

## BREADS 面包类

**CRUSTY MIXED GRAIN LOAF (v)** 脆皮混合谷类面包 (素) 9.0

Oven baked mixed grain loaf served hot with rosemary & garlic olive oil.

现烤混合谷类面包配迷迭香和蒜香橄榄油

**GARLIC BREAD (v)** 蒜香面包 (素) 8.0

French stick coated with garlic and parsley butter & toasted until golden brown.

法棍面包涂以碎蒜和欧芹黄油，烤至金黄色

Add Cheese 加奶酪 4.0

Add Chilli 加辣椒 2.0

**BRUSCHETTA (v)** 意式餐前饼

Gluten free bread available. 提供无麸质面包 1.0

Grilled ciabatta, topped with tear drop cherry tomatoes, red onion & basil salsa. (per slice)

烤夏巴塔面包片上点缀小番茄、红洋葱和罗勒萨尔萨酱 每片 6.0

Grilled rye sourdough, sweet onion, red pepper, bocconcini & prosciutto. (per slice)

烤黑麦酸面包片配甜洋葱、红椒、博康奇尼乳酪和火腿肉 每片 8.0

Grilled pumpkin bread, smashed avocado, fresh crab meat & dill crème fraiche. (per slice)

烤南瓜面包片配鳄梨泥、新鲜蟹肉和小茴香奶油酱 每片 14.5

**TAPAS PLATE** 塔帕斯拼盘 15.0

Gluten free bread available. 提供无麸质面包 1.0

A selection of red pepper & fetta dip, black olive tapenade & guacamole with bread sticks & toasted ciabatta, rye sourdough and pumpkin bread.

精选红椒菲达奶酪酱、黑橄榄酱和鳄梨酱搭配法棍面包、烤夏巴塔面包、黑麦酸面包和南瓜面包

**DINNER ROLLS (v)** 小餐包 (素) 2.0

Crusty dinner roll served with whipped butter.

脆皮小餐包配打发奶油

## OYSTER BAR 蚝类

Minimum 3 Oysters 三只起点

Our oysters are shucked fresh everyday by our local seafood supplier - we serve them:  
每日由本地海鲜供货商新鲜供应

### **NATURAL** 生蚝

每只 3.8

Plump oysters with soy, ginger & lime dipping sauce.  
肥美生蚝配青柠姜味蘸酱

### **KILPATRICK (cooked)** 烟肉焗蚝

每只 4.0

Plump oysters topped with bacon & Dundee's special tangy Worcestershire sauce  
& grilled until crispy.  
肥美生蚝搭配培根及邓迪餐厅特制伍斯特酱汁烤至香脆

### **MORNAY (cooked)** 干酪焗蚝

每只 4.0

Plump oysters covered in mornay sauce, sprinkled with grated parmesan & grilled  
until golden brown.  
肥美生蚝覆上干酪白汁，撒以磨碎的帕马森奶酪烤至金黄

### **CHEF'S OYSTERS OF THE DAY** 当日主厨推荐

每只 4.0

Please refer to the 'Specials List' inside the front cover.  
请参阅菜单封面内里的“特别推荐”

## ENTRÉE SALADS 前菜沙拉

### THAI STYLE SALAD (contains peanuts) 泰式沙拉 (含花生)

Asian style salad with peanuts, fried shallots and coated in a soy & ginger dressing.

泰式沙拉加花生、油葱佐以姜味酱油

WITH BEEF	配牛肉	21.5
WITH CHICKEN	配鸡肉	21.5
WITH CALAMARI	配鱿鱼	21.5
WITH PRAWN	配鲜虾	31

### MIXED LEAF SALAD 田园沙拉 10.5

Mixed salad leaves with cherry tomatoes, red onion, fetta cheese & snowpea sprouts in a balsamic dressing.

混合沙拉叶、小番茄、红洋葱，菲达奶酪和豆苗搭配意式巴萨米可沙拉酱

WITH CHICKEN	配鸡肉	21.5
WITH CALAMARI	配鱿鱼	21.5
WITH CHILLED PRAWNS	配冰虾	31.0

### OCTOPUS SALAD (gf) 章鱼沙拉 (无麸质) 19.5

BBQ marinated baby octopus tossed in a salad of sweet onions, roast red pepper, black olives & wild rocket with crumbled fetta.

烤章鱼搭配甜洋葱、烤红椒、黑橄榄、野生芝麻菜和碎菲达奶酪

### ROAST SWEET POTATO & ARTICHOKE SALAD (v, gf)

烤甜薯和洋蓟沙拉 (素，无麸质)

18.5

Roast sweet potato, artichokes, red peppers, bocconcini & baby spinach coated in a light citrus dressing with toasted pinenuts.

烤甜薯、洋蓟、红椒、博康奇尼乳酪和嫩菠菜叶撒上清爽柑橘汁及烤松子

### QUINOA & BEETROOT SALAD (v, gf)

藜麦和甜菜根沙拉 (素，无麸质)

19.5

Organic mixed quinoa, poached beetroot, semidried cranberries, cashew nuts and blue cheese tossed with mixed lettuce leaves and coated in a citrus & extra virgin olive oil dressing.

