

Specialising in...

Local Seafood Australian Beef

Pasta

Salads

Sit back, relax and dine whilst enjoying the aquarium views.

Open 7 Days 07 4276 1855 Cafe 8:30am-5pm | Lunch 11.30-3.30pm Dinner 5pm-late | Bar 10am-late



# THE PERFECT PLACE TO ENJOY LUNCH OR DINNER WITH FAMILY OR A GROUP OF FRIENDS:

Be amazed by the beauty of the aquarium features, as our friendly service complements the mouth-watering dishes for which Dundee's has become world famous

## **OUR MOTTO**

To supply uncompromising value, quality fresh exotic Australian Cuisine. Our informal and relaxed atmosphere makes a night out very special.



ADDRESS DUNDEE'S RESTAURANT AT THE CAIRNS AQUARIUM

5 FLORENCE STREET, CAIRNS QLD 4870, AUSTRALIA

**OPENING TIMES** Cafe 8.30am to 5.00m I Lunch 11.30am to 3.30pm

Dinner 5.00pm till late I Bar 10.00am till late - 7 days including all public holidays

**CUISINE** Dundee's Restaurant is renowned for Australian beef, fresh local seafood and pasta

TO CONTACT Phone 07 4276 1855 Mobile 0419 981 339
DUNDEES Email: booking.ca@dundees.com.au

www.dundees.com.au

ONLINE BOOKING Book Online: www.dundees.com.au/reservation/

Facebook: Click the BOOK NOW Button

**STAFF INFO** Gary Low - Owner

Tina Wort - Director

James Wort - Executive Chef Marion Wright - Accounts Manager

COMPANY NAME Lownco Pty Ltd. t/a Dundees at the Cairns Aquarium 54 010 827 693

POSTAL ADDRESS PO Box 6770, Cairns, QLD 4870

**RESTAURANT TYPE** Casual, friendly, relaxed atmosphere, fully licensed

CAPACITY Air-conditioned dining up to 70 pax

DRESS CODE Al Fresco dining for up to 70 pax

F.O.C POLICY Tidy casual – shorts and t-shirts are okay

CANCELLATION 1 FOC for every 20 paying pax. MAXIMUM of 5 FOC

POLICY Cancellation fees apply if cancelled with less than 24hrs notice prior to dining.

Only applies for groups more than 20 pax. Cancellation charg at 50% of total booking.

AGENT Chinese & Japanese speaking staff

**INFORMATION** Inbound menus and agent resources (photos & video) are available on our Agents Resource

page for download: Username: agents, Password: agents123ipsum

#### WHEN MAKING BOOKINGS PLEASE LET US KNOW

- 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 NOW:





(can be served with minimum 15 pax)

Glass of orange juice

LIGHTLY SCRAMBLED EGGS

with toasted Ciabatta, Bacon and a grilled Tomato



(can be served with minimum 15 pax)

Glass of orange juice

## **BUTTER MILK PANCAKES 1**

Three fluffy butter milk pancakes topped with strawberry compote, maple syrup and double cream

or

## MUSHROOM BRUSCHETTA (v)

Sautéed wild mushroom topped with roast red peppers, spinach, Danish feta and truffle mayo on toasted Vienna sourdough

or

## LIGHTLY SCRAMBLED EGGS

with toasted Ciabatta, Bacon and a grilled Tomato



(can be served with minimum 15 pax)

Glass of orange juice

## **DUNDEE'S BREAKFAST**

Poached/fried/scrambled eggs with bacon Italian sauage, roast tomatoes, crushed avocado and wild mushrooms



(can be served with minimum 15 pax)

Glass of orange juice

## **CHAMPAGNE BENEDICT**

2 Poached eggs on toasted Vienna sourdough, ham and wilted spinach with champagne sabayon

or

## B.E.A.T.

Poached/fried/scrambled eggs with bacon, crushed avocado, roast tomato and toasted Vienna sourdough



Crusty Dinner Roll with plain whipped butter

## **ENTREE**

Chef's Special Soup of the Day

## **MAIN**

Pumpkin Penne (V) (gf available)

