

DUNDEE'S RESTAURANT @CAIRNS AQUARIUM

MENU Valentine's DAY

Dundee's Aquarium Valentines Menu 1

Monday 10th – Sunday 16th February 2025
\$100 per person Minimum 2 pax
Small gift for table
Glass of bubbles per person

ENTRÉE - one between 2

CRAB SWEET CORN & AVOCADO DIP

Blue swimmer crab meat folded through avocado, roasted sweet corn salsa with Moroccan spiced tortilla chips

OR

BAKED CAMEMBERT (v)(please allow 25 minutes)

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

MAIN - choose one each

BLACK ANGUS SIRLOIN 250g

Delicious and rich full-flavoured certified MSA premium black angus beef served with creamy mashed potato with sautéed leek, spinach, wild mushroom, shiraz jus and truffe mayo

CHICKEN SUPREME

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

BARRAMUNDI

Locally caught barramundi, pan seared with potato galette, broccolini and champagne sabayon

TIGER PRAWN SPAGHETTI

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

DESSERT - choose one each

CHOCOLATE SENSATION

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

STICKY DATE AND GINGER PUDDING

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

PINEAPPLE AND COCONUT TART

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

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MAIN

DUNDEE'S SEAFOOD PLATTER for 2 people

A delicious selection of fresh seafood, including battered Spanish mackerel, chilli-dusted calamari, chilled prawns, bugs, natural oysters, fries, a selection of fresh fruit and Nam Jim & lime mayo dipping sauces

DESSERT - choose one each

CHOCOLATE AND KALUA TART

Chocolate Kahlua ganache tart, chocolate gelato & praline

BAILEY'S LAMINGTON TRIFLE

Lamingtons soaked in Bailey's layered with white chocolate custard mousse and strawberry compote

PASSIONFRUIT CREAM BRULÉE

Velvet set passionfruit flavoured custard with crispy sugar top and macadamia biscotti

