

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.

Dundees 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

PRAWN AND MANGO SALAD (gf) 30

Chilled prawn 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) 16

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

OCTOPUS SALAD (gf) 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

WARM BEEF SALAD (gf) 23

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

SOFT SHELL CRAB (gf) 29

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

CHICKEN LIVER PARFAIT 23

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

Crocodile Spring rolls - 3 pieces 22

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

CHILLI CALAMARI (gf) 22

Dusted calamari in chilli seasoning served with lime mayo

BUGTAIL AND AVOCADO TART 35

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

CIDER BATTERED PRAWNS (gf) - 3 pieces 25

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

DUNDEE'S TASTING PLATE 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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BLACK ANGUS SIRLOIN 250g (gf)

55

BLACK ANGUS EYE FILLET 200g (gf)

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

+ Sautéed creamy prawns (3)

12

KANGAROO (gf)

45

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

CHICKEN SUPREME (gf)

40

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

PORK BELLY (gf)

49

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

CHAR SUI DUCK BREAST

62

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

TOMAHAWK

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

+ Half garlic butter baked lobster

65

CHILLI CALAMARI (gf)

40

Dusted calamari in chilli seasoning served with lime mayo

BARRAMUNDI

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

GOLDEN BAND SNAPPER

56

Pan Seared (gf)

With potato galette, broccolini and champagne sabayon or

Apple Cider Battered (gf)

With sweet potato fries, coleslaw and lime mayo

FISH & CHIPS (gf)

34

Apple cider battered or grilled mackerel with skin on seasoned fries, mixed leaf salad and lime mayo

SEAFOOD CURRY (gf)

46

Mixed seafood poached in a light thai style curry broth with jasmine rice, mango salsa and pappadams

SEAFOOD PLATE (gf)

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

CHILLED SEAFOOD TRIO BOWL

90

Prawns (6), bugtails (2), oysters (4) with grilled sourdough, mixed leaf salad, and dipping sauces

TROPICAL SEAFOOD TOWER FOR 1

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

+ Half garlic butter baked lobster

65

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

Mains continued

240

65

All pasta's topped with shaved parmesan

Gluten free pasta (penne) available extra

4

PUMPKIN PENNE (v)

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

35

SMOKED CHICKEN FETTUCCINE

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

36

TIGER PRAWN SPAGHETTI

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

39

BLUE MUSSELS FETTUCCINI

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

36

SEAFOOD SPAGHETTI

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

48

pasta

special dietary requirements

GARLIC BREAD (3) (Vegan and gf)

Olive oil spread, garlic, parsley on gluten free bread

15

DIPS PLATE (Vegan and gf)

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

20

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

30

PAPRIKA FALAFEL (Vegan and gf)

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

32.5

GREEN PAWPAW AND SEAWEED SALAD (Vegan and gf)

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

24.5

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

29

BROCCOLI TACO (2) (Vegan and gf)

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

35

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

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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

For selection, please ask your waiter

5

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