

DUNDEE'S

WATERFRONT DINING

The Flavours of Australia



EVENTS 2019/20

Dundeess Restaurant on the Waterfront

www.dundeess.com.au

THE PERFECT VENUE



Dundee's Restaurant on the Waterfront is ideally located under Cairns Harbourlights Hotel on the boardwalk of Cairns Marina with views of the Trinity Inlet and surrounding mountainside.

Locally owned and operated for the past 30+ years Dundee's restaurant is able to accommodate the diverse preferences of Cairns' locals and international visitors and strives to provide and maintain the excellent dining experience for which it has become renowned.

**YOUR IDEAL VENUE FOR... BIRTHDAYS • BABY SHOWERS
• HENS/BUCKS DINNERS • CORPORATE LUNCH/DINNERS
GRADUATION LUNCH/DINNERS • WEDDING RECEPTIONS**



www.dundeess.com.au

OUR VENUE SPACE



THE RESTAURANT

Dundee's on the Waterfront boasts one of the largest seated dining spaces in Cairns, accommodating up to:

250 persons in our outdoor undercover al fresco dining space

45 person air-conditioned indoor dining space

26 person private dining room

www.dundees.com.au

OUR MENU

Our tagline says it all “**Flavours of Australia**”, inspired by the fresh local ingredients of tropical north Queensland.

With an extensive menu catering to diverse culinary tastes Dundee's on the Waterfront's modern Australian menu features: tender Australian bred beef - perfectly grilled to your liking, fresh local seafood, pasta, salads and unique Australian fare which includes kangaroo, crocodile and emu as well as house-made desserts. Upon request, our experienced chefs will do their best to modify the menu to accommodate most dietary requirements.

SEAFOOD

Indulge in Dundee's ultimate Seafood experience, a mixture of chilled steamed mud crab, yabbies, prawns, oysters, mussels and bug tails with half BBQ lobster, garlic prawns, grilled barramundi, oysters kilpatrick, chilli bug tail spaghetti, steamed black mussels in tomato and chilli, prosciutto scallops, crispy calamari and fries accompanied by tropical fruit and Dundee's sauces.



PASTA

Choose from a wide selection of pasta dishes, vegetarian, gluten free, seafood and more.



BUSH TUCKER

The Australian sampler plate: Chargrilled eye fillet, wild barramundi, kangaroo, crocodile, emu and prawns.



STARTERS

Dundee's signature starters including duck spring rolls



STEAK

Prime grain fed beef, eye fillet, rump, prime sirloin, t-bone, pork ribs, wagyu steak and veal shank.



SEAFOOD PLATTER FOR TWO



DESSERTS

Select a special indulgence created by our chefs.



The Flavours of Australia

BEVERAGE MENU



Our extensive beverage menu

To perfectly complement the menu there is an extensive beverage menu listing local, domestic and international beer and wine and a variety of cocktails designed to highlight fresh local produce with shared options available.



www.dundees.com.au



MENU OPTIONS

MENU OPTIONS AVAILABLE

A la Carte - off the menu dining

Lunch specials running from 11:30am – 3pm

\$55 Set Menu

\$66 Set Menu

Alternate Drop

A selection of two or more entrées, mains and desserts pre-selected by yourself to suit your function and budget.

Standing canapés cocktail style function

High Tea

www.dundees.com.au/menus

\$55.00 pp Set Menu

Crusty Dinner Roll – (gf bread available)
Served with plain whipped butter

ENTRÉE CHOICE

Duck Spring Rolls

Shredded roast duck, rice noodles & mixed julienne vegetables wrapped in spring roll pastry with chilli, lime & coriander dipping sauce

Sweet Potato & Artichoke Salad – (gf, v)

Roast sweet potato, artichokes, red peppers, bocconcini & baby spinach coated in a light citrus dressing with toasted pine-nuts

Seafood Chowder (contains bacon)

A rich thick & creamy seafood soup served with a crusty bread roll

MAIN PLATE CHOICE

Rump Steak (250g)

Grain fed Angus beef served with honey roast sweet potato & a choice of mushroom or pepper sauce, or red wine jus

Wild Barramundi (gf)

Wild caught barramundi served with roasted sweet potato topped with Bowen mango salsa & lemon beurre blanc

Baked Chicken Breast (gf)

Pocketed with sundried tomatoes & avocado.
Served with roast sweet potato & a creamy macadamia nut pesto sauce

Spinach & Ricotta Ravioli (v)

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

DESSERT CHOICE

Mango Sorbet

Served with strawberry coulis & crisp almond biscotti

Chocolate & Kahlua Mousse Tartlet

With strawberry compote & rich chocolate ganache

Marshmallow Pavlova

With passionfruit syrup & blueberry compote

\$66.00 pp Set Menu

ENTRÉE CHOICE

Crispy Prawns

Crispy coated prawns with spicy plum dipping sauce

Quinoa & Beetroot Salad (v, gf)

