

DUNDEE'S

RESTAURANT

@CAIRNS AQUARIUM

MAIN MENU

Opening Hours

7 days

Café: 10am – 3 pm

Lunch: 11:30am – 3pm

Dinner: 5pm – 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

15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

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
<i>Gluten free bread available</i>	4
Garlic sourdough topped with cherry tomatoes, balsamic roasted red onion, feta, wild rocket and basil pesto	
TRIO DIP PLATTER (v)	15
<i>Gluten free bread available</i>	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	
JUST LOCAL TIGER PRAWNS (6)	32
Served with old fashion cocktail sauce & namjim dipping sauce	

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) (please allow 25 minutes) 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.

SAND CRAB SLIDER 18

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

KOREAN STYLE CHICKEN WINGS (3) add extra wing \$4.00 18

Crispy fried chicken wings coated in our special seasoning and tossed with Korean sweet and chilli sauce and black sesame seeds served with coleslaw coated in lime mayo

DUNDEE'S TASTING PLATE 56

A taste sensation of Dundee's entrees - chilli calamari,
2 cider prawns, 2 crocodile spring rolls, 2 seasoned Korean style chicken wings,
2 chilled bugtail, 2 oyster shooters

Entree continued

SEARED SCALLOPS (3)	27
Grilled Japanese roe off scallops on cream corn polenta cake, sautéed, mushrooms, Leek, spinach and truffle oil	
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 extra roll \$5.50	22
Crocodile mince, rice noodles and julienne vegetables in spring roll pastry with Ooray plum sauce	
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) 25
Cider battered tiger prawns on marinated wakame seaweed coleslaw and black sesame seed mayo

Salads

Please choose the size of your yummy salad and favourite topper

	Entree	Main
MIXED LEAF SALAD (v) (gf)	14	22
Mixed leaves, cherry tomato, red onion and snow pea sprouts, cucumber and fetta		
ROCKET AND PEAR SALAD (vg)	18	26
Wild rocket, shaved parmesan ,shredded pear & pecan salad - rocket, shaved parmesan, shredded pear & chopped pecan nuts coated in balsamic vingarette dressing		
QUINOA AND BEETROOT SALAD (v) (gf)	18	26
Beetroot, pepita seeds, quinoa, rocket & danish feta salad		
CAESAR SALAD	16	24
Cos lettuce, bacon, grated egg, parmesan cheese and anchovies with a special caesar dressing and croutons		
GREEN PAW-PAW & SEAWEED SALAD (vg) (gf)	19	28
Green paw-paw, marinated, wakame coleslaw, shredded green paw paw, marinated, seaweed mixed and coated in namjim dressing		
TOP IT OFF WITH YOUR FAVOURITE TOPPING	Entree	Main
Chilli Calamari	8	12
Grilled Chicken	8	12
Marinated Beef	8	12
Grilled Haloumi	9	14
Chilled Prawns	13 (3)	18 (5)

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	59
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	
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	
COCONUT CURRY BROTH (gf)	
in house made light thai style coconut curry broth with Jasmine rice, mango salsa and pappadam - please choose your base	
	Mixed seafood 46 Chicken 32

SEAFOOD PLATE (gf)	56
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	
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	240
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
 Sides	 6
Sweet potato fries (gf) with basil aioli	Mashed potato (gf)
Fries (gf) with lime aioli and tomato sauce	Onion rings
Steamed green vegetables (gf)	
 Side Salads	 6
Mixed leaf salad Rocket & pear salad Beetroot & quinoa salad Caesar salad Mango, coconut & chilli salad	

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

desserts

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19

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

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GARLIC BREAD (3) (vg) (gf)	15
Olive oil spread, garlic, parsley on gluten free bread	
DIPS PLATE (vg) (gf)	20
Hummus, basil pesto, black olive tapanade w/ gluten-free bread	
ANTIPASTO PLATE (vg) (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 (vg) (gf)	32
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 (vg) (gf)	24
Shredded green pawpaw, marinated seaweed and crispy rice noodle coated salad with sweet chilli dressing	
SUPER SALAD (vg) (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) (vg) (gf)	22
Grilled flat bread filled with cider battered broccolini with asian coleslaw, coated in vegan aioli	
PUMPKIN PENNE (vg) (gf)	35
Roasted pumpkin, balsamic onion, sun-dried tomato, black olives and baby spinach tossed w/ gluten-free penne pasta coated in basil pesto	

GREEN PEA, LEEK, MUSHROOM PENNE (vg) (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 (vg) (gf) 39

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

VEGAN STACK (vg) (gf) 39

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

Vegan / Gluten free sides 6

Chips w/ tomato sauce

Mixed green vegetables

Sweet potato fries with vegan aioli

Sautéed mushroom

Desserts 19

CHOCOLATE AND MIXED BERRY LAVA PUDDING (vg) (gf)

w/ vegan gelato and strawberry coulis

CHOCOLATE 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 (vg)

w/ strawberry sorbet and maple drizzle

GELATO AND SORBET SCOOP (vg) (gf) 5

Vanilla Bean, Mango, Coconut, Strawberry or Lemon