

DUNDEE'S

WATERFRONT DINING

The Flavours of Australia

MAIN MENU

Opening Hours

Coffee: from 10:00am

Lunch: 11:30 – 2:30pm (last sitting)

Dinner: 5:00pm – Late

Advance Bookings Essential

Locally owned and operated since 1986, Dundee's Restaurants prioritise supporting local businesses.

Our recipes and ideas evolve from Australian and Tropical North Queensland's finest seafood, beef, pork, chicken and produce.

We offer a complete sensory journey, with a contemporary and innovative dining experience. Clean and conceptual, every plate on our menu begins with an idea, colour or memory, then we elaborate, add, subtract and reduce ingredients to their essence.

Equally, we very much appreciate your support

starters/sharing

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

Breads

GRILLED SOURDOUGH (v)	10
Sliced sourdough Vienna bread with whipped butter and rosemary & garlic olive oil	
GARLIC BREAD (v)	9
Sourdough Vienna bread topped with garlic, parsley & semidried tomato butter	
+ Add Cheese	5
+ Add Chilli	3
BRUSCHETTA (v)	<i>per slice</i>
<i>Gluten free bread available</i>	4
Grilled sourdough Vienna bread topped with cherry tomatoes, red onion & basil salsa	7
Grilled sourdough Vienna bread, sweet onion, red pepper, bocconcini & prosciutto	9
Grilled sourdough Vienna bread, smoked salmon, avocado, wild rocket, capers & dill sour cream	17
ANTIPASTO	34
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)	19
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	5 each
KILPATRICK (cooked)	
Plump oysters topped with bacon & Dundee's special tangy Worcestershire sauce & grilled until crispy	5.5 each
MORNAY (cooked)	
Plump oysters covered in mornay sauce, sprinkled with grated parmesan & grilled until golden brown	5.5 each

entrees

Entrée

SAND CRAB SLIDER	18
Lightly toasted brioche slider roll filled with gem lettuce, avocado, semidried tomato, fresh picked crab meat and lime mayo	
SEAFOOD CHOWDER (contains bacon)	22
A rich, thick and creamy seafood soup served with grilled sour dough	
ROAST DUCK SPRING ROLLS (3)	19
Shredded roast duck, rice noodle and mixed julienne vegetables in spring roll pastry with chilli, lime & coriander dipping sauce	

salads

FIELD MUSHROOMS (v)	21
Sautéed field mushrooms and roast red peppers on grilled sour dough with creamy buffalo feta, rocket & truffle oil	
SOFT SHELL CRAB	23
Crispy tempura soft shell crab served with marinated wakame seaweed and a toasted sesame seed & honey mayonnaise	
CHICKEN WINGS	19
Spicy smoked BBQ seasoned chicken wings with rocket, apple & shaved parmesan salad & creamy blue cheese dipping sauce	
DUNDEE'S TASTER PLATE	48
A selection of prosciutto scallops, tempura soft shell crab, oysters natural, crusted calamari, roast duck spring roll & chilled prawns	
CALAMARI STRIPS	23
Calamari strips coated in Dundee's special seasoning lightly fried and served with tom yum mayo	
GARLIC PRAWNS (gf)	(4) 30 (7) 52
Prawns sautéed in garlic with sundried tomatoes and baby spinach finished with white wine & cream served on jasmine rice	

OCTOPUS SALAD (gf)	24
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)	24
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	

PRAWN & MANGO SALAD	30
Chilled prawns 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)	22
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 fried shallots and coated in a soy & ginger dressing			
With Beef	25	With Calamari	25
With Chicken	25	With Prawn	35

CAESAR SALAD (gf available)	ENTREE	MAIN
Baby cos leaves, shaved parmesan, anchovies, bacon & croutons coated in a creamy anchovy dressing	20	24
With spicy fried or grilled Chicken	24	28
With Calamari	24	28
With Smoked Salmon	29	40
With Lamb Cutlets	(2) 30	(3) 42
With Chilled Tiger Prawns	(3) 28	(6) 42

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

seafood mains

BARRAMUNDI (gf) 48

Locally caught barramundi pan seared and served with roast sweet potato & topped with Bowen mango salsa & lemon beurre blanc

BEER BATTERED FISH & CHIPS 36

Beer battered reef fish served with fries, mixed leaf salad & lime mayo

BARRAMUNDI SUPREME (gf) 56

Locally 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 44

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) 42

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

GARLIC YABBIES (gf) 56

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

BUGS & PRAWNS 63

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

PENANG SEAFOOD CURRY 52

Mixed seafood poached in a penang coconut curry served with jasmine rice, mango salsa & pappodums

WHOLE BABY BARRA 60

Crispy Trinity Bay whole baby barramundi, shallots, ginger, chilli and sticky soy; served with jasmine rice and marinated seaweed.

