

# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## BEVERAGE 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

# wine

<b>Sparkling</b>	<b>BTL</b>	<b>150ML GLS</b>	<b>250ML GLS</b>
LA LA LAND PROSECCO, VIC	48	11.0	
SPRING SEED SPARKLING RED CUVEE, MCLAREN VALE	50		
DAL ZOTTO PUNCHINO PROSECCO NV, VIC	52		
AZAHARA BRUT NV, VIC	48	11.0	
42 DEGREES SOUTH PREM. CUVEE SPARKLING ROSE NV, TAS	56	13.0	
CLOVER HILL VINTAGE BRUT, TAS	75		
DELAMERE CUVEE NV, PIPERS CREEK, TAS	82		
CHAMPAGNE TAITTINGER CUVEE PRESTIGE BRUT NV, FRANCE	140		

## Sauvignon Blanc & blends

TOTARA SAUV BLANC, NZ	50	11.0	18.0
HESKETH BRIGHT YOUNG THINGS SAUV BLANC, SA	48	11.0	17.0
SHAW & SMITH SAUV BLANC, SA	70		
CULLEN GRACE MADELINE, WA	55	12.5	19.5
CATALINA SOUNDS SAUV BLANC, NZ	75		

## Aromatic White Wine

KISMET MOSCATO, VIC	45	10.0	15.5
DAL ZOTTO PINOT GRIGIO, VIC	50	10.0	16.0
PRINTHIE MOUNTAIN RANGE PINOT GRIS, NSW	52	11.0	18.0
ROCKBARE RIESLING, SA	55	12.0	19.0
MOUNTADEM PINOT GRIS, EDEN VALLEY	60	12.0	20.0
ELODIE MUSCAT MOELLEUX, IGP VAR, FRANCE	60		

## Chardonnay

FIRST CREEK BOTANICA, NSW	48	11.0	17.0
THE PAWN, ADELAIDE HILLS, SA	58		
RISING, VIC	62	14.0	22.0
LEEWIN PRELUDE, WA	75		

## Rose

	<b>BTL</b>	<b>150ML GLS</b>	<b>250ML GLS</b>
HESKETH WILD AT HEART ROSE, SA	48	11.0	17.0
PETIT AMOUR ROSE, FRANCE	52	12.0	19.0
RIVIERA BISTRO, VIN DE PROVENCE, FRANCE	59	13.0	21.0
RAMEAU D'OR GOLDEN BOUGH PROVENCE ROSE, FRANCE	60		
MAISON AIX ROSE, FRANCE	72		

## Pinot Noir

REVERIE, FRANCE	50	11.0	18.0
IN DREAMS, VIC	59	13.0	21.0
DOMAIN RD, CENTRAL OTAGO, NZ	72		
FROGMORE CREEK, TAS	85		
OCEAN EIGHT, MORNINGTON PENINSULA, VIC	85		
DOG POINT, NZ	110		

## Alternate Red Wine

LA BOCA MALBEC, ARGENTINA	55	12.0	20.0
PENNY'S HILL MERLOT, SA	55	12.0	20.0
APHELION WELKIN GRENACHE, SA	59	13.0	21.0
JERICO TEMPRANILLO, ADELAIDE HILLS	62	13.0	21.0
BELOKI RIOJA TEMPRANILLO, RIOJA SPAIN	65		
AQUILANI SANGIOVESE, ITALY	50	11.0	18.0

## Shiraz

FIRST CREEK BOTANICA SHIRAZ, NSW	48	11.0	17.0
TAR & ROSES HEATHCOTE SHIRAZ, VIC	55	12.0	20.0
HEAD RED GSM, SA	58		
TWO HANDS GNARLY DUDES SHIRAZ, SA	65		
WILD DUCK CREEK "SPRING FLAT", HEATHCOTE, VIC	95		

## Cabernet Sauvignon & Cabernet Blends

ALKOO MI GRAZING CABERNET MERLOT, WA	48	11.0	17.0
HESKETH TWIST OF FATE CABERNET, SA	45	10.0	16.0
MOUNTADEM EDEN VALLEY CABERNET, SA	60		
TIM ADAMS CABERNET/MALBEC, CLARE VALLEY, SA	60	13.0	21.5
CHÂTEAU LAMOTHE RESERVE JOUBERT, BORDEAUX, FRANCE	72		
HOWARD PARK LESTON CABERNET, MARGARET RIVER, WA	85		
ZEMA "FAMILY" CABERNET, COONAWARRA, SA	95		
LEEWIN ART CABERNET SAUVIGNON, WA	190		

# cocktails

## REEF GIN REFRESHER

Husk ink gin, tonic water, lime juice, mint, fresh strawberries & fresh orange

All 19.5

## RAINFOREST GIN BRAMBLE

Wolf Lane Tropical Gin, wild berry liqueur, berry puree, lime juice & a dash of soda