有机混合藜麦、水煮甜菜根、蔓越莓干、腰果、蓝奶酪和各种生菜叶撒上柑橘汁和特级初榨橄榄油

### BUGTAIL & MANGO SALAD 琵琶虾和芒果沙拉 27.0

Chilled bugtail meat tossed through a light salad of mango, mixed salad leaves, chilli, cherry tomatoes and shaved coconut coated with lime mayo and black sesame seeds.

冰琵琶虾肉与芒果、沙拉叶、辣椒、小番茄及椰肉清淡沙拉混合，撒上青柠美乃滋和黑芝麻

	<b>ENTREE</b>	<b>MAIN</b>
	前菜	主餐
<b>CAESAR SALAD</b> (gf available) 凯撒沙拉 (无麸质供选)	15.5	19.5
Baby cos leaves, shaved parmesan, anchovies, bacon & croutons coated in a creamy anchovy dressing. 嫩生菜配帕马森干酪片、凤尾鱼、培根和油煎面包片佐奶油凤尾鱼酱		
<b>WITH SPICY FRIED OR GRILLED CHICKEN</b>		
配辣味炸或烤鸡肉	19.5	24.5
<b>WITH CALAMARI</b> 配鱿鱼	19.5	24.5
<b>WITH SMOKED SALMON</b> 配烟熏三文鱼	23.5	34.0
<b>WITH LAMB CUTLETS</b> 配烤羊排	21.5 (2 块)	35.5 (4 块)
<b>WITH CHILLED TIGER PRAWNS</b> 配冰鲜老虎虾	23.5 (5 只)	34.0 (9 只)

## ENTRÉES 前菜

<b>ANTIPASTO - A GOOD ONE TO SHARE</b> 开胃冷盘 — 好食分享	28.5
A great one to start a meal with - 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. 餐前开胃美食 — 精选意大利熏火腿、匈牙利萨拉米肠、烟熏三文鱼，去核卡拉马塔橄榄、西红柿干、炭烤红椒、洋蓟、巴萨米克醋洋葱、博康奇尼乳酪、罗勒香蒜酱、番茄和茴香酱、烤夏巴塔面包和酥脆拉瓦什面包	
<b>SOUP OF THE DAY</b> 每日例汤	10.0
Served with a crusty bread roll. Ask our waitstaff for today's special. 搭配脆皮餐包。请向服务员咨询当日汤品	
<b>SEAFOOD CHOWDER</b> (contains bacon) 海鲜奶油浓汤 (含培根)	18.5
A rich thick & creamy seafood soup served with a crusty bread roll. 香浓海鲜浓汤配脆皮餐包	
<b>ROAST DUCK SPRING ROLLS</b> (3) 烤鸭春卷	16.0 (3
个) Shredded roast duck, rice noodle & mixed julienne vegetables rolled in spring roll pastry with chilli, lime & coriander dipping sauce. 烤鸭肉丝、粉丝和蔬菜丝春卷搭配辣椒、青柠和香菜蘸酱	
<b>FIELD MUSHROOMS</b> (v) 田园香菇 (素)	18.0
Sautéed field mushrooms & roast red peppers on grilled pumpkin bread with creamy buffalo fetta, rocket & truffle oil. 香煎田园香菇配烤红椒、野水牛奶酪、芝麻菜、松露油和烤南瓜面包	

某些食物成分可能未列出，如果您有任何食物过敏或不耐受，请告知我们。

**SOFT SHELL CRAB** 软壳蟹 19.5  
 Crispy tempura soft shell crab served with marinated wakame seaweed & a toasted sesame seed & honey mayonnaise.  
 酥炸软壳蟹配腌裙带菜及烤芝麻和蜂蜜美乃滋

**SMOKED SALMON & AVOCADO STACK** 烟薰三文鱼和鳄梨塔 22.5  
 Crisp tortillas layered with smoked salmon, guacamole & snowpea sprouts with pearl caviar & dill crème fraiche dressing.  
 脆饼叠塔烟薰三文鱼、鳄梨酱和豆苗配鱼子酱及小茴香酱汁

**DUNDEE'S TASTER PLATE FOR TWO** 两人份尝鲜拼盘 42.0  
 A selection of prosciutto scallops, tempura soft shell crab, oysters natural, crusted calamari, smoked salmon & chilled prawns.  
 精选烤扇贝、软壳蟹天妇罗、生蚝、炸鱿鱼、烟熏三文鱼和冰鲜虾

**CHICKEN WINGS** 烤鸡翅 15.5  
 Marinated chicken wings fried until crispy, served with an Asian style coleslaw and a hot chilli mayo dipping sauce.  
 酥炸腌鸡翅配卷心菜沙拉及辣味美乃滋

