo <i>Suggested wine match to this dish is a RIESLING</i>	
TASTING PLATE FOR TWO	44.5
A taste sensation of Dundee's entrees - chilli calamari, cider prawns, crocodile spring rolls, chilled bugtails, oyster shooters <i>Suggested wine match to this dish is a SEMILLION</i>	

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REFRESHER

GREEN APPLE SORBET WITH HERBAL TEA

6.5

MAINS

BLACK ANGUS SIRLOIN

300g (gf) 39.5

BLACK ANGUS EYE FILLET

220g (gf) 46.5

Delicious and rich full-flavoured Certified MSA premium Black Angus beef on creamy mashed potato with sautéed leek, spinach, wild mushroom, Shiraz jus and truffle mayo

+ sautéed creamy prawns (3) 10.5

Suggested wine match to this dish is a SHIRAZ or CABERNET SAUVIGNON

WAGYU SIRLOIN

200g 59.5

Darling Downs highly marbled 4-6 score Wagyu beef on fried kipfler potatoes, broccolini, onion rings and peppercorn jus

+ sautéed creamy prawns (3) 10.5

Suggested wine match to this dish is a SHIRAZ or CABERNET SAUVIGNON

KANGAROO (gf)

34.0

Native peppered kangaroo loin on pumpkin, wilted spinach, dried prosciutto, Davidson plum jam and Shiraz jus

Suggested wine match to this dish is a PINOT NOIR

CHICKEN SUPREME (gf)

33.0

Chicken breast pocketed with soft cheese on sweet corn polenta, green pea puree and pink peppercorn cream

Suggested wine match to this dish is a CHARDONNAY

PORK BELLY (gf)

39.0

Twice cooked pork belly on creamy mashed potato with chilli sautéed green beans, vanilla pear crush and red wine jus

Suggested wine match to this dish is a WHITE, PINOT GRIS or RED, GSM or PINOT NOIR

CHAR SUI DUCK BREAST

39.0

Chinese BBQ marinated duck breast on kipfler potato, sugar peas and chilli with seared scallops and sticky orange soy

Suggested wine match to this dish is a PINOT NOIR

PUMPKIN PENNE (v) (gf available + 2.0)

25.0

Roast pumpkin, balsamic onion, semidried tomato, black olives and baby spinach tossed with penne pasta and pesto

SMOKED CHICKEN FETTUCCHINE (gf available + 2.0)

29.5

Pulled smoked chicken, bacon, mushrooms, rocket, white wine, cream, tossed with fettuccini

Suggested wine match to this dish is a CHARDONNAY

SEAFOOD SPAGHETTI (gf available + 2.0)

32.5

With sautéed prawns, scallops, calamari, mussels, half bugtail, fish in garlic, chilli wine and finished with olive oil or cream

MAINS CONT

CHILLI CALAMARI (gf) 32.5

Dusted calamari in chilli seasoning served with lime mayo

Suggested wine match to this dish is a NZ SAUVIGNON BLANC

YOUR CHOICE OF FISH:

BARRAMUNDI or 36.0

CORAL TROUT 40.0

Pan seared with potato galette, broccolini and champagne sabayon

Suggested wine match to this dish is a CHARDONNAY or SEMILLION

Or

Apple cider battered (GF) with sweet potato fries, coleslaw and lime mayo

Suggested wine match to this dish is a PINOT GRIS

SIGNATURE DISH TO SHARE

MARKET PRICE

(ask your waitperson for type of fish)

Allow cooking time

Crispy whole baked reef fish with Nam Jim dressing served with fries and mango, coconut and chilli salad

Suggested wine match to this dish is a PINOT GRIS

AQUARIUM PLATTER

MARKET PRICE

Whole crisp fish, whole garlic lobster, 4 BBQ prawns and scallops, tiger prawns, bugtails, 2 oysters natural, 2 Kilpatrick, 2 shooters, saffron mussels, garlic prawn spaghetti, chilli dusted calamari accompanied with Nam Jim, lime mayo, sweet potato fries and rocket & pear salad

Suggested wine match to this dish is a CHARDONNAY or RIESLING

SIDES

ALL SIDES 6.0

Sweet potato fries (gf) with basil aioli

Fries (gf) with lime aioli & tomato sauce

Mashed potato (gf)

Steamed green vegetables (gf)

Roast pumpkin (gf)

Onion rings

SIDE SALADS

ALL SALADS 6.0

Mixed leaf

Rocket pear

Roast beetroot

Caesar

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DESSERTS

ALL DESSERTS 16.5

CHOCOLATE FIX

Dark chocolate brownie with chocolate gelato, rich chocolate ganache and praline

STICKY DATE & GINGER PUDDING

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

PASSIONFRUIT CREAM BRULÉE (gf)

Velvet set passionfruit flavoured custard with crispy sugar top and macadamia biscotti

BAILEY'S LAMINGTON TRIFLE

Lamingtons soaked in Bailey's layered with white chocolate custard mousse and strawberry compote

PINEAPPLE & COCONUT TART

Chilled creamy pineapple and coconut filled short crust pastry topped with mini marshmallow meringue, creme Anglaise and coconut sorbet

ALL GELATO OR SORBET SCOOPS (gf) 4.5

GELATO FLAVOURS

Chocolate

Strawberry

Macadamia

Vanilla bean

SORBET FLAVOURS

Passionfruit

Mango

Strawberry

Lime

Coconut

CHEESE TRIO PLATTER

Selection of cheeses from Gallo Dairy Land with Davidson plum paste, dried fruit bread and lavosh

1 Cheese 11.0

2 Cheese 17.0

3 Cheese 25.0

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COFFEE

	REG	MUG
Espresso / Short black	3.0	
Long black	4.0	
Piccolo	3.5	
Short machiatto	3.5	
Long machiatto	3.5	
Flat white	4.0	5.0
Latte	4.0	5.0
Cappuccino	4.0	5.0
Mocha	4.5	5.5
Dirty chai	4.5	5.5
Iced coffee	8.0	
Affogato (Espresso & ice cream)	4.0	5.0

EXTRAS

Extra shot		1.0
Syrup - vanilla, caramel, hazelnut		0.5
Soy, almond, lactose free		0.5

NOT COFFEE

	REG	MUG
Chai latte	4.0	5.0
Hot chocolate	4.0	5.0
Iced chocolate		8.0
Iced vanilla		8.0
Chocolate frappe		8.0

TEA BREAKFAST BLEND

English breakfast		3.5
Earl Grey		
Darjeeling Green		
Spiced Chai		
Lemongrass & Ginger		
Chamomile Herbal		
Peppermint Herbal		