## OCEAN BLISS

Tromba Blanco Tequila, Blue Curacao, triple sec, lime juice, coconut cream, coconut puree & toasted coconut

## NAUTICAL NONSENSE

Vanilla vodka, Malibu, Alize Bleu, apple juice, passionfruit pulp & lychee

## MIXED BERRY MOSCOW MULE

Vodka, Chambord, strawberry liqueur, lime juice & strawberry puree topped with non-alcoholic ginger beer

## BLACKBEARDS TIKI TREASURE

Nusa Cana tropical rum, Malibu, Cointreau, Disaronno, pineapple juice, orange juice & grenadine

## Sangria Jugs

All 40

### WHITE SANGRIA

White wine, elderflower liqueur, lychee liqueur, lemonade, cucumber & strawberries

### RED SANGRIA

Red wine, triple sec, strawberry liqueur, lemonade, orange & strawberries

## Pimms Jug

40

Pimms, lemonade, strawberries, oranges, limes, lemons, cucumber & mint

CONTEMPORARY & CLASSIC COCKTAILS ARE AVAILABLE ON REQUEST PLEASE  
MAKE SURE TO CHECK OUT OUR COCKTAIL SPECIALS ON THE BOARDS

# frozen fishbowl cocktails

1 person 19.5 2 people 38 3 people 55

## THE FITZROY

Vodka, Midori, Blue Curacao, pineapple juice, lime juice & maraschino cherry juice

## MANGO WEIS BAR

Vodka, Malibu, Mango Liqueur, mango puree, coconut cream, sugar syrup, and mango nectar

## SAY CHEESECAKE

Vodka, Limoncello, Mozart White, vanilla syrup, lemon juice, and thickened cream

# mocktails

## MOCKTAIL MANGO

All 14

Frozen mango, mango juice, lime juice, sugar syrup & passionfruit syrup

## MOCKTAIL BERRY

Frozen strawberries, cranberry juice, apple juice, sugar syrup & lime juice

## MOJITO

Mint, lime juice, sugar syrup & soda water

## PINA COLADA

Pineapple juice, coconut cream & coconut syrup

## BLOODY MARY

Tomato juice, salt, pepper, tabasco, lime juice & Worcestershire sauce

## AMARETTO-ISH SOUR

Almond syrup, hibiscus syrup, lime juice, sugar syrup, egg whites & bitters

# spirits

## Rum

APPLETON ESTATE	9
BUNDABERG	9
BACARDI BLANCA	9
NUSA CANA TROPICAL	9
CAPTAIN MORGAN SPICED	10
KRAKEN BLACK SPICED RUM	10
RATU SIGNATURE BLEND	10

## Bourbon & American Whiskey

JIM BEAM WHITE LABEL	9
JACK DANIELS	10
WILD TURKEY	10
SOUTHERN COMFORT	10
MAKERS MARK	10
JACK DANIELS HONEY	11
WOODFORD RESERVE	12

## Blended Whiskey

JOHNNIE WALKER RED LABEL	9
CANADIAN CLUB	9
JOHNNIE WALKER BLACK LABEL	10
JAMESON IRISH	10
CHIVAS REGAL 12 Y.O	11
JOHNNIE WALKER GREEN	12
JOHNNIE WALKER GOLD	14

## Single Malt Whiskey

GLENFIDDICH 12 Y. O	12
TALISKER SKYE	14
TALISKER 10 Y. O	14
LAGAVULIN 8 Y. O	15

## Vodka

KETEL ONE	9
GREY GOOSE	11
BELVEDERE	12
IDLE HOUR RYE FILTERED (DISTILLED IN QLD)	13

## Gin

TANQUERAY	9
GORDONS PINK	9
BOMBAY SAPPHIRE	9
ROKU	10
PATIENT WOLF	10
HENDRICKS	11
WOLF LANE TROPICAL (DISTILLED IN CAIRNS)	12
HUSK INK GIN	12
DEVIL'S THUMB SIGNATURE DRY (DISTILLED IN FNQ)	12
DEVIL'S THUMB RAINFOREST (DISTILLED IN FNQ)	12

## Brandy / Cognac / Port

PENFOLDS CLUB	7.5
CHATEAU TANUNDA	8
GALWAY PIPE	10
COURVOISIER	14
PENFOLDS GRANDFATHER	14
HENNESSY VS	15

## Liqueur

APEROL, BAILEYS IRISH CREAM, CHAMBORD, KAHLUA, LIMONCELLO, PIMMS, MIDORI, TIA MARIA, ALIZE BLEU	7
FRANGELICO, AGWA	8
COINTREAU, GALLIANO SAMBUCA BLACK, GALLIANO SAMBUCA WHITE, GALLIANO VANILLA	9