DUNDEE'S SEAFOOD TOWER 105

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	36	Add Chilli Mussels	15
Add Garlic Prawns	15		

DUNDEE'S BARRIER REEF 300

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

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

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 44
300g 53

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

EYE FILLET (grain fed) 220g 58
Leanest and most tender, from purebred Back Angus cattle, ensures exceptional eating

RUMP (grain fed) 250g 44
500g 56

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 16
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 18

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 59

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

MOROCCAN LAMB CUTLETS 52

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

CHICKEN BREAST – Please allow 25-30 mins preparation (gf) 41

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

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)

hot rocks

BEEF ROCK 220g 58
Prime 120 day aged grain fed eye fillet
Cook on a smoking hot volcanic rock! All rocks are served with a choice of chips, mashed potato or honey roast sweet potato and ooray plum sauce and green peppercorn sauce.

LAMB CUTLET ROCK (3) 52
Moroccan spiced Southern Lamb cutlets
Cook on a smoking hot volcanic rock! All rocks are served with a choice of chips, mashed potato or honey roast sweet potato and ooray plum sauce and green peppercorn sauce.

HOP ROCK 200g 44.5
Redwine and thyme marinated kangaroo loin
Cook on a smoking hot volcanic rock! All rocks are served with a choice of chips, mashed potato or honey roast sweet potato and ooray plum sauce and green peppercorn sauce.

CROCODILE ROCK 39.5
Marinated crocodile satays (4)
Cook on a smoking hot volcanic rock! All rocks are served with a choice of chips, mashed potato or honey roast sweet potato and ooray plum sauce and green peppercorn sauce.

bushtucker

KANGAROO SATAYS Entree 24 (3) Main (6) 44.5
Bite size pieces of marinated kangaroo loin fillet on bamboo skewers served on jasmine rice a salad of wombok, snow pea sprout and chilli coated in soy, ginger lime dressing with ooray plum and lemon myrtle dipping sauces

CROCODILE SATAYS Entree 26 (3) Main (6) 49.5
Bite sized pieces of marinated crocodile tail fillet on bamboo skewers served on jasmine rice a salad of wombok, snow pea sprouts and chilli coated in soy, ginger lime dressing with ooray plum and lemon myrtle dipping sauces

AUSSIE DUO SATAYS Entree 25 (3) (2Roo/1Croc) Main (6) 46.5
A combination of kangaroo and crocodile satays served on jasmine rice, a salad of wombok, snow pea sprouts and chilli, coated in soy, ginger lime dressing with ooray plum and lemon myrtle dipping sauces

KANGAROO LOIN (gf), chef recommends medium/rare 44
Peppered kangaroo loin fillet, chargrilled and sliced; served with roast sweet potato, crispy prosciutto, red wine jus & Ooray plum jam

AUSTRALIAN SAMPLER PLATE 59
A taste of australia's finest products on one plate chargrilled eye fillet, crocodile chipolatas, kangaroo satays, pan seared barramundi, garlic yabby, bbq lamb cutlet and a tiger prawn skewer with honey roast sweet potato and ooray plum and lemon myrtle dipping sauces

pasta

All pastas topped with shaved parmesan

Gluten free pasta (penne) available extra 4

SPINACH & RICOTTA RAVIOLI (v) gluten free not available 33

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

AVOCADO, SWEET ONIONS, OLIVES & FETA SPAGHETTINI (v) 36

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

BUG TAIL SPAGHETTINI 47

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

BACON & MUSHROOM LINGUINE 37

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

SEAFOOD LINGUINE 49

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

PRAWN & SCALLOP PAPPARDELLE 45

Thick, flat pasta tossed with sautéed prawns, scallops, semidried 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
15% surcharge applies on all public holidays

desserts

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

MAGNUM LAVA – allow 25 min prep 22

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

STICKY DATE PUDDING 19.5

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

MANGO CRÈME BRULEE 19.5

With strawberry coulis and macadamia biscotti

COCONUT & MALIBU PARFAIT 19.5

Coconut and Malibu parfait on pineapple salsa with macadamia nut biscotti

BANANA FRITTERS 19.5

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

CHEESECAKE OF THE DAY 19.5

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 11 2 Cheese 17 3 Cheese 25

GELATO 5

Choose from milk chocolate, strawberry, macadamia or coconut and raspberry swirl

SORBET 5

Choose from passionfruit, mango, strawberry, lemon and lime

special dietary requirements

BRUSCHETTA (gluten free) 9

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

GARLIC BREAD (gluten free) 11

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

QUINOA & BEETROOT SALAD (vegan) 20

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

mains

AVOCADO PENNE (vegan & gluten free) 33

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) 30

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

CHICKPEA CURRY (vegan) 33

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

sides 8

SAUTEED SUGAR PEAS

With garlic and chilli

SWEET POTATO FRIES

With vegan aioli

SHOE STRING FRIES

with vegan aioli

SAUTEED MUSHROOMS

desserts 15

CHOCOLATE MUD CAKE (vegan)

Served with vegan gelato

BANANA & WALNUT CAKE (vegan)

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