

breads

CRUSTY MIXED GRAIN LOAF (v)	9.0
Oven baked mixed grain loaf served hot with rosemary & garlic olive oil.	
GARLIC BREAD (v)	8.0
French stick coated with garlic and parsley butter & toasted until golden brown.	
Add Cheese	4.0
Add Chilli	2.0
BRUSCHETTA (v)	
Gluten free bread available.	1.0
Grilled ciabatta, topped with tear drop cherry tomatoes, red onion & basil salsa.	(per slice) 6.0
Grilled rye sourdough, sweet onion, red pepper, bocconcini & prosciutto.	(per slice) 8.0
Grilled pumpkin bread, smashed avocado, fresh crab meat & dill crème fraiche.	(per slice) 14.5
TAPAS PLATE	15.0
Gluten free bread available.	1.0
A selection of red pepper & fetta dip, black olive tapenade & guacamole with bread sticks & toasted ciabatta, rye sourdough and pumpkin bread.	
DINNER ROLLS (v)	2.0
Crusty dinner roll served with whipped butter.	

oyster bar

Minimum 3 oysters

Our oysters are shucked fresh everyday by our local seafood supplier - we serve them:

NATURAL	3.8 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.	
CHEF'S OYSTERS OF THE DAY	4.0 each
Please refer to the 'Specials List' inside the front cover.	

entrée salads

THAI STYLE SALAD (contains peanuts)

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

WITH BEEF	21.50
WITH CHICKEN	21.50
WITH CALAMARI	21.50
WITH PRAWN	31.0

MIXED LEAF SALAD

10.5

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

WITH CHICKEN	21.5
WITH CALAMARI	21.5
WITH CHILLED PRAWNS	31.0

OCTOPUS SALAD (gf)

19.5

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

ROAST SWEET POTATO & ARTICHOKE SALAD (v, gf)

18.5

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

QUINOA & BEETROOT SALAD (v, gf)

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.

BUGTAIL & MANGO SALAD

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.

	ENTREE	MAIN
CAESAR SALAD (gf available)	15.50	19.50
Baby cos leaves, shaved parmesan, anchovies, bacon & croutons coated in a creamy anchovy dressing.		
WITH SPICY FRIED OR GRILLED CHICKEN	19.50	24.50
WITH CALAMARI	18.50	24.50
WITH SMOKED SALMON	22.50	34.00
WITH LAMB CUTLETS	21.50 (2)	35.50 (4)
WITH CHILLED TIGER PRAWNS	23.50 (5)	34.00(9)

Entrees continue next page...

entrées cont...

ANTIPASTO - A GOOD ONE TO SHARE	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.		
SOUP OF THE DAY	10.0	
Served with a crusty bread roll. Ask our waitstaff for today's special.		
SEAFOOD CHOWDER (contains bacon)	18.50	
A rich thick & creamy seafood soup served with a crusty bread roll.		
ROAST DUCK SPRING ROLLS (3)	16.0	
Shredded roast duck, rice noodle & mixed julienne vegetables rolled in spring roll pastry with chilli, lime & coriander dipping sauce.		
FIELD MUSHROOMS (v)	18.0	
Sautéed field mushrooms & roast red peppers on grilled pumpkin bread with creamy buffalo fetta, rocket & truffle oil.		
SOFT SHELL CRAB	19.5	
Crispy tempura soft shell crab served with marinated wakame seaweed & a toasted sesame seed & honey mayonnaise.		
SMOKED SALMON & AVOCADO STACK	22.5	
Crisp tortillas layered with smoked salmon, guacamole & snowpea sprouts with pearl caviar & dill crème fraiche dressing.		
DUNDEE'S TASTER PLATE FOR TWO	42.0	
A selection of prosciutto scallops, tempura soft shell crab, oysters natural, crusted calamari, smoked salmon & chilled prawns.		
CHICKEN WINGS	15.5	
Marinated chicken wings fried until crispy, served with an Asian style coleslaw and a hot chilli mayo dipping sauce.		
	ENTREE	MAIN
CALAMARI STRIPS	16.5	29.0
Calamari strips coated in Dundee's special seasoning lightly fried & served with tom yum mayo.		
GARLIC PRAWNS (gf)	26.0 (5)	46.0 (9)
Prawns sautéed in garlic with sundried tomatoes, English spinach, finished with white wine & cream served on jasmine rice.		
CHILLI PRAWNS (gf)	26.0 (5)	46.0 (9)
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.)		



BEEF

STRIPLOIN



RUMP



CUBE ROLL



TENDERLOIN



SHIN

LEGEND:
PREP METHODS

DEGREES OF DONENESS



RARE STEAK

..... A rare steak will be just lukewarm through the middle. Charred on the outside, and barely browned around the sides and deep red in the middle. The meat will be soft to the touch.