# beer

## Australian Beer

FURPHY REFRESHING ALE	4.4%	9
GREAT NORTHERN ORIGINAL	4.2%	9
GREAT NORTHERN SUPER CRISP	3.5%	9
HAHN PREMIUM LIGHT	2.6%	8
HAHN SUPER DRY	4.6%	9
JAMES BOAGS PREMIUM	5.0%	9
JAMES BOAGS LIGHT	2.9%	8
JAMES SQUIRE 150 LASHES PALE ALE	4.2%	9
JAMES SQUIRE GOLDEN ALE	4.5%	9
WHITE RABBIT DARK ALE	4.9%	9

## Craft Beer

BARRIER REEF 'HAZY DAYS LAGER' CAIRNS QLD	4.2%	11
BARRIER REEF 'TWO TURTLES' PALE ALE, CAIRNS QLD	5%	11
CORAL SEA TROPICAL ALE, CAIRNS QLD	5%	10
STONE AND WOOD PACIFIC ALE, BYRON BAY NSW	4.4%	10

## International Beer

CORONA EXTRA	4.5%	9
HEINEKEN ZERO	0%	7
HEINEKEN	5%	9
PERONI NASTRO AZZURO	5.1%	9
STELLA ARTOIS	5%	9

## Draught Beer

XXXX GOLD	3.5%	9
JAMES SQUIRE 150 LASHES PALE ALE	4.2%	10
BYRON BAY LAGER, BYRON BAY NSW	4.5%	12

# cider/ginger beer

BROOKVALE UNION GINGER BEER	4%	12
JAMES SQUIRE GINGER BEER	4%	10
JAMES SQUIRE ORCHARD CRUSH – APPLE CIDER	5.2%	10
REKORDERLIG STRAWBERRY & LIME	4%	13

# soft drinks

## Soft drink & Juice (per glass)

All 5

APPLE	TOMATO	GINGER BEER
ORANGE	COCA-COLA	LIFT
PINEAPPLE	NO SUGAR COKE	PINK SPRITE
MANGO	SPRITE	LEMON LIME BITTERS
TROPICAL	FANTA	
CRANBERRY	GINGER ALE	

## Water

SAN PELLEGRINO OR ACQUA PANNA STILL	500ML 6.5	1L 9.5
MT FRANKLIN LIGHTLY SPARKLING	750ML 8.5	

## Iced drinks

All 6

ICED LATTE	ICED MOCHA	ICED CHOCOLATE	
Add flavoured syrup (caramel, vanilla or hazelnut)			0.5
Add ice cream			2

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# 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)** *per slice* 4  
*Gluten free bread available*

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

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

<b>OCTOPUS SALAD (gf)</b>	24	
BBQ marinated baby octopus tossed in a salad of sweet onions, roast red pepper, black olives & wild rocket with crumbled feta		
<b>QUINOA &amp; BEETROOT SALAD (v, gf)</b>	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		
<b>PRAWN &amp; MANGO SALAD</b>	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		
<b>ROAST SWEET POTATO &amp; ARTICHOKE SALAD (v, gf)</b>	22	
Roast sweet potato, artichokes, red peppers, bocconcini & baby spinach coated in a light citrus dressing with toasted pine nuts		
<b>THAI STYLE SALAD</b>		
Asian style salad with fried shallots and coated in a soy & ginger dressing		
With Beef	25	
With Chicken	25	
With Calamari	25	
With Prawn	35	
<b>CAESAR SALAD (gf available)</b>	<b>ENTREE</b>	<b>MAIN</b>
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

<b>BARRAMUNDI (gf)</b>	48	<b>PENANG SEAFOOD CURRY</b>	52
Locally caught barramundi pan seared and served with roast sweet potato & topped with Bowen mango salsa & lemon beurre blanc		Mixed seafood poached in a penang coconut curry served with jasmine rice, mango salsa & pappodums	
<b>BEER BATTERED FISH &amp; CHIPS</b>	36	<b>WHOLE BABY BARRA</b>	60
Beer battered reef fish served with fries, mixed leaf salad & lime mayo		Crispy Trinity Bay whole baby barramundi, shallots, ginger, chilli and sticky soy; served with jasmine rice and marinated seaweed.	
<b>BARRAMUNDI SUPREME (gf)</b>	56	<b>DUNDEE'S SEAFOOD TOWER</b>	105
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		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	
<b>TASTE OF THE SEA</b>	44	<b>UPGRADE:</b>	
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		Add Half Lobster	36
		Add Chilli Mussels	15
		Add Garlic Prawns	15
<b>MUSSELS (Australian Blue)</b>	42	<b>DUNDEE'S BARRIER REEF</b>	300
Steamed mussels in a choice of: Chilli and tomato <b>OR</b> Garlic, white wine, parsley & cream sauce		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	
<b>GARLIC YABBIES (gf)</b>	56		
Local tableland yabbies oven roasted in garlic butter, served on seasoned rice			
<b>BUGS &amp; PRAWNS</b>	63		
Chilled local bug tails and prawns served on ice with grilled Vienna sourdough			

