

DUNDEE'S

RESTAURANT

@CAIRNS AQUARIUM

MAIN MENU

11.30am-3.30pm
5pm-late

starters/entrees

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

Breads and more

GRILLED VIENNA SOURDOUGH (v)	8
With dukkah, balsamic glaze and coconut oil	
DUNDEE'S GARLIC BREAD (v)	8.5
+ Add Cheese	2
+ Add Chilli	1
BRUSCHETTA (v)	13.5
Garlic sourdough topped with cherry tomatoes, balsamic roasted red onion, fetta, wild rocket and basil pesto	
TRIO DIP PLATTER (gf)	16.5
Beetroot and feta, basil and spinach, garlic hummus	
Served with Vienna sourdough and grissini sticks	
+ Extra GF bread	2
ANTIPASTO PLATTER	30
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
Steamed blue mussels in saffron, kaffir lime leaves and coconut broth	
Or	
Garlic, white wine and cream	

OYSTERS (Minimum 4 Oysters)

Our oysters are shucked fresh everyday by our local seafood supplier - we serve them:

Natural: with nam jim dipping sauce	4 each
Kilpatrick: with bacon and Dundee's kilpatrick sauce	4.5 each
Bloody mary shooter	4.5 each

Entrees

QUINOA AND BEETROOT SALAD (v) (gf) 19.5

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

BUGTAIL AND 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 and sundried tomatoes topped with fetta and sticky balsamic

Entree continued

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 and tomyum mayo	
CHICKEN LIVER PARFAIT	19.5
Creamy smooth chicken livers with port wine and thyme jelly, balsamic onions and 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 AND 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
A taste sensation of Dundee's entrees - chilli calamari, cider prawns, crocodile spring rolls, chilled bugtail, oyster shooters	

Sides 6.5

- Sweet potato fries (gf) with basil aioli
- Fries (gf) with lime aioli and tomato sauce
- Mashed potato (gf)
- Steamed green vegetables (gf)
- Roast pumpkin (gf)
- Coleslaw (gf)
- Onion rings

Salads 6.5

- Mixed leaf salad
- Rocket and pear salad
- Beetroot and quinoa salad
- Caesar salad

Vegan / Gluten free sides 6.5

- Chips w/ tomato sauce
- Sweet potato fries with vegan aioli
- Mixed green vegetables
- Sautéed mushroom

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

mains

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BLACK ANGUS SIRLOIN 300g (gf) 39.5

BLACK ANGUS EYE FILLET 220g (gf) 44

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

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

CHICKEN SUPREME (gf) 33

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

PORK BELLY (gf) 39

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

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

JURASSIC PLATTER 160

1.2 kg Ranger valley tomahawk, whole garlic butter baked lobster, 4 delicious sauces (nam jim/lime mayo, pepper jus, shiraz jus) and sides coleslaw, mashed potato and steamed greens

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)	33
Pulled smoked chicken, bacon, mushrooms, rocket, white wine, cream, tossed with fettuccini	
SEAFOOD SPAGHETTI (gf available + 2.0)	37
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
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	44
Pan Seared (gf)	
With potato galette, broccolini and champagne sabayon	
or	
Apple Cider Battered (gf)	
With sweet potato fries, coleslaw and lime mayo	

SEAFOOD CURRY	38.5
Mixed seafood poached in a light thai style curry broth with jasmine rice, mango salsa and pappadams	
SEAFOOD PLATE (GF)	45
Grilled coral trout, seared roe off scallops (4), cider battered prawns (2), chilli calamari with sweet potato fries, mixed leaf salad and 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
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	
+ Whole lobster tail	75

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special dietary requirements

GARLIC BREAD (3) (VEGAN AND GF)

Olive oil spread, garlic, parsley on gluten free bread 10

DIPS PLATE (VEGAN AND GF)

Hummus, basil pesto, black olive tapanade paste
w/ gluten-free bread and crackers 18

ANTIPASTO PLATE (VEGAN AND GF)

Marinated artichokes, sundried tomatoes, cherry tomatoes, olives,
roasted capsicum, roasted pumpkin, sautéed wild mushrooms,
marinated egg plant, basil pesto, hummus and gluten-free bread 26.5

SUPER SALAD (VEGAN AND GF)

Chickpeas, beetroot, pepita seeds, quinoa, dried dates, cashew nuts,
avocado, snow pea sprouts, wild rocket coated in lemon and olive oil dressing 24.5

CIDER BATTERED AVOCADO (VEGAN AND GF)

Sweet potato fries, mixed leaf salad w/ citrus dressing and vegan aioli 22.5

PUMPKIN PENNE (VEGAN AND GF)

Roasted pumpkin, balsamic onion, sun-dried tomato, black olives and
baby spinach tossed w/ gluten-free penne pasta coated in basil pesto 28.5

CHICKPEA SAFFRON CURRY (VEGAN AND GF)

Chickpea, green bean, kipfler potato in a tomyum, coconut and
saffron curry broth served on jasmine rice 29.5

VEGAN STACK (VEGAN AND GF)

Pumpkin, eggplant, roma tomatoes, wild mushroom, baby spinach,
truffle oil, stacked on hummus and dukkha 32.5

desserts

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CHOCOLATE SENSATION

16.5

Mini lava pudding, dark chocolate panna cotta, jaffa truffles, mudcake gelato and chocolate ganache

STICKY DATE AND GINGER PUDDING

16.5

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

PASSIONFRUIT CREAM BRULÉE (gf)

16.5

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

BAILEY'S LAMINGTON TRIFLE

16.5

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

PINEAPPLE AND COCONUT TART

16.5

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

GELATO AND 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. For selection, please ask your waiter

1 Cheese 11.0 2 Cheese 17.0 3 Cheese 25.0

special dietary requirements dessert menu

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CHOCOLATE AND PEANUT BUTTER LAVA PUDDING (VEGAN AND GF) 15.50
w/ vegan chocolate gelato and strawberry coulis

BANANA AND CARROT LOAF (VEGAN) 14.50
Drizzled w/ maple syrup and vegan vanilla gelato

SALTED CARAMEL CHOC BROWNIE (GF) 14.50
w/ chocolate gelato and chocolate ganash (contains dairy)

ORANGE AND ALMOND PUDDING (GF) 14.50
w/ vanilla bean gelato and crème anglaise (contains dairy)

STRAWBERRIES (VEGAN AND GF) 16.50
Coated in strawberry liquor, sticky balsamic vinegar and
vegan vanilla gelato

GELATO SCOOP (VEGAN AND GF)
Vanilla Bean 5.50
Chocolate 5.50