

# DUNDEE'S

## RESTAURANT

### @CAIRNS AQUARIUM

## MAIN MENU

### Opening Hours

Café: 10am – 1pm (Mon)/10am – 3pm (Tues to Sun)

Lunch: 11:30am – 3pm (Tue to Sun)

Dinner: 5:30pm – Late

Advance Bookings Essential

Locally owned and operated since 1986, Dundee's Restaurants prioritise supporting local businesses.

Our recipes and ideas evolve from Australian and Tropical North Queensland's finest seafood, beef, pork, chicken and produce.

We offer a complete sensory journey, with a contemporary and innovative dining experience. 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.

Equally, we very much appreciate your support.

Dundeess at the Cairns Aquarium are proud to work in association with the Friends of the reef Associates RFRK Recycling and Community Environmental Education Program, recycling into a regional circular economy for sustainability

# starters/entrees

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

## Breads and more

**GRILLED VIENNA SOURDOUGH (v)** 10  
With dukkah, balsamic glaze and coconut oil

**DUNDEE'S GARLIC BREAD (v)** 12  
+ Add Cheese 6  
+ Add Chilli 4

**BRUSCHETTA (v)** 17  
*Gluten free bread available* 4  
Garlic sourdough topped with cherry tomatoes, balsamic roasted red onion, feta, wild rocket and basil pesto

**TRIO DIP PLATTER (v)** 15  
*Gluten free bread available* 4  
Beetroot and feta, basil and spinach, garlic hummus  
Served with Vienna sourdough and grissini sticks

**ANTIPASTO PLATTER** 40  
Prosciutto, salami, chicken liver parfait, macadamia cheese, feta, roast capsicum, semi dried tomato, olives, brioche crisp, Vienna sourdough and grissini sticks

**BLUE MUSSELS (gf)** 400g 34  
Steamed blue mussels in saffron, kaffir lime leaves and coconut broth  
Or  
Garlic, white wine and cream  
Served with a slice of grilled sourdough or Gluten free bread

## OYSTERS (Minimum 3 Oysters)

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

Natural: with nam jim dipping sauce 6 each  
Kilpatrick: with bacon and Dundee's kilpatrick sauce 6 each  
Bloody mary shooter 6 each

## Entrees

**BAKED CAMEMBERT (v)** 25  
Local Gallo 200g wheel of camembert cheese topped with honey, walnuts and rosemary then baked until soft and gooey.  
Served with toasted sourdough and brioche croutons.

**SEASONED CHICKEN LOLLIPOPS (gf) - 3 pieces** 18  
With green apple, sweet corn and rocket salad with spicy sriracha mayo

**SAND CRAB SLIDER** 18  
Lightly toasted brioche slider roll filled with gem lettuce, avocado, semidried tomato, fresh picked crab meat and lime mayo

**QUINOA AND BEETROOT SALAD (v) (gf)** 19  
Organic mixed quinoa, poached beetroot, pepita seeds, and feta tossed with rocket leaves and coated in a citrus and extra virgin olive oil dressing

*Entree continued*

<b>PRAWN AND MANGO SALAD (gf)</b>	30
Chilled prawn meat tossed through a light salad of mango, mixed salad leaves, chilli, cherry tomatoes and shaved coconut coated with lime mayo	
<b>GRILLED HALOUMI (v) (gf)</b>	16
Locally made Gallo haloumi, baby spinach, cherry tomato chopped macadamia nut and red onion salad with honey syrup	
<b>OCTOPUS SALAD (gf)</b>	23
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	
<b>WARM BEEF SALAD (gf)</b>	23
Marinated beef tossed through a Thai style green papaya salad, coated in nam jim dressing	
<b>SOFT SHELL CRAB (gf)</b>	29
Cider battered soft shell crab with green papaya salad and tomyum mayo	
<b>CHICKEN LIVER PARFAIT</b>	23
Creamy smooth chicken livers with port wine and thyme jelly, balsamic onions and brioche crisp	
<b>Crocodile Spring rolls - 3 pieces</b>	22
Crocodile mince, rice noodles and julienne vegetables in spring roll pastry with Ooray plum sauce (3 pieces)	
<b>CHILLI CALAMARI (gf)</b>	22
Dusted calamari in chilli seasoning served with lime mayo	
<b>BUGTAIL AND AVOCADO TART</b>	35
Bugtail meat with dill mayo and avocado salsa in a pastry case, with pearl caviar	

