

DUNDEE'S

RESTAURANT

@CAIRNS AQUARIUM

FAR NORTH QUEENSLAND

STARTERS/ENTREES

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

STARTERS

GRILLED VIENNA SOURDOUGH (v) \$7.5
With Dukkah, Balsamic Glaze and Coconut Oil

DUNDEE'S GARLIC BREAD (v) \$8

+ Add Cheese \$2.0

+ Add Chilli \$1.0

BRUSCHETTA (v) \$13.5

Garlic sourdough topped with cherry tomatoes, balsamic roasted red onion, fetta, wild rocket & basil pesto

TRIO DIP PLATTER (gf) \$16.5

Beetroot & feta, basil & spinach, garlic hummus
Served with Vienna sourdough and grissini sticks
+ Extra GF Bread \$2.0

ANTIPASTO PLATTER \$30.0

Prosciutto, salami, chicken liver parfait, macadamia cheese, feta, roast capsicum, semi dried tomato, olives, brioche crisp, Vienna sourdough and grissini sticks

BLUE MUSSELS (gf) 300g \$19.5 600g \$35.0

Steamed blue mussels in saffron, Kaffir lime leaves and Coconut broth

OYSTERS (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

Kilpatrick: with bacon and Dundee's Kilpatrick sauce

\$4.5 each

Blood Mary shooter

\$4.5 each

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

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

GRILLED HALOUMI (v) (gf) \$14.5

Locally made Gallo Haloumi, baby spinach, cherry tomato chopped macadamia nut and red onion salad with honey syrup

OCTOPUS SALAD \$16.5

BBQ marinated octopus tossed with a salad of wild rocket, balsamic onion, roasted capsicum, kalamata olives & sundried tomatoes topped with fetta & sticky balsamic

WARM BEEF SALAD \$16.5

Marinated beef tossed through a Thai style green papaya salad, coated in nam jim dressing

SOFT SHELL CRAB \$22.5

Cider battered soft shell crab with green papaya salad & tomyum mayo

CHICKEN LIVER PARFAIT \$19.5

Creamy smooth chicken livers with port wine and thyme jelly, balsamic onions & brioche crisp

CROCODILE SPRING ROLLS \$19.5

Crocodile mince, rice noodles and julienne vegetables in spring roll pastry with Ooray plum sauce (3 pieces)

CHILLI CALAMARI (gf) \$19.5

Dusted calamari in chilli seasoning served with lime mayo

CRAB & AVOCADO TART \$27.5

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

CIDER BATTERED PRAWNS \$24.5

Cider battered Tiger prawns on marinated wakame seaweed coleslaw and black sesame seed mayo

DUNDEE'S TASTING PLATE \$45.0

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

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 \$6.0

Mixed leaf salad

Rocket & pear salad

Beetroot & quinoa salad

Caesar salad

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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MAIN MENU

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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**

KANGAROO (gf) **\$34.0**

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

CHICKEN SUPREME (gf) **\$33.0**

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

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

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

PUMPKIN PENNE (v) (gf available + **2.0**) **\$28.5**

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

SMOKED CHICKEN FETTUCCINE

(gf available + **2.0**) **\$32.5**

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

SEAFOOD SPAGHETTI (gf available + **2.0**) **\$36.5**

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

CHILLI CALAMARI (gf) **\$32.5**

Dusted calamari in chilli seasoning served with lime mayo

BARRAMUNDI **\$36.0**

Pan Seared (gf)

With potato galette, broccolini and champagne sabayon

or

Apple Cider Battered (gf)

With sweet potato fries, coleslaw and lime mayo

CORAL TROUT **\$40.0**

Pan Seared (gf)

With potato galette, broccolini and champagne sabayon

or

Apple Cider Battered (gf)

With sweet potato fries, coleslaw and lime mayo

SEAFOOD PLATE (GF) **\$44.5**

Grilled Coral Trout, seared roe off scallops (4), cider battered prawns (2), chilli calamari with sweet potato fries, mixed leaf salad & basil aioli

CHILLED SEAFOOD TRIO BOWL **\$59.5**

Prawns (6), Bugtails (2), Oysters (4) with Grilled Sourdough, mixed leaf salad, and dipping sauces

GREAT BARRIER REEF PLATTER **\$175.0**

Chilled bugs, prawns, oysters, oysters Kilpatrick, grilled prawns and scallop skewers, mussels in saffron broth, chilli calamari, cider battered prawns, grilled coral trout, rocket and parmesan salad, fresh fruit and dipping sauces

+ Lobster tail **\$65.0**

DESSERTS **\$16.5**

CHOCOLATE SENSATION

Mini lava pudding, dark chocolate PannaCotta, Jaffa truffles, Mudcake gelato & chocolate ganache

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

GELATO & SORBET SCOOPS **\$4.5**

For selection, please ask your waiter

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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