MEDIUM RARE STEAK

..... A medium rare steak should be warm through the middle. Most of the centre of the steak should be dark pink and there will be a ring of cooked meat around the pink. The sides should be lightly browned, and the top and bottom charred to a brown colour. This steak should have a firm surface but soft in the middle.



MEDIUM STEAK

..... A medium steak will be quite warm in the middle, and will be mostly light pink in colour through the majority of middle of the steak with thick ring of cooked meat around the pink centre. The top should be a rich brown colour and the sides lightly browned. This steak should have some play through the middle but feel firm to the touch.



MEDIUM WELL STEAK

..... A medium well steak should be hot in the middle and have a hint of light pink in the very middle of the steak. The surface should be a dark brown with good charring on the top and bottom and well browned on the sides. This steak will be very stiff to the touch but still have a little give in the centre.



WELL DONE STEAK

..... This steak will be very hot in the middle with no pink colour it will look fully cooked. It will be well browned on the top and sides. The steak will be solid to the touch.

from the grill

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.

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.

SIRLOIN STEAK (200g grass fed) 34.50

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

EYE FILLET (220g grain fed) 42.50

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

T.BONE (450g grain fed) 41.50

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.

RIB CUTLET (400g grass fed) 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.

RUMP (250g or 500g grain fed) 250g 28.50
500g 39.50

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.

WAG YU EYE FILLET (200g grass fed) 82.5

The 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 flavor.

How would you like your steak cooked?

Blue, Rare, Medium/Rare, Medium, Medium/Well Done, Well Done, Cremated.

TURN YOUR STEAK INTO A SURF 'N TURF 10.0

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

TURN YOUR STEAK INTO A RIB COMBO 15.0

Pork ribs topped with aioli.

SAUCES

Mushroom
Green Pepper Corn
Mustard & Chilli
Smoky BBQ
Red Wine Jus

POTATO

Honey Roast Sweet Potato
Creamy Mash
Super Crunchy Chips (gf avail)

MUSTARD SELECTION - 0.5

Hot English
Dijon
Seeded
French

Some ingredients may not be listed. Please let us know if you have any allergies or intolerances.

from the grill cont...

PORK RIBS	47.0
Hickory basted pork ribs with coleslaw, fries & smoky BBQ dipping sauce.	
LAMB CUTLETS	42.0
Chargrilled rosemary infused lamb cutlets on mashed potato, wilted spinach, balsamic onions and chilli mustard jus.	
VEAL SHANK - Dundee's specialty allow ½ hour for preparing (gf)	58.50
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.	
CHICKEN BREAST - Please allow 25-30mins preparation (gf)	33.50
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.	

sides all 5.5

COLESLAW (contains peanuts)
Shredded wombok & Asian flavours, coated in tom yum mayo.

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

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.

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

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

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

FRIES
MIXED VEGETABLES
CREAMY MASHED POTATO
HONEY & SESAME ROAST SWEET POTATO
SAUTEED FIELD MUSHROOMS
STEAMED RICE
ONION RINGS
CHILLI CORN

seafood mains

WILD BARRAMUNDI (gf) 36.0
Wild caught barramundi, pan seared, served with roast sweet potato & topped with Bowen mango salsa & lemon beurre blanc.

BEER BATTERED FISH & CHIPS 28.9
Beer battered reef fish served with fries, mixed leaf salad & lime mayo.

FISH OF THE DAY market price
Please ask our staff for today's special.

BARRAMUNDI SUPREME (gf) 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.

TASTE OF THE SEA 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.

MUSSELS 30.0
Steamed plump Australian Blue mussels in your choice of chilli and tomato.
OR
Garlic, white wine, parsley & cream sauce.

GARLIC YABBIES (gf) 46.5
Local tableland yabbies oven roasted in garlic butter, served on seasoned rice.

BUCKET OF BUGS & PRAWNS 45.0
Chilled local bug tails and prawns served on ice with grilled ciabatta, mixed leaf salad & Mary Rose sauce.

	ENTREE	MAIN
CALAMARI STRIPS Calamari strips coated in Dundee's special seasoning lightly fried & served with tom yum mayo.	16.5	29.0
GARLIC PRAWNS (gf) Prawns sautéed in garlic with sundried tomatoes, English spinach, finished with white wine & cream served on jasmine rice.	26.0 (5)	46.0 (9)
CHILLI PRAWNS (gf) 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.)	26.0 (5)	46.0 (9)

seafood mains cont...

CHEF'S CHOICE SEAFOOD PLATTER (Recommended for 2)

market price

A selection of chilled prawns, bug tails, oysters, mussels & 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 & Dundee's sauces.

SEAFOOD TOWER FOR ONE

market price

A sumptuous hot and cold selection of chilled half mud crab, yabbies, prawns, mussels, oysters, bug tails, barramundi strips, grilled scallops & hot crispy calamari accompanied by tropical fruits & Dundee's sauces.

