

DUNDEE'S

WATERFRONT DINING

The Flavours of Australia

MAIN MENU

11.30am-2.30pm

5pm-late

starters/sharing

Please advise your waiter of any allergies as we do not list every ingredient

Breads

GRILLED SOURDOUGH (v)	9
Sliced sourdough Vienna bread with whipped butter and rosemary & garlic olive oil	
GARLIC BREAD (v)	8
Sourdough Vienna bread topped with garlic, parsley & semidried tomato butter	
+ Add Cheese	4
+ Add Chilli	2
BRUSCHETTA (v)	<i>per slice</i>
<i>Gluten free bread available</i>	1
Grilled sourdough Vienna bread topped with cherry tomatoes, red onion & basil salsa	6
Grilled sourdough Vienna bread, sweet onion, red pepper, bocconcini & prosciutto	8
Grilled sourdough Vienna bread, smoked salmon, avocado, wild rocket, capers & dill sour cream	14.5
ANTIPASTO	30
A great one to start a meal with – a selection of shaved prosciutto, Hungarian salami, smoked salmon, pitted kalamata olives, semidried tomatoes, chargrilled red pepper, artichokes, balsamic onions, bocconcini, basil pesto, tomato and fennel relish, toasted ciabatta, lavash	
DIPS PLATE (gluten free available)	16.5
A selection of beetroot & fetta, black olive tapenade & garlic hummus with breadsticks & grilled sourdough	

Oyster Bar (Minimum 3 Oysters)

Our oysters are shucked fresh every day by our local seafood supplier, we serve them:

NATURAL

Plump oysters with soy, ginger & lime dipping sauce 4.3 each

KILPATRICK (cooked)

Plump oysters topped with bacon & Dundee's special tangy Worcestershire sauce & grilled until crispy 4.5 each

MORNAY (cooked)

Plump oysters covered in mornay sauce, sprinkled with grated parmesan & grilled until golden brown 4.5 each

entrees

Entrée

SAND CRAB SLIDER	14.5
Lightly toasted brioche slider roll filled with gem lettuce, avocado, semidried tomato, fresh picked crab meat and lime mayo	
SEAFOOD CHOWDER (contains bacon)	19
A rich, thick and creamy seafood soup served with grilled sour dough	
ROAST DUCK SPRING ROLLS (3)	16.5
Shredded roast duck, rice noodle and mixed julienne vegetables in spring roll pastry with chilli, lime & coriander dipping sauce	

salads

FIELD MUSHROOMS (v)	18.5
Sautéed field mushrooms and roast red peppers on grilled sour dough with creamy buffalo feta, rocket & truffle oil	
SOFT SHELL CRAB	20
Crispy tempura soft shell crab served with marinated wakame seaweed and a toasted sesame seed & honey mayonnaise	
CHICKEN WINGS	17
Spicy smoked BBQ seasoned chicken wings with rocket, apple & shaved parmesan salad & creamy blue cheese dipping sauce	
DUNDEE'S TASTER PLATE	45
A selection of prosciutto scallops, tempura soft shell crab, oysters natural, crusted calamari, roast duck spring roll & chilled prawns	
CALAMARI STRIPS	17 29.5
Calamari strips coated in Dundee's special seasoning lightly fried and served with tom yum mayo	
GARLIC PRAWNS (gf)	(5) 26.5 (9) 46.5
Prawns sautéed in garlic with sundried tomatoes and baby spinach finished with white wine & cream served on jasmine rice	

Some ingredients may not be listed.
Please let us know if you have any allergies or intolerances
15% surcharge applies on all public holidays