**ENTREE** **MAIN**  
 前菜 主餐

**CALAMARI STRIPS** 炸鱿鱼条 16.5 29.0  
 Calamari strips coated in Dundee's special seasoning lightly fried & served with tom yum mayo.  
 新鲜鱿鱼条裹以邓迪餐厅特制调味料下锅轻炸，配酸辣美乃滋

**GARLIC PRAWNS (gf)** 蒜香鲜虾（无麸质） 26.0 (5 只) 46.0 (9 只)  
 Prawns sautéed in garlic with sundried tomatoes, English spinach, finished with white wine & cream served on jasmine rice.  
 蒜煎鲜虾、番茄干和菠菜，然后淋白葡萄酒及奶油配茉莉香米饭

**CHILLI PRAWNS (gf)** 香辣虾（无麸质） 26.0 (5 只) 46.0 (9 只)  
 Prawns sautéed in fresh chilli, deglazed with white wine and finished with rich tomato sauce and served on jasmine rice.  
 (Chillies vary in heat throughout the year, if you would like it hotter please ask.)  
 鲜辣椒煎鲜虾淋白葡萄酒及浓番茄汁配茉莉香米饭  
 (辣椒的辣度随季节变化，如果您需要更辣，请咨询我们的工作人员)

## FROM THE GRILL 炭烤类

We have worked with our meat suppliers Byrnes Meats (a local business) and Top Cut (a National company) to bring you the best and most consistent product for you to enjoy.

本店与当地及国内知名的肉品供应商合作，确保将最好的肉品端上您的餐桌。

All our steaks are MSA graded and aged for a minimum of 21 days. We chargrill and baste your steak with our special liqueur (not gluten free) and serve with your choice of potato and our freshly made sauces. Please let our waitstaff know how you would like your steak cooked and if you would like one of our fabulous side dishes to accompany your meal.

本店所有的牛排都经过澳洲官方肉品检验评级，我们以炭火及特制利口酒（不含麸质）烹调牛排，并搭配薯类和现做酱汁。请告知服务员您想要的牛排熟度以及是否需要我们的美味配菜。

**SIRLOIN STEAK (200g grass fed)** 西冷牛排（200 克 草饲） 34.5

Lean, full flavoured sirloin of British bred Hereford cattle from the Riverina in southern New South Wales.

精瘦、味道鲜美的西冷牛排，来自新南威尔士州南部的 Riverina，英国赫里福德肉牛品种。

**EYE FILLET (220g grain fed)** 菲力牛排（200 克 谷饲） 42.5

Leanest and most tender, from purebred Black Angus bred cattle, ensures exceptional eating.

最瘦最鲜嫩的部位，绝佳口感，来自纯种的黑安格斯牛。

**T.BONE (450g grain fed)** T 骨牛排（450 克 谷饲） 41.5

Raised in the picturesque Channel Country of Nth Queensland these cattle are grazed on a mixture of grasses before being grain fed for 100 days. This grain ration delivers a rich flavour and superior texture. Being aged on the bone adds another depth of flavour to the finished product.

来自昆士兰州风景如画的 Channel Country 的肉牛，先在牧场草饲，然后谷饲 100 天，这种草谷混合的比例为 T 骨牛排带来了丰富的口感和细腻的质地。

**RIB CUTLET (400g grass fed)** 带骨牛排（400 克 草饲） 42.5

O'Connor beef is sourced from selected British bred cattle, grazing free range on natural pastures in the Gippsland region of Victoria. This meat is from slightly older animals, which have time to develop a depth of flavour and a level of marbling, usually associated with grain fed cattle.

来自维多利亚州 Gippsland 地区自然放养的英国肉牛品种，牛排取自稍年长肉牛，这种牛肉有时间发展其多层次的风味和肥瘦相间的质地。

**RUMP (250g or 500g grain fed)**

后腿肉牛排 (250 克或 500 克 谷饲)

28.5 (250 克)

39.5 (500 克)

A minimum of 100 days grain fed (marble score 2) pure bred Angus is grown to exacting standards to ensure consistently high quality eating experience. This cut has the full flavour you expect from a rump.

口感丰富的高品质牛排，来自至少 100 天谷物饲养的纯种安格斯牛，您对后腿肉牛排的期待都可以在这里得到满足。

**WAGYU EYE FILLET (200g grass fed) 和牛菲力 (200 克 草饲)**

82.5

Jack Creek Wagyu, multi medal winner for "World Best Steak"

Cattle raised in the Liverpool Plains and finished on quality grains for 400 days all antibiotic and GMO free

Hand selected to ensure it gives diners the best quality in taste; tenderness and flavour.

多次赢得“世界最优质牛排”称号的 Jack Creek 和牛菲力，肉牛在利物浦平原上以手选无抗生素非转基因的优质谷物饲养至少 400 天，确保提供用餐者得到最佳的口感与味觉体验。

**How would you like your steak cooked?**

您的牛排需要几分熟？

Blue(近生), Rare(一分熟), Medium/Rare(三分熟), Medium(五分熟), Medium/Well Done(七分熟), Well Done(全熟), Cremated(焦烤).

