



EVENTS



# DUNDEE'S

RESTAURANT

@CAIRNS AQUARIUM

A complete sensory journey: Dundee's at the Cairns Aquarium offers a contemporary and innovative dining experience.

Recipes and ideas evolve from Australian and Tropical North Queensland's finest seafood, beef, pork, chicken and produce. Clean and conceptual, every plate on our menu begins with an idea, colour or memory, then we elaborate, add, subtract and reduce ingredients to their essence.

Our menus cater to all tastes and dietary requirements, with an emphasis on flavour, local produce, freshness and sharing.

*Minimum 30 paying Adults*



## COCKTAIL DINNER

**\$2,500.00 min spend OR Min 50 Guests**

**\$50.00 per person min spend**

### **COLD CANAPES (\$5.00 EACH)**

Mini bruschetta with cherry tomatoes  
red onion & basil pesto

Dips & Antipasto Platter

Brie with fruit toast & Kakadu plum jam

Sand crab & avocado tart

Prawn, wakame & wasabi mayo nori roll

Bloody mary oyster shooters

Pulled peking duck breast & sweet corn salsa  
spoons with sticky soy

Prosciutto, balsamic onion & feta bruschetta

Smoked salmon on rye bread with dill sour cream

Pork belly & pear compote slider

Chicken parfait on toasted brioche  
with tomato relish

### **HOT CANAPES (\$5.00 EACH)**

Chilli dusted calamari with lime mayo

Crocodile spring rolls with Ooray plum sauce

Mini chicken or beef skewers

Mushroom truffle balls with basil aioli

Honey sesame chicken wings  
with sweet chilli sauce

Assorted mini quiches

Tempura prawns with black sesame mayo

Balsamic beef sausage rolls with tomato relish

Soft taco with cider mackerel,  
coleslaw & sriracha mayo

Vegetable samosa with soy dipping sauce

### **SOMETHING BIGGER (\$12.50 EACH)**

Tempura fish with sweet potato fries & lime mayo

Ricotta spinach ravioli with basil pesto

Cajun lamb cutlets with coriander labneh

Chicken Penang coconut curry  
with jasmine rice & poppadom's

Seared scallops with sweet corn rocket  
risotto & chilli oil

Rump steak, caramelised onion,  
tasty cheese, pickle & tomato relish milk roll  
(mini steak sandwich)

### **SOMETHING SWEET (\$8.50 EACH)**

Lemon meringue

Orange almond cake

Mini Pavlova with berry compote

Caramel slice

Rum balls

Mini choc topped eclairs

White chocolate and raspberry cake

Chocolate brownies

Mixed mini muffins

Gelato cups

Tropical fruit platters



## PLATED DINNER MENU

**\$87.50 per adult**

Select below for alternate menu drop service. Price includes venue hire, tables and chairs, white linen tablecloths, food service staff, set up and pack down.

### TO START

Crusty bread roll with whipped butter

### ENTRÉE (SELECT FOUR)

#### CRAB & AVOCADO TART

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

#### BBQ PRAWNS

BBQ tiger prawns, marinated wakame coleslaw, black sesame mayonnaise

#### CROCODILE SPRING ROLLS

Crocodile mince, rice noodles, & julienne vegetables rolled in spring roll pastry w Ooray plum sauce

#### GRILLED HALLOUMI (V) (GF)

Locally made Gallo halloumi, baby spinach, cherry tomato, macadamia & red onion salad w honey syrup

#### CHILLI CALAMARI (GF)

Calamari dusted in chilli seasoning w lime mayonnaise

### MAIN PLATE CHOICE (SELECT FOUR)

#### CORAL TROUT OR BARRAMUNDI (GF)

Pan seared w potato galette, broccolini & champagne sabayon

#### CHICKEN SUPREME (GF)

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

#### PORK BELLY (GF)

Twice cooked pork belly on creamy mashed potato w chilli sauteed green beans, vanilla pear crush & red wine jus

#### CHAR SUI DUCK BREAST

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

#### SIRLOIN STEAK (GF)

Black angus sirloin fillet, creamy mashed potato w sauteed leek, spinach, wild mushroom, shiraz jus & truffle mayonnaise

### DESSERT (SELECT FOUR)

**CHOCOLATE FIX** - Dark chocolate brownie layered w chocolate gelato, ganache & praline

**TROPICAL PAVLOVA** - Marshmallow pavlova topped with mango, strawberry & mint salsa & passionfruit syrup

**STICKY DATE & GINGER PUDDING** - Dundee's sticky date and ginger pudding, w toffee sauce & vanilla bean gelato

**BAILEY'S LAMINGTON TRIFLE** - Lamingtons soaked in Baileys, layered w white chocolate custard mousse & strawberry compote

**PINEAPPLE & COCONUT TART** - Chilled creamy pineapple & coconut filled short crust pastry topped w mini marshmallow meringue, creme anglaise & coconut sorbet

## KIDS' DINNER MENU

**\$17.50 per child (12 years and under)**

All children's meals include ice cream and drink.  
Choose from coke, lemonade, pink lemonade, lemon lime bitters, orange juice,  
pineapple juice or apple juice. Pre order required for food & beverage

### MAIN

#### STEAK & CHIPS

A minute steak, chargrilled & served with chips & tomato sauce

#### SAUSAGES AND MASHED POTATO

Sausages, grilled & served with creamy mashed potato & tomato sauce

#### DUNDEE'S CHICKEN AND CHIPS

Crumbed tender pieces of chicken served on  
chips with tomato sauce

#### FISH AND CHIPS

Crumbed fish fingers served on chips with tomato sauce & lemon

#### CREAMY PASTA

Pasta tossed with bacon & mushroom in a creamy cheese sauce

#### CALAMARI & CHIPS

Thin strands of calamari dusted in Dundee's coating,  
served with chips & tomato sauce

### SIDE DISHES (\$6.50)

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

### DESSERT

Ice cream with chocolate sauce and sprinkles

## BEVERAGE PACKAGES

2 hour \$40pp | 3 hour \$50pp | 4 hour \$60pp

### SPARKLING

Rapture Sparkling, SA  
Serenissima Prosecco, Asolo Italy

### WHITE

Sidewood Sauvignon Blanc, Adelaide Hills  
Trout Valley Pinot Gris, Marlborough NZ  
Canal Grande Pinot Grigio, Veneto, Italy  
Seppeltsfield Riesling, Eden Valley  
Ingham Road Chardonnay, Yarra Valley

### RED

Luna Shiraz, McLaren Vale  
Zema Cabernet, Coonawarra  
Peppertree Merlot, Hunter  
Voyager Shiraz, Margaret River  
Spring Vale Pinot Noir, Tasmania

### BOTTLED BEER

4XXX Gold  
Little Creatures Pale Ale  
Great Northern Original  
James Boags Light  
Corona  
Heineken

### CIDER

Little Creatures Pipsqueak Apple Cider

Spirits are available on consumption - See event due manager on the night of service.  
Beverage selection is subject to availability on given products; and can vary seasonally.