OCTOPUS SALAD (gf)	20
BBQ marinated baby octopus tossed in a salad of sweet onions, roast red pepper, black olives & wild rocket with crumbled feta	
QUINOA & BEETROOT SALAD (v, gf)	20
Organic mixed quinoa, poached beetroot, semidried cranberries, cashew nuts & blue cheese tossed with mixed lettuce leaves and coated in a citrus & extra virgin olive oil dressing	
BUGTAIL & MANGO SALAD	27.50
Chilled bug tail 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	
ROAST SWEET POTATO & ARTICHOKE SALAD (v, gf)	19
Roast sweet potato, artichokes, red peppers, bocconcini & baby spinach coated in a light citrus dressing with toasted pine nuts	
THAI STYLE SALAD	
Asian style salad with peanuts, fried shallots and coated in a soy & ginger dressing	
With Beef	22
With Chicken	22
With Calamari	22
With Prawn	31.5
CAESAR SALAD (gf available)	ENTREE MAIN
Baby cos leaves, shaved parmesan, anchovies, bacon & croutons coated in a creamy anchovy dressing	
With spicy fried or grilled Chicken	20 25
With Calamari	20 25
With Smoked Salmon	23 34.5
With Lamb Cutlets	(2) 22 (3) 36
With chilled Tiger Prawns	(5) 24 (9) 34.5

seafood mains

WILD BARRAMUNDI (gf) 40

Pan seared and 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

BARRAMUNDI SUPREME (gf) 46.5

Wild caught barramundi, pan seared and 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

Crispy beer battered reef fish, beer battered prawn, tempura soft shell crab, grilled scallop, crusted calamari and fries served with a rocket, shaved parmesan & apple salad

MUSSELS (Australian Blue) 32.5

Steamed mussels in a choice of: Chilli and tomato OR: Garlic, white wine, parsley & cream sauce

GARLIC YABBIES (gf) 38.5

Local tableland yabbies oven roasted in garlic butter, served on seasoned rice

BUCKET OF BUGS & PRAWNS 52.5

Chilled local bug tails and prawns served on ice with grilled Vienna sourdough

DUNDEE'S SEAFOOD TOWER 89

A sumptuous hot and cold selection of chilled mud crab, yabbies, prawns, mussels, oysters, bug tails, barramundi strips, grilled scallops & hot crispy calamari accompanied by tropical fruit & our own sauces

UPGRADE:

Add Half Lobster	30	Add Chilli Mussels	12
Add Garlic Prawns	12		

DUNDEE'S BARRIER REEF 260

A tempting selection of chilled whole mud crab, half lobster, yabbies, bug tails, prawns, oysters, mussels, grilled barramundi, half shell scallops, hot crispy calamari, garlic prawns, chilli mussels & fries with tropical fruits and Dundee's sauces

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from the grill

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.

SIRLOIN STEAK (grain fed) 200g 36.5
300g 42.5

Lean, full flavoured sirloin off 120-day grain fed Black Angus cattle from the downs country in southern Queensland

EYE FILLET (grain fed) 220g 48.5
Leanest and most tender, from purebred Back Angus cattle, ensures exceptional eating

RUMP (grain fed) 250g 36.5
500g 46.5

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

HOW WOULD YOU LIKE YOUR STEAK COOKED?

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

TURN YOUR STEAK INTO A SURF 'N TURF 10
Topped with 3 prawns sautéed in garlic with sundried tomatoes, English spinach, white wine & cream

TURN YOUR STEAK INTO A RIB COMBO With basted pork ribs 15

SAUCES	POTATO
Mushroom	Honey roast sweet potato
Green peppercorn	Creamy mash
Smoky BBQ	Crunchy fries (gf avail)
Red wine jus	Sweet potato fries

PORK RIBS 49.5

Hickory basted pork ribs with coleslaw, fries & smoky BBQ dipping sauce

KANGAROO LOIN (gf) 36.5

Peppered kangaroo loin fillet, chargrilled and sliced; served with roast sweet potato, crispy prosciutto, red wine jus & Ooray plum jam

MOROCCAN LAMB CUTLETS 42.5

Moroccan seasoned lamb cutlets on roast sweet potato, hummus, wild rocket leaves & yoghurt / lime dressing