<b>CIDER BATTERED PRAWNS (gf) - 3 pieces</b>	25
Cider battered tiger prawns on marinated wakame seaweed coleslaw and black sesame seed mayo	

<b>DUNDEE'S TASTING PLATE</b>	56
A taste sensation of Dundee's entrees - chilli calamari, 2 cider prawns, 2 crocodile spring rolls, 2 seasoned chicken lollipops, 2 chilled bugtail, 2 oyster shooters	

**Sides** 6

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

Mixed leaf salad (gf)	
Rocket and pear salad (gf)	
Beetroot and quinoa salad (gf)	
Caesar salad	

**Vegan / Gluten free sides** 6

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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<b>BLACK ANGUS SIRLOIN 250g (gf)</b>	55
<b>BLACK ANGUS EYE FILLET 200g (gf)</b>	57
Delicious and rich full-flavoured certified MSA premium black angus beef served with your choice of: Creamy mashed potato with sautéed leek, spinach, wild mushroom, shiraz jus and truffle mayo OR Skin on Seasoned fries, mixed leaf salad and green pepper corn sauce	
<b>+ Sautéed creamy prawns (3)</b>	12
<b>KANGAROO (gf)</b>	45
Native peppered kangaroo loin on pumpkin with wilted spinach, dried prosciutto, davidson plum jam and shiraz jus	
<b>CHICKEN SUPREME (gf)</b>	40
Chicken breast pocketed with soft cheese on sweet corn polenta, green pea puree and pink peppercorn cream	
<b>PORK BELLY (gf)</b>	49
Twice cooked pork belly on creamy mashed potato with chilli sautéed green beans, vanilla pear crush and red wine jus	
<b>CHAR SUI DUCK BREAST</b>	62
Chinese BBQ marinated duck breast on kipfler potato, sugar peas and chilli with seared scallops and sticky orange soy	
<b>TOMAHAWK</b>	180
1.2 kg Ranger valley tomahawk, served with 4 delicious sauces (nam jim, lime mayo, pepper jus, shiraz jus) and sides coleslaw, mashed potato, onion rings and steamed greens	
<b>+ Half garlic butter baked lobster</b>	65

<b>CHILLI CALAMARI (gf)</b>	40
Dusted calamari in chilli seasoning served with lime mayo	
<b>BARRAMUNDI</b>	52
Locally caught barramundi, pan seared (gf) With potato galette, broccolini and champagne sabayon or Apple Cider Battered (gf) With sweet potato fries, coleslaw and lime mayo	
<b>GOLDEN BAND SNAPPER</b>	56
Pan Seared (gf) With potato galette, broccolini and champagne sabayon or Apple Cider Battered (gf) With sweet potato fries, coleslaw and lime mayo	
<b>FISH &amp; CHIPS (gf)</b>	34
Apple cider battered or grilled mackerel with skin on seasoned fries, mixed leaf salad and lime mayo	
<b>SEAFOOD CURRY (gf)</b>	46
Mixed seafood poached in a light thai style curry broth with jasmine rice, mango salsa and pappadams	
<b>SEAFOOD PLATE (gf)</b>	60
Grilled golden band snapper, seared roe off scallops (4), cider battered prawns (2), chilli calamari with sweet potato fries, mixed leaf salad and basil aioli	
<b>CHILLED SEAFOOD TRIO BOWL</b>	90
Prawns (6), bugtails (2), oysters (4) with grilled sourdough, mixed leaf salad, and dipping sauces	
<b>TROPICAL SEAFOOD TOWER FOR 1</b>	115
Selection of hot and cold seafood consisting of chilled prawns (3), half bugtails (3), oysters (3), with a cider battered mackerel and soft shell crab (1), chilli calamari, creamy garlic mussels, grilled prawns and scallop skewer (1), fries, tropical fruit and dipping sauces	
<b>+ Half garlic butter baked lobster</b>	65