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

Field Mushrooms (v)

Sautéed field mushrooms & roasted peppers on grilled ciabatta with creamy buffalo fetta, rocket & truffle oil

Thai Beef Salad

Slices of chargrilled marinated sirloin tossed through an Asian style salad with soy & ginger dressing

MAIN PLATE CHOICE

Lamb Cutlets (3)

Chargrilled rosemary infused lamb cutlets on mashed potato, wilted spinach, balsamic onions and chilli mustard jus

Eye Fillet (220g grain fed)

Australian beef chargrilled to your liking, served with honey roast sweet potato & a choice of mushroom or pepper sauce, or red wine jus

Barramundi & Prawns (gf)

Wild caught barramundi, pan seared, served on roast sweet potato with a skewer of prawns

Chicken Breast (gf)

Oven baked chicken breast pocketed with sundried tomatoes & avocado. Served with roast sweet potato & a creamy macadamia nut pesto sauce

Avocado, Sweet Onions & Fetta Spaghettoni (v – gf penne avail.)

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

DESSERT CHOICE

Sticky Date & Ginger Pudding With toffee sauce & vanilla ice cream

Mango Crème Brûlée Served with crisp macadamia biscotti

Rich Chocolate Mud Cake With strawberry compote & vanilla ice cream

STANDING CANAPÉS COCKTAIL STYLE FUNCTION

Cold and Hot Cocktail Food Selection

COLD CANAPÉS - \$4.50 EACH

- Avocado & prawn Nori roll (gf)
- Sand crab spoons with sweet corn salsa (gf)
- Bloody Mary oyster shooters (gf)
- Smoked salmon mousse tartlet
- Watermelon cubes with fetta and shredded mint
- Sweet onion, red pepper and Persian fetta tartlet
- Rare roast beef & horseradish bruschetta
- Triple cream brie and quince paste on crisp brioche
- Mini cherry tomato and onion bruschetta

HOT CANAPÉS - \$5.50 EACH

- Mini spring rolls & curry vegetable triangles
- Assorted mini quiche
- Eye fillet skewers with Ooray plum sauce (gf)
- Crispy honey & soy chicken wings with chilli dipping sauce (gf)
- Crispy prawns with plum dipping sauce
- Shredded roast duck spring rolls
- Dundee's coated calamari with tom yum mayo
- Mini Thai style fish cakes with palm sugar and lime (gf)
- Mushroom and truffle risotto balls (gf)
- Shredded roast duck spring rolls
- Crocodile skewers with lemon myrtle mayo

Continued on the following page

STANDING CANAPÉS COCKTAIL STYLE FUNCTION

Fork Food Selection

\$11.50 per item

FORK FOOD SELECTION

\$11.50 PER ITEM

Moroccan lamb cutlets with garlic yoghurt

Barramundi fingers with sweet potato fries & lime mayo

Dundee's calamari with fries & tom yum mayo

Penang chicken curry, jasmine rice & mango salsa

Spinach & ricotta ravioli with basil pesto

Smokey BBQ pork ribs

Smoked chicken, chorizo & wild rocket penne pasta

Beef korma curry, rice and raita

DESSERTS

\$5.50 PER ITEM

Kahlua & chocolate mousse tartlet

Mini pavlova with passionfruit syrup

Mini chocolate eclairs filled with custard

Orange & almond slice (gf)

Citrus tartlets

Salted caramel brownie



HIGH TEA MENU

\$38.50 per person. Minimum 8 Pax.

Sparkling Wine Package \$44.00 per person

Includes a glass of sparkling wine

PLEASE SELECT ANY 12 ITEMS FOR YOUR GROUP

Pinwheel Wraps and Slider Rolls

Smoked salmon with baby capers, red onion & dill mayo

Leg ham with papaya chutney & balsamic onions

Smoked chicken with avocado, tomato & fennel relish

Brie cheese with olive tapenade & wild rocket

King prawns with shredded cos leaves & lime aioli

Mini Savoury Bites

Ham and Swiss cheese croissant

Assorted mini quiches

Crispy chicken wingettes

Spiced beef sat'ays

Mini Sweets

Custard eclairs

Lemon meringue

Chocolate / blueberry muffins

Scones with double cream & preserves

Orange & almond slice (g/f)

Tea or Filtered Coffee

Please indicate package at time of booking. 1 of each item per person



BEVERAGE PACKAGES

AVAILABLE UPON REQUEST

2 hour \$37 | 3 Hour \$48

All packages include soft drinks and juice.

Spirits available upon request.

Beverages on consumption and bar tab options available

WINE

SPARKLING

Veuve de blanc FR
Azahara Moscato VIC

WHITE

Totara Sauvignon Blanc NZ
First Creek 'Regions' Chardonnay

RED

Mojo Shiraz SA
Giant Steps Pinot Noir VIC

BEER/CIDER

James Boags Light
XXXX Gold
James Squire 150 Lashes
James Squire Orchid Crush