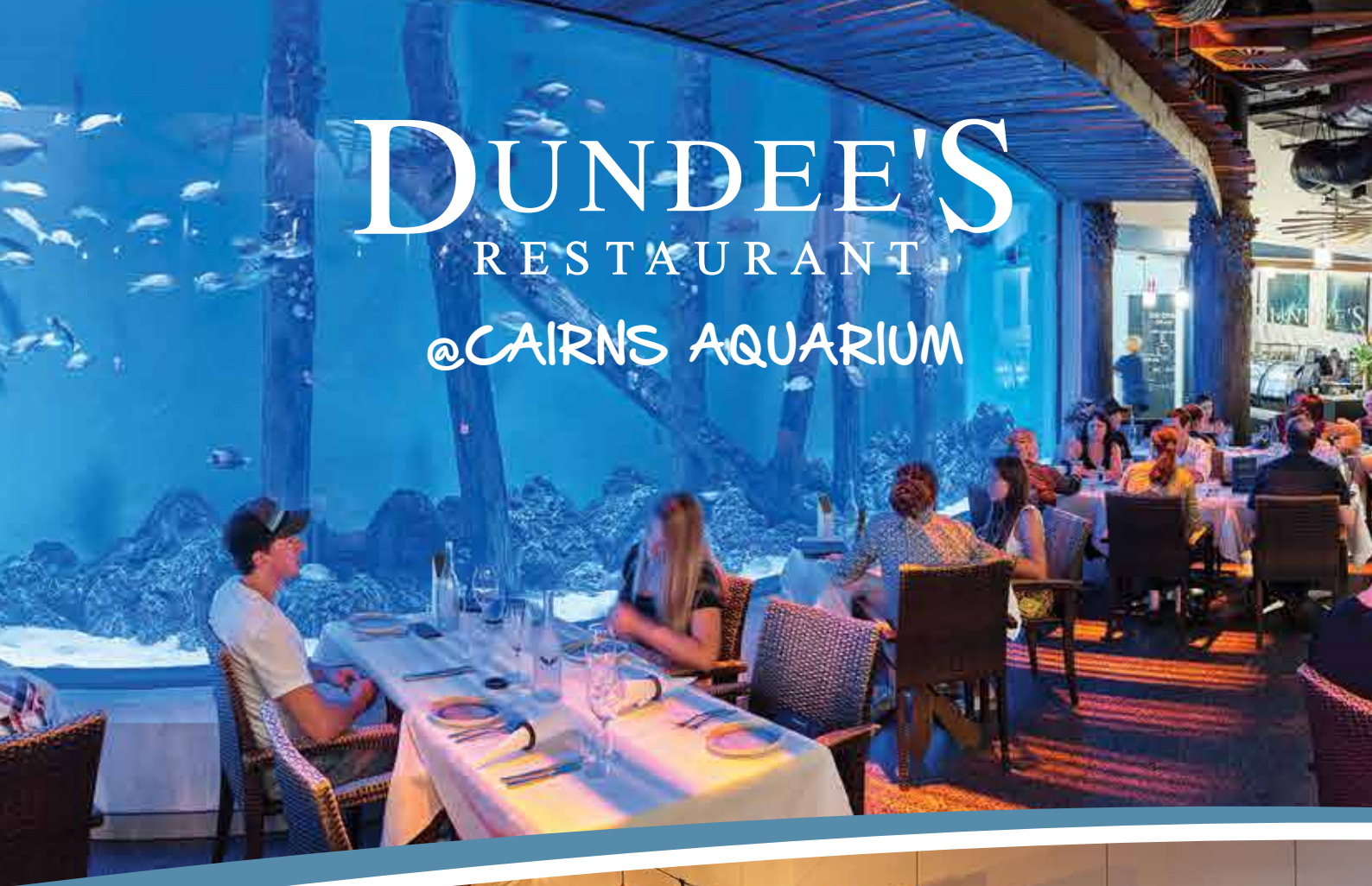


DUNDEE'S

RESTAURANT

@CAIRNS AQUARIUM



EVENTS 2023/25

Dundee's Restaurant at Cairns Aquarium

www.dundees.com.au

THE PERFECT VENUE



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.

OUR VENUE SPACE



THE RESTAURANT

Open planned restaurant space (Inside/Undercover patio)
70,000 Litre curved aquarium tank, takes up one whole side of the restaurant. All seating provides varying views of the tank.