*Mains continued*

240

**GREAT BARRIER REEF PLATTER**

Chilled bugs (2), prawns (6), oysters natural (6), oysters kilpatrick (4), grilled prawn and scallop skewers (2), mussels in saffron broth, chilli calamari, cider battered prawns (4), grilled golden band snapper, rocket and parmesan salad, fresh fruit and dipping sauces

+ Half garlic butter baked lobster 65

# pasta

All pasta's topped with shaved parmesan

Gluten free pasta (penne) available extra 4

**PUMPKIN PENNE (v)** 35

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

**SMOKED CHICKEN FETTUCCINE** 36

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

**TIGER PRAWN SPAGHETTI** 39

Sautéed tiger prawns, smoked bacon, mushroom, white wine, tossed with olive oil or cream

**BLUE MUSSELS FETTUCCINI** 36

Steamed blue mussels in cream, chilli, garlic, rocket, cherry tomato and tossed with fettuccini

**SEAFOOD SPAGHETTI** 48

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

# special dietary requirements

**GARLIC BREAD (3) (Vegan and gf)**

Olive oil spread, garlic, parsley on gluten free bread 15

**DIPS PLATE (Vegan and gf)** 20

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

**ANTIPASTO PLATE (Vegan and gf)** 30

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

**PAPRIKA FALAFEL (Vegan and gf)** 32.5

Lightly fried falafel dusted in smoked paprika served with jasmine rice and a cucumber, tomato, red onion salad with Vegan aioli

**GREEN PAWPAW AND SEAWEED SALAD (Vegan and gf)** 24.5

Shredded green pawpaw, marinated seaweed and crispy rice noodle coated salad with sweet chilli dressing

**SUPER SALAD (Vegan and gf)** 29

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

**BROCCOLI TACO (2) (Vegan and gf)** 22.5

Grilled flat bread filled with cider battered broccolini with asian coleslaw, coated in vegan aioli

**PUMPKIN PENNE (Vegan and gf)** 35

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

*Special Dietary Requirements continued*

**GREEN PEA, LEEK, MUSHROOM PENNE(Vegan and gf)** 32

Sauteed wild mushrooms, green peas, leek, cherry tomatoes and spinach tossed with a hint of chilli, garlic, olive oil and penne

**CHICKPEA SAFFRON CURRY (Vegan and gf)** 39

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

**VEGAN STACK (Vegan and gf)** 39

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

# desserts

please advise your waiter of any allergies as we do not list every ingredient 19.5

**CHOCOLATE SENSATION – allow 25 min prep**

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

**STICKY DATE AND GINGER PUDDING (gf)**

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 AND COCONUT TART**

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

**GELATO AND SORBET SCOOPS** 5

For selection, please ask your waiter

**CHEESE TRIO PLATTER** 1 Cheese 11 2 Cheese 17 3 Cheese 25

Selection of cheeses from Gallo Dairy Land with davidson plum paste, dried fruit bread and lavosh. For selection, please ask your waiter

# special dietary requirements

## dessert menu

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19.5

### CHOCOLATE AND MIXED BERRY LAVA PUDDING (Vegan and gf)

w/ vegan gelato and strawberry coulis

### SALTED CARAMEL CHOC BROWNIE (gf)

w/ chocolate gelato and chocolate ganache (contains dairy)

### ORANGE AND ALMOND PUDDING (gf)

w/ vanilla bean gelato and crème anglaise (contains dairy)

### CHOCOLATE AND RASPBERRY MUFFIN (Vegan and gf)

w/ coconut sorbet and strawberry compote

### BANANA AND WALNUT LOAF (Vegan)

w/ strawberry sorbet and maple drizzle

### GELATO AND SORBET SCOOP (Vegan and gf)

5

Vanilla Bean

Mango

Coconut

Strawberry

Lemon