CHICKEN BREAST – Please allow 25-30 mins preparation (gf) 35

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 6

COLESLAW (contains peanuts)
ROCKET & APPLE SALAD
QUINOA & BEETROOT SALAD
MIXED LEAF SALAD
CAESAR SALAD
STEAMED RICE

SUGAR SNAP PEAS
SAUTEED MUSHROOMS
MIXED VEGETABLES
HONEY ROAST SWEET POTATO
CREAMY MASHED POTATO
SWEET POTATO FRIES
CRUNCHY FRIES (gf available)

pasta

Gluten free pasta (penne) available extra 2.0

SPINACH & RICOTTA RAVIOLI (v) gluten free not available 27

Pasta filled with spinach & ricotta cheese in a rich tomato sauce drizzled with basil pesto

AVOCADO, SWEET ONIONS, OLIVES & FETA SPAGHETTINI (v) 29

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

BUGTAIL SPAGHETTINI 39.5

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

BACON & MUSHROOM LINGUINE 30

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

SEAFOOD LINGUINE 41

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

PRAWN & SCALLOP PAPPARDELLE 37.5

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

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desserts

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MAGNUM LAVA 18.5

Dark chocolate lava pudding with a mini Magnum ice cream, honeycomb crumbs & double cream

STICKY DATE PUDDING 16.5

Sticky date and ginger pudding served with a toffee sauce and vanilla ice cream

MANGO CRÈME BRULEE 16.5

With strawberry coulis and macadamia biscotti

COCONUT & MALIBU PARFAIT 16.5

Coconut and Malibu parfait on pineapple salsa with macadamia nut biscotti

BANANA FRITTERS 16.5

Cinnamon sugared banana fritters with hot toffee sauce and a coconut and raspberry swirl gelato

CHEESECAKE OF THE DAY 16.5

Please ask your waiter for the flavour of today's cheesecake

LOCAL GALLO CHEESE PLATE

Brie, blue, macadamia cheddar served with shredded apple, dates, quince paste & crisp lavash. 1 Cheese 10.5 2 Cheese 16.5 3 Cheese 21.5

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

special dietary requirements

BRUSCHETTA (GLUTEN FREE)

7

Grilled gluten free bread topped with cherry tomatoes, red onion & basil salsa

GARLIC BREAD (GLUTEN FREE)

9.5

Toasted gluten free bread topped with garlic, parsley & semidried tomato butter

QUINOA & BEETROOT SALAD (VEGAN)

17.5

Organic mixed quinoa, poached beetroot, semidried cranberries, cashew nuts with mixed salad leaves coated in a citrus & extra virgin olive oil dressin

mains

AVOCADO PENNE (VEGAN & GLUTEN FREE)

26.5

Gluten free pasta tossed with avocado, sweet red onions, olives, cherry tomatoes, red peppers, baby spinach and coated in garlic, white wine & olive oil

FIELD MUSHROOMS (VEGAN & GLUTEN FREE)

24.5

Sautéed field mushrooms, roast red pepper and spinach on toasted gluten free bread with wild rocket and truffle oil

CHICKPEA CURRY (VEGAN)

26.5

Chickpeas and broccoli poached in a Penang style coconut curry served with jasmine rice and poppadums

sides

5.5

SAUTEED SUGAR PEAS

With garlic and chilli

SWEET POTATO FRIES

With vegan aioli

SHOE STRING FRIES

with vegan aioli

SAUTEED MUSHROOMS

desserts

12.5

CHOCOLATE MUD CAKE (VEGAN)

Served with vegan gelato

BANANA & WALNUT CAKE (VEGAN, CONTAINS GLUTEN)

Served with vegan gelato and maple syrup

CHOCOLATE BROWNIE (GLUTEN FREE)

Served with rich chocolate ganache and chocolate gelato (not vegan)

ORANGE & ALMOND CAKE (GLUTEN FREE)

Served with vanilla gelato and strawberry compote