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

or

## Chilli Calamari (gf)

Dusted calamari in chilli seasoning served with lime mayo, rocket, pear & parmesan cheese salad tossed in balsamic dressing

or

## **Crocodile Spring Rolls**

Crocodile mince, rice noodles and julienne vegetables, rolled in spring roll pastry with Ooray plum sauce and Asian coleslaw (4 pieces)

## **DESSERT**

Mango Sorbet with a macadamia biscotti



Crusty Dinner Roll with plain whipped butter

## **ENTREE**

Chef's Special Soup of the Day

## **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

## **DESSERT**

Mango Sorbet with a macadamia biscotti



Crusty Dinner Roll with plain whipped butter

## **ENTREE**

Chef's Special Soup of the Day

## MAIN

## Chilli Calamari (gf)

Dusted calamari in chilli seasoning served with lime mayo, rocket, pear & parmesan cheese salad tossed in balsamic dressing

or

## **Crocodile Spring Rolls**

Crocodile mince, rice noodles and julienne vegetables, rolled in spring roll pastry with Ooray plum sauce and Asian coleslaw (4 pieces)

or

## Pumpkin Penne (V) (GF Available)

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

or

## **Barramundi Mini Tacos**

Crispy strips of Barramundi in white tortillas with Asian coleslaw and sriracha mayo

or

## Pork Belly Slider

Milk rolls with braised pork belly, crushed pear and rocket salad

## **DESSERT**

Mango Sorbet with a macadamia biscotti

or

## **Rich Chocolate Mud Cake**

With strawberry compote and vanilla ice cream

or

Marshmallow Pavlova with passionfruit syrup and blueberry compote



Crusty Dinner Roll with plain whipped butter

## **ENTREE**

Chef's Special Soup of the Day

or

## Chili Calamari (gf)

Dusted calamari in chilli seasoning served with lime mayo, rocket, pear & parmesan cheese salad tossed in balsamic dressing

## MAIN

## **Black Angus Sirloin**

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

or

## Fish and Chips (gf)

Apple cider battered or grilled mackerel with sweet potato chips, mixed leaf salad and lime mayonnaise

## **DESSERT**

## **Mango Sorbet**

with a macadamia biscotti

or

## **Marshmallow Pavlova**

with passionfruit syrup and blueberry compote





Crusty Dinner Roll with plain whipped butter

#### **ENTREE**

Chef's Special Soup of the Day

## MAIN

## Seafood Spaghetti (gf available)

Sautéed prawns, scallops, calamari, mussels, half bugtail, fish in garlic, chilli wine and finished with olive oil

or

## **Chicken Breast**

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

or

## Pumpkin Penne (v) (gf available)

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

## **DESSERT**

## **Mango Sorbet**

with a macadamia biscotti

or

## **Marshmallow Pavlova**

with passionfruit syrup and blueberry compote



Crusty Dinner Roll with plain whipped butter

#### **ENTREE**

Chef's Special Soup of the Day

or

## Chili Calamari (gf)

Dusted calamari in chilli seasoning served with lime mayo, rocket, pear & parmesan cheese salad tossed in balsamic dressing

#### MAIN

## Black Angus Eye Fillet (220g grain fed)

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

Or

## Barramundi (gf)

Pan seared with potato galette, broccolini and champagne sabayon

or

## **Char Sui Duck Breast**

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

or

## **Pork Belly**

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

or

## Pumpkin Penne (v) (gf available)

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

#### **DESSERT**

Mango Sorbet with a macadamia biscotti

or

Marshmallow Pavlova with passionfruit syrup and blueberry compote



Crusty Dinner Roll with plain whipped butter

## **ENTREE**

**Crab and Avocado tart** 

Sand crab meat with dill mayo on avocado salsa, pastry case and pearl caviar

#### **MAIN**

## **Aquarium Platter**

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

## **DESSERT**

**Mango Sorbet** 

with a macadamia biscotti

or

**Marshmallow Pavlova** 

with passionfruit syrup and blueberry compote

Minimum 2 persons = \$320.00 Pre order 72 hours before bookings



Crusty Dinner Roll with plain whipped butter

## **ENTREE**

Chef's Special Soup of the Day

or

## **Crab and Avocado tart**

Sand crab meat with dill mayo on avocado salsa, pastry case and pearl caviar

or

## Quinoa and Beetroot Salad (v) (gf)

Organic mixed quinoa, poached beetroot, pepita seeds, and feta tossed with rocket leaves and coated in a citrus & extra virgin olive oil dressing