**TURN YOUR STEAK INTO A SURF 'N TURF 加价享受海陆盛宴**

10.0

Topped with 3 prawns sautéed in garlic with sundried tomatoes, English spinach, white wine & cream.

加三只蒜香鲜虾配以番茄干、菠菜、白葡萄酒及奶油

**TURN YOUR STEAK INTO A RIB COMBO**

加价享受烤排双拼

15.0

Pork ribs topped with aioli.

加猪排配蒜泥蛋黄酱

**SAUCES**

酱汁

Mushroom

蘑菇酱

Green Pepper Corn

绿胡椒酱

Mustard &amp; Chilli

芥末辣椒酱

Smoky BBQ

烧烤酱

Red Wine Jus

红酒汁

**POTATO**

薯类

Honey Roast Sweet Potato

蜂蜜烤甜薯

Creamy Mash

奶油薯蓉

Super Crunchy Chips (gf avail)

炸薯条 (无麸质供选)

**MUSTARD SELECTION**

芥末类 — 0.5

Hot English

英式芥末

Dijon

第戎芥末

Seeded

带籽芥末

French

法式芥末

<b>PORK RIBS</b>	烤猪肋排	47.0
Hickory basted pork ribs with coleslaw, fries & smoky BBQ dipping sauce. 山核桃腌烤猪肋排配卷心菜沙拉、薯条和烧烤酱		
<b>LAMB CUTLETS</b>	烤羊排	42.0
Chargrilled rosemary infused lamb cutlets on mashed potato, wilted spinach, balsamic onions and chilli mustard jus. 炭烤迷迭香羊排配薯蓉、菠菜、巴萨米克醋洋葱和芥末辣椒汁		
<b>VEAL SHANK - Dundee's specialty allow 1/2 hour for preparing (gf)</b>		
牛小腿 — 本店招牌菜 需半小时准备（无麸质）		58.5
1.2kg veal shank slowly braised for 8 hours in Dundee's special liqueur then glazed with apricot & red wine until sticky & tender. Served with creamy mash & a mixed leaf salad. 1.2 公斤的牛小腿在本店特制的利口酒中慢炖 8 小时，然后加入杏及红酒，炖至浓稠松软。配以奶油薯蓉及田园沙拉		
<b>CHICKEN BREAST - Please allow 25-30mins preparation (gf)</b>		
烤鸡胸 — 需 25 - 30 分钟的准备时间（无麸质）		33.5
Oven baked skin on chicken pocketed with sundried tomato, garlic butter and avocado served with roast sweet potatoes, sugar peas and a creamy macadamia nut pesto sauce. 带皮鸡胸填入番茄干、蒜香奶油和鳄梨经烤箱烘烤，配烤甜薯、糖豌豆和澳洲坚果酱。		



## **SIDES 伴菜**

**ALL 5.5 均价 5.5**

### **COLESLAW (contains peanuts) 卷心菜沙拉 (含花生)**

Shredded wombok & Asian flavours, coated in tom yum mayo.

亚洲风味白菜沙拉，淋以酸辣美乃滋

### **ROCKET & APPLE SALAD 芝麻菜和苹果沙拉**

Rocket, shaved parmesan & shredded apple salad with balsamic dressing.

芝麻菜、帕马森干酪片和苹果丝沙拉配意式黑醋酱

### **QUINOA & BEETROOT SALAD (v, gf) 藜麦和甜菜根沙拉 (素, 无麸质)**

Organic mixed quinoa, poached beetroot, semidried cranberries, cashew nuts and blue cheese tossed with mixed lettuce leaves and coated in a citrus & extra virgin olive oil dressing.

有机混合藜麦、水煮甜菜根、蔓越莓干、腰果、蓝奶酪和各种生菜叶淋以柑橘橄榄油沙拉汁

### **MIXED LEAF SALAD 田园沙拉**

Mixed salad leaves with cherry tomatoes, red onion, fetta cheese & snowpea sprouts, coated in a balsamic dressing.

混合沙拉叶、小番茄、红洋葱、菲达奶酪和豆苗配意式黑醋酱

### **SUGAR SNAP PEAS 糖豌豆**

Sautéed sugar snap peas and English spinach in chilli & garlic.

香蒜、辣椒嫩煎糖豌豆和菠菜

### **CAESAR SALAD 凯撒沙拉**

Baby cos leaves, shaved parmesan, anchovies, bacon & croutons coated in a creamy anchovy dressing.