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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 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	SUGAR SNAP PEAS
ROCKET & APPLE SALAD	SAUTEED MUSHROOMS
QUINOA & BEETROOT SALAD	MIXED VEGETABLES
MIXED LEAF SALAD	HONEY ROAST SWEET POTATO
CAESAR SALAD	CREAMY MASHED POTATO
STEAMED RICE	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

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# desserts

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**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

# lunch

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

## lunch specials 25

### **CALAMARI ROCKET & APPLE SALAD**

Calamari coated in Dundee's special seasoning lightly fried served with tom yum mayo and a wild rocket, shredded apple & parmesan salad

### **ROAST DUCK SPRING ROLLS (4)**

Shredded roast duck, rice noodles & mixed julienne vegetables in spring roll pastry with chilli, lime & coriander dipping sauce, served with an Asian style coleslaw

### **SPICY FRIED CHICKEN TACOS**

Spicy fried chicken with coleslaw coated in sriracha mayo in a soft grilled tortilla

### **OCTOPUS SALAD (gf)**

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)**

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

### **CAESAR SALAD (gf available)**

Baby cos leaves, shaved parmesan, anchovies, bacon & croutons coated in a creamy anchovy dressing, with your choice of:

**GRILLED CHICKEN, CALAMARI or SPICY CHICKEN**

### **THAI PENANG CURRY WITH CHICKEN**

Slightly sweet & salty red style coconut broth with steamed rice, pappadums, & mango salsa

### **BACON & MUSHROOM LINGUINE (gf pasta available +\$4)**

Sautéed bacon, mushroom & baby spinach in a creamy white wine sauce; finished with green eschalots & shaved parmesan

### **DUNDEE'S BOLOGNESE SPAGHETTINI (gf pasta available +\$4)**

Dundee's own homemade mince in a rich tomato sauce tossed with thin spaghetti; finished with wild rocket & parmesan

15% surcharge applies on all public holidays

# lunch specials

29

## CAJUN SALMON – 100g (gf)

Tasmanian salmon coated with cajun spice on a wild rocket, avocado, tomato & red onion salad with dill crème fraiche dressing

## CRAB SLIDERS (2)

Lightly toasted brioche slider rolls filled with gem lettuce, avocado, semidried tomato, fresh picked crab meat & lime mayo

## STEAK / GRILLED FISH / BATTERED FISH BURGER

With fresh grated beetroot, roma tomato, balsamic onion, swiss cheese, lettuce & tomato & fennel relish in a toasted brioche roll with fries, onion rings & smoky BBQ sauce

## HALF RACK OF PORK RIBS

Hickory basted pork ribs with mixed leaf salad, fries & smoky BBQ dipping sauce

## BEER BATTERED PRAWNS

Honey sesame coated beer battered prawns on sweet potato fries, marinated wakame seaweed & wasabi mayo

## BEER BATTERED FISH & CHIPS

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

## THAI PENANG CURRY WITH FISH

Slightly sweet & salty red style coconut broth with steamed rice, pappadums, and mango salsa

## GARLIC MUSSEL LINGUINE (gf pasta available + 4)

Steamed Southern Blue mussels in garlic, white wine, and cream, tossed with linguine

## CHILLI PRAWNS SPAGHETTINI (gf pasta available + 4)

Prawns sautéed with chilli, deglazed with white wine, finished in a rich tomato sauce, and tossed with thin spaghetti, sundried tomatoes & baby spinach (Chillies vary in heat throughout the year, if you would like it hotter, please ask)

# gourmet deli wrap & brioche rolls

Choose your base with 4 salads & a dressing

## BASE – Choose one

Sweet Potato & Hummus (Vego)	16
Ham (shaved leg)	16
Grilled chicken breast	16
Bacon	16
Hungarian salami	20
Sirloin (thinly sliced)	20
Prawn	22

## SALADS – Choose four

Asian coleslaw  
Avocado  
Beetroot  
Carrot  
Cucumber  
Feta or swiss cheese  
Lettuce  
Red onion  
Roasted capsicum  
Tomato or sundried tomato

## DRESSING – Choose one

Tomato & Fennel Relish  
Smoky BBQ sauce  
Sweet chilli  
Dill sour cream  
Lime mayo  
Caesar dressing  
Basil pesto  
Hot chilli sauce  
Mustard pickle