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

## Chili Calamari (gf)

Dusted calamari in chilli seasoning served with lime mayo, rocket, pear & parmesan cheese salad tossed in balsamic dressing

#### MAIN

## Black Angus Eye Fillet (220g grain fed)

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

or

## Barramundi (gf)

Pan seared with potato galette, broccolini and champagne sabayon

or

## **Chicken Breast**

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

or

## Pumpkin Penne (v) (gf available)

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

### **DESSERT**

Rich Chocolate Mud Cake with chocolate sauce and vanilla ice cream

or

Marshmallow Pavlova with passionfruit syrup and blueberry compote

or

**Mango Sorbet** 



Crusty Dinner Roll with plain whipped butter

## **ENTREE**

**4 Oysters Natural** 

Plump oysters with soy, ginger & lime dipping sauce

or

## Chilli Calamari (gf)

Dusted calamari in chilli seasoning served with lime mayo, rocket, pear & parmesan cheese salad tossed in balsamic dressing

or

## Caesar Salad (gf)

Baby cos leaves, shaved Parmesan, anchovies, bacon & croutons in a creamy anchovy dressing

or

## **Crocodile Spring Rolls**

Crocodile mince, rice noodles and julienne vegetables, rolled in spring roll pastry with Ooray plum sauce and Asian coleslaw (4 pieces)

#### MAIN

## Wagyu Eye Fillet – 200g (grass fed)

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

or

## Whole Fish to Share

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

## **DESSERT**

## **Rich Chocolate Mud Cake**

with chocolate sauce and vanilla ice cream

or

## **Marshmallow Pavlova**

with passionfruit syrup and blueberry compote



## **HONEYMOON MENU**

Crusty Dinner Roll with plain whipped butter

#### **ENTREE**

## **Tasting Plate to share**

A taste sensation of Dundee's entrees - chilli calamari, cider prawns, crocodile spring rolls, chilled bugtails, oyster shooters

#### MAIN

## Black Angus Eye Fillet (220g grain fed)

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

#### or

## Seafood Spaghetti (gf available)

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

or

## Barramundi (gf)

Pan seared with potato galette, broccolini and champagne sabayon

or

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

or

## **Char Sui Duck Breast**

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

or

## Pork Belly

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

or

## Pumpkin Penne (v) (gf available)

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

#### **DESSERT**

My Heart is Open for You – Chocolate Fix Salted dark chocolate heart shaped cookies layered with chocolate gelato, cascading chocolate ganache and praline



# **BARRIER REEF MENU**

Crusty Dinner Roll with plain whipped butter

## **ENTREE**

## **Crocodile Spring Rolls**

Crocodile mince, rice noodles and julienne vegetables, rolled in spring roll pastry with Ooray plum sauce and Asian coleslaw (4 pieces)

## **MAIN**

## **Barrier Reef Seafood Platter**

A sumptuous combination of bugtails, prawns, oysters, calamari and reef fish with Namjin dipping sauce

## **DESSERT**

**Mango Sorbet** 

with a macadamia biscotti



# STUDENT FINGER MENU dining with the fish @ Cairns Aquarium

5.00pm Arrive
On Arrival bottles of coke, lemonade, apple or orange juice 1pp
Commence Guided Tour of the Aquarium at Night

5.10pm Arrive in River Monsters Room to receive dinner

## **MAIN**

(need 72 hours for pre order)

Tempura fish with sweet potato fries & lime mayo
Chicken satay with rice & peanut sauce
steak, tasty cheese, with tomato relish Burger with Fries
Calamari and Fries
Chicken vegetable hokkien noodles

**5.30pm Recommence Guided Tour** (depends on how long it will take to serve dinner)

6.00pm Arrive Oceanarium for ice cream (allow 30 mins to get there)

## **DESSERT**

Vanilla ice cream coated in chocolate on a stick

6.15pm Depart