嫩生菜配帕马森干酪片、凤尾鱼、培根和油煎面包片佐奶油凤尾鱼酱

### **FRIES 炸薯条**

### **MIXED VEGETABLES 什锦蔬菜**

### **CREAMY MASHED POTATO 奶油土豆泥**

### **HONEY & SESAME ROAST SWEET POTATO 蜂蜜芝麻烤甜薯**

### **SAUTEED FIELD MUSHROOMS 香炒田园蘑菇**

### **STEAMED RICE 蒸米饭**

### **ONION RINGS 洋葱圈**

### **CHILLI CORN 辣玉米**

## SEAFOOD MAINS 海鲜类主餐

<b>WILD BARRAMUNDI (gf)</b>	野生澳洲肺鱼 (无麸质)	36.0
Wild caught barramundi, pan seared, served with roast sweet potato & topped with Bowen mango salsa & lemon beurre blanc. 香煎野生澳洲肺鱼配烤甜薯佐芒果沙拉和柠檬黄油酱		
<b>BEER BATTERED FISH &amp; CHIPS</b>	啤酒香炸鱼薯条	28.9
Beer battered reef fish served with fries, mixed leaf salad & lime mayo. 珊瑚礁鱼裹以特制啤酒香面糊酥炸, 配炸薯条、什菜沙拉和柠香美乃滋		
<b>FISH OF THE DAY</b>	market price 当日推荐鱼类	时价
Please ask our staff for today's special. 请咨询工作人员当日特别推荐		
<b>BARRAMUNDI SUPREME (gf)</b>	至尊澳洲肺鱼 (无麸质)	45.5
Wild caught barramundi, pan seared, served on roast sweet potato with a selection of prawns, mussels, scallops, calamari & a yabby in a creamy white wine sauce. 香煎野生澳洲肺鱼、烤甜薯及精选鲜虾、青口、扇贝、鱿鱼及螯虾佐奶油白葡萄酒酱汁		
<b>TASTE OF THE SEA</b>	海洋飨宴	34.0
Crispy beer battered reef fish, beer battered prawn, tempura soft shell crab, crumbed scallop, crusted calamari and fries served with a rocket, shaved parmesan & apple salad. 啤酒香脆炸珊瑚礁鱼、炸虾、软壳蟹天妇罗、炸扇贝、炸鱿鱼及炸薯条搭配芝麻菜、帕马森干酪片和苹果沙拉		
<b>MUSSELS</b>	青口	30.0
Steamed plump Australian Blue mussels in your choice of chilli and tomato. OR Garlic, white wine, parsley & cream sauce. 辣椒番茄烩肥美的澳大利亚蓝青口; 或香蒜、白葡萄酒、欧芹和奶油烩青口		
<b>GARLIC YABBIES (gf)</b>	蒜香螯虾	46.5
Local tableland yabbies oven roasted in garlic butter, served on seasoned rice. 现烤蒜香奶油本地淡水螯虾配白米饭		
<b>BUCKET OF BUGS &amp; PRAWNS</b>	鲜虾拼盘	45.0
Chilled local bug tails and prawns served on ice with grilled ciabatta, mixed leaf salad & Mary Rose sauce. 冰鲜本地琵琶虾和明虾配烤夏巴塔面包、什菜沙拉和玛丽玫瑰酱		

	<b>ENTREE</b> 前菜	<b>MAIN</b> 主餐
<p><b>CALAMARI STRIPS</b> 炸鱿鱼条</p> <p>Calamari strips coated in Dundee's special seasoning lightly fried &amp; served with tom yum mayo.</p> <p>新鲜鱿鱼条裹上本店特制调味料下锅轻炸，配酸辣美乃滋</p>	16.5	29.0
<p><b>GARLIC PRAWNS (gf)</b> 蒜香鲜虾（无麸质）</p> <p>Prawns sautéed in garlic with sundried tomatoes, English spinach, finished with white wine &amp; cream served on jasmine rice.</p> <p>蒜煎鲜虾、番茄干和菠菜，佐白葡萄酒及奶油配茉莉香米饭</p>	26.0 (5 只)	46.0 (9 只)
<p><b>CHILLI PRAWNS (gf)</b> 香辣虾（无麸质）</p> <p>Prawns sautéed in fresh chilli, deglazed with white wine and finished with rich tomato sauce and served on jasmine rice.</p> <p>(Chillies vary in heat throughout the year, if you would like it hotter please ask.)</p> <p>鲜辣椒煎鲜虾佐白葡萄酒及浓番茄汁配茉莉香米饭</p> <p>(辣椒的辣度随季节变化，如果您需要更辣，请问我们的工作人)</p>	26.0 (5 只)	46.0 (9 只)
<p><b>CHEF'S CHOICE SEAFOOD PLATTER (Recommended for 2)</b></p> <p>主厨特选两人份海鲜拼盘</p> <p>A selection of chilled prawns, bug tails, oysters, mussels &amp; red claw with hot barramundi strips, prosciutto and pesto topped 1/2 scallops, hot crispy calamari, fries, garlic prawns with jasmine rice, steamed tomato and chilli blue shell mussels accompanied by tropical fruit &amp; Dundee's sauces.</p> <p>精选冰鲜虾、琵琶虾、生蚝、青口及红螯虾配热烹澳洲肺鱼条、烤扇贝、热脆鱿鱼条、薯条、蒜香虾与米饭、番茄辣椒烩蓝青口，加热带水果和邓迪餐厅特制酱汁。</p>		market price 时价
<p><b>SEAFOOD TOWER FOR ONE</b></p> <p>一人份海鲜塔</p> <p>A sumptuous hot and cold selection of chilled half mud crab, yabbies, prawns, mussels, oysters, bug tails, barramundi strips, grilled scallops &amp; hot crispy calamari accompanied by tropical fruits &amp; Dundee's sauces.</p> <p>一人份豪华冷热海鲜精选：半只冰泥蟹、螯虾、大虾、青口、生蚝、琵琶虾、热烹澳洲肺鱼条、烤扇贝、热酥鱿鱼条配热带水果和邓迪餐厅特制酱汁。</p>		market price 时价
<p><b>SEAFOOD PLATTER FOR TWO</b></p> <p>两人份海鲜拼盘</p> <p>A tempting selection of chilled whole mud crab, half lobster, yabbies, bug tails, prawns, oysters, mussels, grilled barramundi, half shell scallops, hot crispy calamari and fries accompanied by tropical fruit &amp; Dundee's sauces.</p> <p>诱人食欲的两人份海鲜拼盘：整只冰泥蟹、半只龙虾、螯虾、琵琶虾、大虾、生蚝、青口、烤澳洲肺鱼、扇贝、热酥鱿鱼条和薯条配热带水果和邓迪餐厅特制酱汁。</p>		market price 时价