SEAFOOD PLATTER FOR TWO

market price

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 & Dundee's sauces.

DUNDEE'S ULTIMATE SEAFOOD EXPERIENCE!

market price

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 1/2 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.

pasta

gluten free pasta (penne) available extra 2.0

SPINACH & RICOTTA RAVIOLI (v) Gluten free not available

25.0

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

SMOKED CHICKEN & CHORIZO PENNE

29.0

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

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

27.0

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

BUGTAIL SPAGHETTINI

37.5

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

BACON & MUSHROOM LINGUINE

28.0

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

SEAFOOD LINGUINE

39.0

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

PRAWN & SCALLOP PAPPARDELLE

35.5

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

Some ingredients may not be listed. Please let us know if you have any allergies or intolerances.

hot rocks

YOU ARE THE CHEF!

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

OZ BEEF ROCK Australian prime eye fillet steak.	36.9
LAMB CUTLET ROCK Rosemary infused lamb cutlets.	38.0
HOP ROCK Lean kangaroo fillet.	30.0

bush tucker

	ENTREE	MAIN
KANGAROO SKEWERS (contains peanuts) Barbecued bite size pieces of skewered kangaroo, with a wombok, snowpea sprout & chilli salad with an Ooray plum & chilli dipping sauce.	19.0	32.0
AUSSIE CONNECTION (contains peanuts) A combination of barbecued crocodile & kangaroo skewers, with a wombok, snowpea sprout & chilli salad with Ooray plum & chilli sauce, and lemon myrtle mayo.	20.80	33.5
CROCODILE SKEWERS (contains peanuts) Barbecued bite size pieces of skewered crocodile, with a wombok, snowpea sprout & chilli salad with a lemon myrtle mayo.	21.0	35.0
KANGAROO LOIN (gf) Peppered kangaroo loin fillet, chargrilled and sliced; served with honey roast sweet potato, crispy prosciutto, red wine jus & beetroot relish.		34.0
AUSTRALIAN SAMPLER PLATE (contains peanuts) 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.		42.5

sides

all 5.5

COLESLAW (contains peanuts)

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

ROCKET & APPLE SALAD

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

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.

MIXED LEAF SALAD

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

SUGAR SNAP PEAS

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

CAESAR SALAD

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

FRIES

MIXED VEGETABLES

CREAMY MASHED POTATO

HONEY & SESAME ROAST SWEET POTATO

SAUTEED FIELD MUSHROOMS

STEAMED RICE

ONION RINGS

CHILLI CORN

Please continue reading for Desserts, After Dinner and Coffees

desserts

Please feel free to request our dessert tray to view our great range of desserts.

CHEESE CAKE OF THE DAY	15.0
Please ask staff for the flavour of today's cheese cake.	
MAGNUM LAVA	18.5
Dark chocolate lava pudding with a mini Magnum ice-cream, honeycomb crumbs & double cream.	
STICKY DATE PUDDING	15.0
Sticky date and ginger pudding served with toffee sauce and vanilla ice-cream.	
DUNDEE'S DESSERT TASTER	19.5
Chocolate and Kahlua mousse tartlet, strawberry sorbet in a waffle cone and a mango crème brulee.	
COCONUT PARFAIT	15.0
Coconut and Malibu parfait with kiwi and lychee salsa and macadamia biscotti.	
BANANA FRITTERS	15.0
Cinnamon sugared banana fritters with hot toffee sauce and a coconut and raspberry swirl gelato.	
TODAY'S TART	15.0
Tart of the day with blueberry compote and vanilla anglaise. Ask staff for the flavour of today's tart.	
CHEESE PLATE	22.5
Cheese plate consisting of three Australian cheeses. Please see today's selection.	
GELATO	4.5
Choose from milk chocolate, strawberry, macadamia or coconut and raspberry swirl.	
SORBET	4.5
Choose from passionfruit, mango, strawberry, lemon and lime.	

coffee

Brand: Dundee's Ashore Signature Blend
Roast: Dark
Crema: Solid, Hazelnut Brown
Aroma: Italian, Intensive, Fine Chocolate Note
Flavour: Perfectly Balanced, Well Rounded

	reg	mug
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	

tea

Brand: Serenetea

Pot of Tea (Single) 4.2

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

liqueur coffee

Made with Dundee's Blend espresso coffee and topped with whipped cream. Choose one of your favorite 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

after dinner

PORT & MUSCAT

	gls
Penfolds Club	6.0
Galway Pipe	6.0
Penfolds Grandfa	8.0
ther	14.0

COGNAC & BRANDY

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

DIGESTIVE

	gls
Grappa Nard	10.0
Limoncello	10.0

DESSERT WINES (75ml glass)

	gls	bot
Campbells Topaque	8.0	35.5
Campbells Muscat	8.0	35.5

DUNDEE'S SUPPLIERS