INSIDE – Semi air-conditioned dining up to 70 guests

UNDERCOVER PATIO – Alfresco dining up to 70 guests

MIN 20 Adult guests – *40+ guests - Alternate Drop service*

MENUS

Please select one menu per group (exception with kids menu)

Add \$2.00 per person if you wish to add Tea/Coffee - Filter only

Add \$9.00 per person if you wish to add a welcome drink

(Glass of House red, white, sparkling white, tap beer,
soft drink or juice)

Produce costing in Australia is directly affected by external factors that are out of our control, such as transport, worker shortages and environmental impacts. Therefore, some dishes and/or menus maybe subject to change, removal or substitution at Dundee's Restaurants discretion.

MENU 1

3 Course Lunch only – \$40.00 per person

2 Course Lunch only – \$30.00 per person (A) Main/Dessert (B) Main/Drink

MAIN – Choose from selection below

CHILLI CALAMARI (GF)

Dusted calamari in chilli seasoning served with lime mayo, rocket, pear, parmesan cheese salad; tossed in balsamic dressing

CROCODILE SPRING ROLLS

Crocodile mince, rice noodles, julienne vegetables; rolled in spring roll pastry with Ooray plum sauce & asian coleslaw

BARRAMUNDI TACOS (2PCS)

Grilled flat bread filled with barramundi strips with asian coleslaw coated with sriracha mayo

PORK BELLY SLIDERS (2 MINI)

Buttery brioche rolls with twice cooked pork belly, crushed pear & parmesan rocket salad

ROAST PUMPKIN PENNE PASTA (GF & VEGAN AVAILABLE + \$3.00PP)

Roasted pumpkin, balsamic onion, semidried tomato, black olives & baby spinach; tossed with penne pasta & basil pesto

STEAK BURGER

Grilled steak with beetroot, dill pickle, tomato, tasty cheese, lettuce, tomato relish; served in a brioche bun with fries, onion rings & BBQ Sauce

DESSERT – Choose from selection below

MANGO SORBET with strawberry coulis & macadamia biscotti (GF, DF)

CHOCOLATE MUD CAKE with vanilla ice cream, berry compote and chocolate sauce

MARSHMALLOW PAVLOVA with berry compote & passionfruit syrup

DRINKS – Choose from selection below

Glass of Tap Beer, House Wine (Sparkling White, White, Red),

Soft Drink (Sprite, Coke, Fanta, Lemon Lime + Bitters)

MENU 2

DINING INSIDE DUNDEES RESTAURANT

2 Course - \$70.00 per person. 3 Course - \$90.00 per person

Crusty bread roll with whipped butter

ENTREE

Alternate Drop - Choice of up to 4 dishes

GRILLED HALOUMI (V) (GF)

Locally made gallo haloumi; served with baby spinach, cherry tomato, chopped macadamia nut & red onion salad, with honey syrup

CHILLI CALAMARI (GF)

Dusted Calamari in chilli seasoning served with lime mayo

CROCODILE SPRING ROLLS

Crocodile mince, rice noodles, julienne vegetables; rolled in spring roll pastry with Ooray plum sauce

CIDER BATTERED PRAWNS (GF)

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

CHICKEN LIVER PARFAIT

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

MAIN

Alternate Drop - Choice of up to 4 dishes

BLACK ANGUS SIRLOIN (GF)

Chargrilled MEDIUM, served with creamy mashed potato with sautéed leek, spinach, wild mushroom, shiraz jus & truffle mayo

CHICKEN SUPREME (GF)

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

BARRAMUNDI (GF)

Pan seared with potato galette, broccolini & champagne sabayon

ROAST PUMPKIN PENNE PASTA (VEGAN)

Roasted pumpkin, balsamic onion, semidried tomato, black olives & baby spinach; tossed with penne pasta & basil pesto

PORK BELLY (GF)

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

See overleaf for Dessert

MENU 2

DINING INSIDE DUNDEES RESTAURANT

Continued

DESSERT

Alternate Drop - Choice of up to 4 dishes

TROPICAL PAVLOVA

Marshmallow pavlova topped with mango, strawberry & mint salsa & passionfruit syrup

STICKY DATE AND GINGER PUDDING (GF)

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

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

CHOCOLATE AND KAHLUA TART

Chocolate kahlua ganache tart, chocolate gelato & praline

For under 25 guest can choose on the night.