某些食物成分可能未列出，如果您有任何食物过敏或不耐受，请告知我们。

## DUNDEE'S ULTIMATE SEAFOOD EXPERIENCE!

market price

至尊海鲜飨宴

时价

Hot and cold for 2 or more, this is for the serious seafood lover: A selection of chilled steamed mud crab, yabbies, prawns, oysters, mussels & bug tails with ½ BBQ lobster, garlic prawns, grilled barramundi, oysters Kilpatrick, chilli bug tail spaghetti, steamed black mussels in tomato & chilli, prosciutto scallops, crispy calamari and fries accompanied by tropical fruit & Dundee's sauces.

真正的海鲜饕客之选，可供两人或以上享用。精选冰蒸泥蟹、螯虾、大虾、生蚝、青口、琵琶虾和半只烤龙虾、蒜香虾、烤澳洲肺鱼、烟肉焗蚝、辣味琵琶虾意面、番茄辣椒烩青口、火腿扇贝、香脆鱿鱼条和薯条配热带水果和邓迪餐厅特制酱汁。

## HOT ROCKS 火山岩烤

YOU ARE THE CHEF! 您就是主厨

Cook on a smoking hot volcanic rock! All rocks are served with a lime and soy, smoky barbecue, miso & sesame dipping sauces & honey roasted sweet potato.

在炙热的火山岩上烤肉！配有青柠酱油、烧烤酱、味噌芝麻蘸酱和蜂蜜烤甜薯

**OZ BEEF ROCK** 岩烤澳洲极品牛排

36.9

Australian prime eye fillet steak.

澳大利亚极品菲力牛排

**LAMB CUTLET ROCK** 岩烤羊排

38.0

Rosemary infused lamb cutlets.

迷迭香羊排

**HOP ROCK** 岩烤袋鼠肉

30.0

Lean kangaroo fillet.

优选精瘦袋鼠肉

## **PASTA 意大利面**

gluten free pasta (penne) available extra 2.0

无麸质意面（斜管面）供选，需加付 2 澳元

### **SPINACH & RICOTTA RAVIOLI (v) Gluten free not available**

菠菜奶酪小方饺（素） 不提供无麸质选择

25.0

Pasta filled with spinach and ricotta cheese with a rich tomato sauce, drizzled with basil pesto.

意式菠菜和 Ricotta 奶酪馅小方饺配浓郁番茄酱和青蒜酱

### **SMOKED CHICKEN & CHORIZO PENNE 熏鸡肉和香肠斜管面**

29.0

Smoked chicken, chorizo, Kalamata olives & wild rocket tossed with penne pasta in a rich tomato and olive oil sauce.

熏鸡肉、西班牙香肠、卡拉玛塔橄榄和野芝麻菜配斜管面佐以浓郁的番茄和橄榄油酱

### **AVOCADO, SWEET ONIONS, OLIVES & FETTA SPAGHETTINI (v)**

鳄梨、甜洋葱、橄榄奶酪意面（素）

27.0

Thin spaghetti tossed with avocado, sweet red onions, olives, cherry tomatoes, red peppers & baby spinach with crumbled buffalo fetta.

意式细面配鳄梨、甜洋葱、橄榄、小番茄、红椒、嫩菠菜和野水牛奶酪

### **BUGTAIL SPAGHETTINI 琵琶虾意面**

37.5

Sautéed bug tails in chilli & garlic, tossed with thin spaghetti and wild rocket coated in lemon & olive oil.

意式细面配辣椒香蒜琵琶虾、野芝麻菜佐柠檬橄榄油

### **BACON & MUSHROOM LINGUINE 培根蘑菇细扁面**

28.0

Sautéed bacon, mushroom & baby spinach in a creamy white wine sauce, finished with green eschallots and shaved parmesan.

