

LOUNGE SPECIALS

Soup of the Day \$10.0
Chef's special served with toasted ciabatta.

Chorizo Slider (1) \$5.0
Milk roll slider filled with grilled chorizo sausage and coleslaw coated in peri peri mayo.

BREADS

Crusty Mixed Grain Loaf (V) \$9.00
Oven baked mixed grain loaf served hot with rosemary & garlic olive oil.

Garlic Bread (V) \$8.00
French stick coated with garlic and parsley butter & toasted until golden brown.
Add Cheese \$4.00
Add Chilli \$2.00

Bruschetta (V)
(Gluten free bread available extra \$1.00)
Grilled ciabatta, topped with tear drop cherry tomato, red onion & basil salsa. \$6.00 per slice

Grilled rye sourdough, sweet onion, red pepper, bocconcini & prosciutto. \$6.00 per slice

Grilled pumpkin bread, smashed avocado, fresh crab meat & dill crème fraiche. \$14.50 per slice

Tapas Plate \$13.00
(Gluten free bread available extra \$1.00)
A selection of red pepper & fetta dip, black olive tapenade & guacamole with bread sticks & toasted ciabatta, rye sourdough and pumpkin bread.

OYSTERS

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

Natural \$3.80 each
Plump oysters with soy, ginger & lime dipping sauce.

Kilpatrick (cooked) \$4.0 each
Plump oysters topped with bacon & Dundee's special tangy Worcestershire sauce & grilled until crispy.

Mornay (cooked) \$4.0 each
Plump oysters covered in mornay sauce, sprinkled with grated parmesan & grilled until golden brown.

LIGHT MEALS

Antipasto (a good one to share) \$28.50
A selection of shaved prosciutto, Hungarian salami, smoked salmon, pitted kalamata olives, semi-dried tomatoes, chargrilled red pepper, artichokes, balsamic onions, bocconcini, basil pesto, tomato and fennel relish, toasted ciabatta and crisp lavosh.

Cheese Plate \$22.50
A cheese plate consisting of a trio of cheeses - please see our daily selection.

Calamari Strips \$5.50
Calamari strips coated in Dundee's special seasoning lightly fried & served with tom yum mayo.

Roast Duck Spring Rolls (2) \$7.50
Shredded roast duck, rice noodle & mixed julienne vegetables rolled in spring roll pastry with chilli, lime & coriander dipping sauce.

Soft Shell Crab \$11.00
Crispy tempura soft shell crab served with marinated wakame seaweed and a toasted sesame seed & honey mayonnaise.

Pork Ribs \$25.50
Hickory basted pork ribs with smoky BBQ sauce.

Chilled Local Tiger Prawns \$6.60 (each)
Served with cocktail sauce.

Chicken Wings \$15.50
Marinated chicken wings fried until crispy, served with an Asian style coleslaw and a hot chilli mayo dipping sauce.

Garlic Mussels or Tomato Mussels \$16.50
Steamed plump Australian blue mussels in your choice of:

Chilli & tomato sauce; or
Garlic, white wine, parsley & cream.

Dundee's Taster Plate for 2 \$42.00
A selection of prosciutto scallops, tempura soft shell crab, oysters natural, crusted calamari, smoked salmon & chilled prawns.

Fries - Served with tomato sauce and mayo. \$5.50

Onion Rings - Served with aioli. \$5.50

PIZZA (Available until 4:30)

Tropical \$23.5
Ham, pineapple, grated cheddar and tomato sauce.

Vegetarian \$23.5
Roast capsicum, avocado, sweet balsamic onion, Kalamata olives, bocconcini and tomato sauce drizzled with basil pesto.

Meat \$23.5
Salami, chorizo, smoked chicken, ham, red onion, cherry tomato, fetta cheese, tomato sauce & aioli

Seafood \$23.5
King prawn, chilli, semidried tomato, spinach, tomato sauce and lime mayo

V Vegetarian

GF Gluten Free

DESSERTS

- Cheese Cake of the Day** \$15.00
Please ask staff for the flavour of today's cheese cake.
- Magnum Lava** \$18.50
Dark chocolate lava pudding with a mini Magnum ice-cream, honeycomb crumbs & double cream.
- Sticky Date Pudding** \$15.00
Sticky date and ginger pudding served with toffee sauce and vanilla ice-cream.
- Dundee's Dessert Taster Plate** \$19.50
Chocolate and Kahlua mousse tartlet, strawberry sorbet in a waffle cone and a mango crème brulee.
- Coconut Parfait** \$15.00
Coconut and Malibu parfait with kiwi and lychee salsa and macadamia biscotti.
- Banana Fritters** \$15.00
Cinnamon sugared banana fritters with hot toffee sauce and a coconut and raspberry swirl gelato.
- Today's Tart** \$15.00
Tart of the day with blueberry compote and vanilla anglaise. Ask staff for the flavour of today's tart.
- Cheese Plate** \$22.50
Cheese plate consisting of three Australian cheeses. Please see today's selection.
- Gelato** \$4.50
Choose from milk chocolate, strawberry, macadamia or coconut and raspberry swirl.
- Sorbet** \$4.50
Choose from passionfruit, mango, strawberry, lemon and lime.

TEA

Brand: Bio Big Bag Loose Leaf Organic Tea

Pot of Tea (Single) \$4.2

- Breakfast blend
Earl Grey
China Green
Chamomile
Apple elderflower
Marrakech mint
Ginger & lemongrass

COFFEE

Brand: Julius Meinl
Roast: Dark
Crema: Solid, Hazelnut Brown
Aroma: Italian, Intensive, Fine Chocolate Note
Flavour: Perfectly Balanced, Well Rounded

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Cappuccino	\$4.0	\$5.0
Latte	\$4.0	\$5.0
Flat White	\$4.0	\$5.0
Chai Latte	\$4.0	\$5.0
Long Black	\$3.7	
Espresso	\$3.7	
Long Macchiato	\$4.5	
Short Macchiato	\$3.7	
Ristretto	\$3.7	
Mochaccino	\$4.3	\$5.0
Affogato (espresso & ice-cream)	\$8.0	
Soy Milk	\$0.5	
Extra Shot	\$1.0	

LIQUEUR COFFEE

Made with Julius Meinl espresso coffee and topped with whipped cream. Choose one of your favourite liqueurs or choose one of the following:

IRISH COFFEE - Jameson Irish Whiskey	11.0
ITALIAN COFFEE - Frangelico	11.0
ROMAN COFFEE - Galliano Vanilla	11.0
CALYPSO COFFEE - Spiced rum and Kahlua	11.0
JAMAICAN COFFEE - Jamaican Rum	11.0
MEXICAN COFFEE - Kahlua & Tequila	11.0
MONTE CRISTO - Kahlua & Grand Marnier	11.0
DRAMBUIE COFFEE - Drambuie	11.0
IRISH CREAM COFFEE - Baileys	11.0