For over 25 + guest Alternate drop - choice up to 4 dishes

MENU 3

Tailor your own Custom Event Menu to suit your budget.

At Dundee's Restaurant, we believe in crafting unforgettable experiences tailored to your preferences and budget. Menu 3 offers you the flexibility to create an exceptional dining experience for your guests. Please provide us with the following details to help us design your perfect event:

1. Number of Guests:

Let us know the number of guests you plan to host so we can ensure every detail is catered to perfection.

2. Event Date/s:

Share your preferred date or dates for the event, allowing us to check availability and plan accordingly.

3. Budget Range:

Tell us about your budget for the event. Our Menu 3 can be customised to accommodate your financial preferences without compromising on quality or flavor.

Menu Options

Canapés & Cocktails on Arrival:

Choose from a delightful selection of canapés and cocktails to set the mood for your event. We'll create a captivating culinary experience right from the start.

Entree Options:

Decide whether you'd like a sit-down or stand-up entree service, and we'll prepare delectable appetizers to tantalize your guests' taste buds.

Main Courses:

Explore our diverse range of main course options, including succulent steak and sumptuous seafood platters. We'll ensure that your guests are treated to a memorable dining experience.

Dessert Selection:

Satisfy sweet cravings with our exquisite dessert choices. From decadent cakes to indulgent pastries, we have the perfect dessert to conclude your event on a sweet note.

Beverage Packages:

Enhance your event with our beverage packages, featuring a variety of drinks to complement your menu. Choose from wines, cocktails, non-alcoholic options, and more.

Dundee's Restaurant is committed to ensuring that your guests are wowed by both the cuisine and the ambiance. As the host, you'll be able to sit back, relax, and enjoy the event while we take care of the details.

Let us know your preferences, and we'll work closely with you to create an event that leaves a lasting impression on your guests. Contact us to get started on planning your extraordinary event today.

COCKTAIL DINNER IN DUNDEES RESTAURANT

COLD CANAPÉS (\$7.00 EACH)

(30 serves minimum per item)

MINI DELIGHTS

Mini bruschetta with cherry tomatoes,
red onion & basil pesto

FROM THE SEA

Sand crab & avocado tart

Prawn, wakame & wasabi mayo nori roll

Bloody mary oyster shooters

Smoked salmon on rye bread with dill sour cream

SAVORY SELECTION

Brie with fruit toast & Kakadu plum jam

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

Prosciutto, balsamic onion & feta bruschetta

Chicken parfait on toasted brioche with tomato relish

HOT CANAPÉS (\$9.00 EACH)

(30 serves minimum per item)

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

Pork belly & pear compote slider

Vegetable samosa with soy dipping sauce

SOMETHING BIGGER (\$20.00 EACH)

(30 serves minimum per item)

MAIN ATTRACTIONS

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 & poppadoms

Seared scallops with sweet corn rocket
risotto & chilli oil

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

SOMETHING SWEET (\$8.50 EACH)

(30 serves minimum per item)

SWEET ENDINGS

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



BEVERAGE PACKAGES

Discover the Perfect Beverage Selection for Your Event

2 hours - \$55 3 hours - \$66

All Packages Include Soft Drinks and Juice.

Beverage selection is subject to availability and may vary seasonally.

Sparkling (Choose 1)

Rapture Sparkling, SA

Villa Sandi'il Fresco Prosecco, Italy

White Wine (Choose up to 3)

Trout Valley Sauvignon, Marlborough NZ

La Villa Pinot Grigio, Veneto, Italy

Seppeltsfield Riesling, Eden Valley

Spring Seeds Chardonnay, McLaren Valley

Red Wine and Rosé (Choose up to 3)

Zema Estate Rosé, Coonawarra, SA

Supernatural Pinot Noir, Cradle Coast, Tasmania

Heartland Cabernet, Langhorne Creek

Mount Trio Merlot, Porongurup, WA

Spring Road Shiraz, Kangaroo Island, SA

Bottled Beer and Cider (Choose up to 3)

Stone & Wood Pacific Ale

Great Northern Original

James Boags Light

Corona

Two Turtles Pale Ale

Hazy Days Unfiltered Lager

Little Creatures Pipsqueak Apple Cider

Arrival Cocktails: \$15.00 per Cocktail

Add a Special Twist to Your Event with Customised Cocktails.

We can also tailor the cocktails to match your event's theme.

Please note that products are subject to change due to Seasonally changes.