白葡萄酒奶油酱淋香煎培根、蘑菇、嫩菠菜，加青葱及帕马森奶酪配意式扁面

### **SEAFOOD LINGUINE 海鲜细扁面**

39.0

Linguine pasta tossed with a selection of sautéed prawns, mussels, scallops, calamari & octopus in a garlic & tomato sauce.

意式细扁面配煎虾、青口、扇贝、鱿鱼及章鱼佐香蒜番茄酱

### **PRAWN & SCALLOP PAPPARDELLE 鲜虾扇贝粗扁面**

35.5

Thick, flat pasta tossed with sautéed prawns, scallops, semi dried tomatoes & spinach in a creamy white wine pesto sauce.

意式粗扁面配香煎虾、扇贝、番茄干和菠菜佐白葡萄酒奶油青酱

## BUSH TUCKER 丛林美食

	ENTREE 前菜	MAIN 主餐
<b>KANGAROO SKEWERS (CONTAINS PEANUTS)</b>		
沙嗲袋鼠肉 (含花生)	19.0	32.0
Barbecued bite size pieces of skewered kangaroo, with a wombok, snowpea sprout & chilli salad with an Ooray plum & chilli dipping sauce. 烧烤袋鼠肉串配白菜、豆苗和辣椒沙拉佐辣味蘸酱		
<b>AUSSIE CONNECTION (CONTAINS PEANUTS)</b>		
澳洲风情 (含花生)	20.8	33.5
A combination of barbecued crocodile & kangaroo skewers, with a wombok, snowpea sprout & chilli salad with Ooray plum & chilli sauce, and lemon myrtle mayo. 烧烤袋鼠肉及鳄鱼肉串配白菜、豆苗和辣椒沙拉佐李子辣酱和柠檬桃金娘酱		
<b>CROCODILE SKEWERS (CONTAINS PEANUTS)</b>		
沙嗲鳄鱼肉 (含花生)	21.0	35.0
Barbecued bite size pieces of skewered crocodile, with a wombok, snowpea sprout & chilli salad with a lemon myrtle mayo. 烧烤鳄鱼肉串配白菜、豆苗和辣椒沙拉佐柠檬桃金娘酱		
<b>KANGAROO LOIN (gf) 袋鼠肉排 (无麸质)</b>		34.0
Peppered kangaroo loin fillet, chargrilled and sliced; served with honey roast sweet potato, crispy prosciutto, red wine jus & beetroot relish. 烤胡椒袋鼠肉配蜂蜜烤甜薯、脆皮火腿红酒酱和甜菜根酱		
<b>AUSTRALIAN SAMPLER PLATE</b>		42.5
澳洲滋味拼盘 (含花生)		
A taste of Australia's most popular cuisine - chargrilled eye fillet, pan seared wild barramundi, kangaroo striploin satays, crocodile tail satays, emu chipolatas and a tiger prawn skewer served with honey roast sweet potato, Ooray plum & chilli sauce, and lemon myrtle mayo. 品尝澳大利亚独有滋味：炭烤菲力牛排、香煎野生澳洲肺鱼、袋鼠肉串、鳄鱼尾肉串、鸸鹋肉香肠和烤老虎虾串配蜂蜜烤甜薯、李子辣椒酱和柠檬桃金娘酱		

## DESSERTS 甜品

- CHEESE CAKE OF THE DAY** 当日奶酪蛋糕 15.0  
Please ask staff for the flavour of today's cheese cake.  
请咨询工作人员当日蛋糕口味
- MAGNUM LAVA** 巧克力熔岩布丁 18.5  
Dark chocolate lava pudding with a mini Magnum ice-cream, honeycomb crumbs & double cream.  
黑巧克力熔岩布丁搭配迷你梦龙冰淇淋、蜂蜜屑及高脂奶油
- STICKY DATE PUDDING** 甜糯椰枣布丁 15.0  
Sticky date and ginger pudding served with toffee sauce and vanilla ice-cream.  
甜糯椰枣和姜味布丁配太妃酱和香草冰淇淋
- DUNDEE'S DESSERT TASTER** 甜品拼盘 19.5  
Chocolate and Kahlua mousse tartlet, strawberry sorbet in a waffle cone and a mango crème brulee.  
酒香巧克力慕斯挞，草莓冰淇淋华夫饼和芒果焦糖布丁
- COCONUT PARFAIT** 椰香芭菲 15.0  
Coconut and Malibu parfait with kiwi and lychee salsa and macadamia biscotti.  
椰香马里布朗姆酒冻糕配猕猴桃荔枝莎莎酱和澳洲坚果脆饼
- BANANA FRITTERS** 油炸香蕉 15.0  
Cinnamon sugared banana fritters with hot toffee sauce and a coconut and raspberry swirl gelato.  
桂皮糖粉裹炸香蕉配热太妃酱和椰香树莓冰淇淋
- TODAY'S TART** 当日甜挞 15.0  
Tart of the day with blueberry compote and vanilla anglaise. Ask staff for the flavour of today's tart.  
当日甜挞配蓝莓蜜饯和香草酱，请咨询工作人员当日甜挞味道。
- CHEESE PLATE** 奶酪拼盘 22.5  
Cheese plate consisting of three Australian cheeses. Please see today's selection.  
拼盘由三种澳洲奶酪组成。请咨询工作人员当日三种精选奶酪。
- GELATO** 意式冰淇淋 4.5  
Choose from milk chocolate, strawberry, macadamia or coconut and raspberry swirl.  
有牛奶巧克力、草莓、澳洲坚果和椰香树莓口味供选
- SORBET** 水果雪葩 4.5  
Choose from passionfruit, mango, strawberry, lemon and lime.  
有百香果、芒果、草莓、柠檬和酸橙口味供选
- Please feel free to request our dessert tray to view our great range of desserts.  
请要求查看甜品托盘选择甜品

## COFFEE 咖啡

Brand: Dundee's Specialty Roasted Ashore Blend

品牌: 邓迪臻选上岸烘焙咖啡豆

Roast: Dark

烘焙度: 深焙

Crema: Solid, Hazelnut Brown

克力玛泡沫: 稠密, 榛仁棕

Aroma: Italian, Intensive, Fine Chocolate Note

香氛: 意式香气, 馥郁, 优质巧克力气息

Flavour: Perfectly Balanced, Well Rounded

风味: 完美均衡, 圆润

	reg	mug
	中杯	大杯
Cappuccino 卡布奇诺	4.0	5.0
Latte 拿铁	4.0	5.0
Flat White 白咖啡	4.0	5.0
Chai Latte 印度香料奶茶	4.0	5.0
Long Black 长黑咖啡	3.7	
Espresso 意式浓咖啡	3.7	
Long Macchiato 大玛奇朵	4.5	
Short Macchiato 小玛奇朵	3.7	
Ristretto 意式超浓咖啡	3.7	
Mochaccino 摩卡奇诺	4.3	5.0
Affogato (espresso & ice-cream) 阿芙佳朵 (意式浓咖啡和冰淇淋)	8.0	
Soy Milk 加豆奶	加价 0.5	
Extra Shot 加强浓缩	加价 1.0	

## TEA 茶

Brand: Serenetea

品牌: 西冷茶品

Pot of Tea (Single) 每壶 4.2

Breakfast blend 英式早餐茶

Earl Grey 伯爵茶

China Green 中式绿茶

Chamomile 洋甘菊茶

Apple elderflower 苹果接骨木花茶

Marrakech mint 马拉喀什薄荷茶

Ginger & lemongrass 香茅姜茶

## LIQUEUR COFFEE 含酒咖啡

某些食物成分可能未列出, 如果您有任何食物过敏或不耐受, 请告知我们。



Made with Dundee's specialty roasted Ashore blend espresso coffee and topped with whipped cream. Choose one of your favourite liqueurs or choose one of the following:

邓迪臻选上岸烘焙咖啡配泡打奶油，您可以选择自己喜爱的利口酒或以下菜单选项。

**IRISH COFFEE - Jameson Irish Whiskey**

爱尔兰咖啡 — 加 Jameson 爱尔兰威士忌 11.0

**ITALIAN COFFEE - Frangelico**

意大利咖啡 — 加榛子香草风味酒 11.0

**ROMAN COFFEE - Galliano Vanilla**

罗马咖啡 — 加香草加力安诺酒 11.0

**CALYPSO COFFEE - Spiced rum and Kahlua**

佳力普索咖啡 — 加朗姆酒和卡鲁哇酒 11.0

**JAMAICAN COFFEE - Jamaican Rum**

牙买加咖啡 — 加牙买加朗姆酒 11.0

**MEXICAN COFFEE - Kahlua & Tequila**

墨西哥咖啡 — 加卡鲁哇和龙舌兰酒 11.0

**MONTE CRISTO – Kahlua & Grand Marnier**

基督山咖啡 — 加卡鲁哇和柑曼怡酒 11.0

**DRAMBUIE COFFEE - Drambuie**

吉宝咖啡 — 加吉宝蜂蜜香甜酒 11.0

**IRISH CREAM COFFEE - Baileys**

爱尔兰百利咖啡 — 加爱尔兰百利奶油酒 11.0

## **AFTER DINNER** 餐后酒

### **PORT & MUSCAT** 波特酒&麝香葡萄酒

每杯

Penfolds Club	6.0
Galway Pipe	8.0
Penfolds Grandfather	14.0

### **COGNAC & BRANDY** 干邑&白兰地

每杯

St Agnes Brandy	10.5
Courvoisier VSOP	12.0
Remy Martin VSOP	14.0
Hennessy VSOP	14.0

### **DIGESTIVE** 餐后消化酒

每杯

Grappa Nard	10.0
Limoncello	10.0

### **DESSERT WINES (75ml glass)** 餐后甜酒(75 毫升/杯)

	每杯	每瓶
Campbells Topaque	8.0	35.5
Campbells Muscat	8.0	35.5