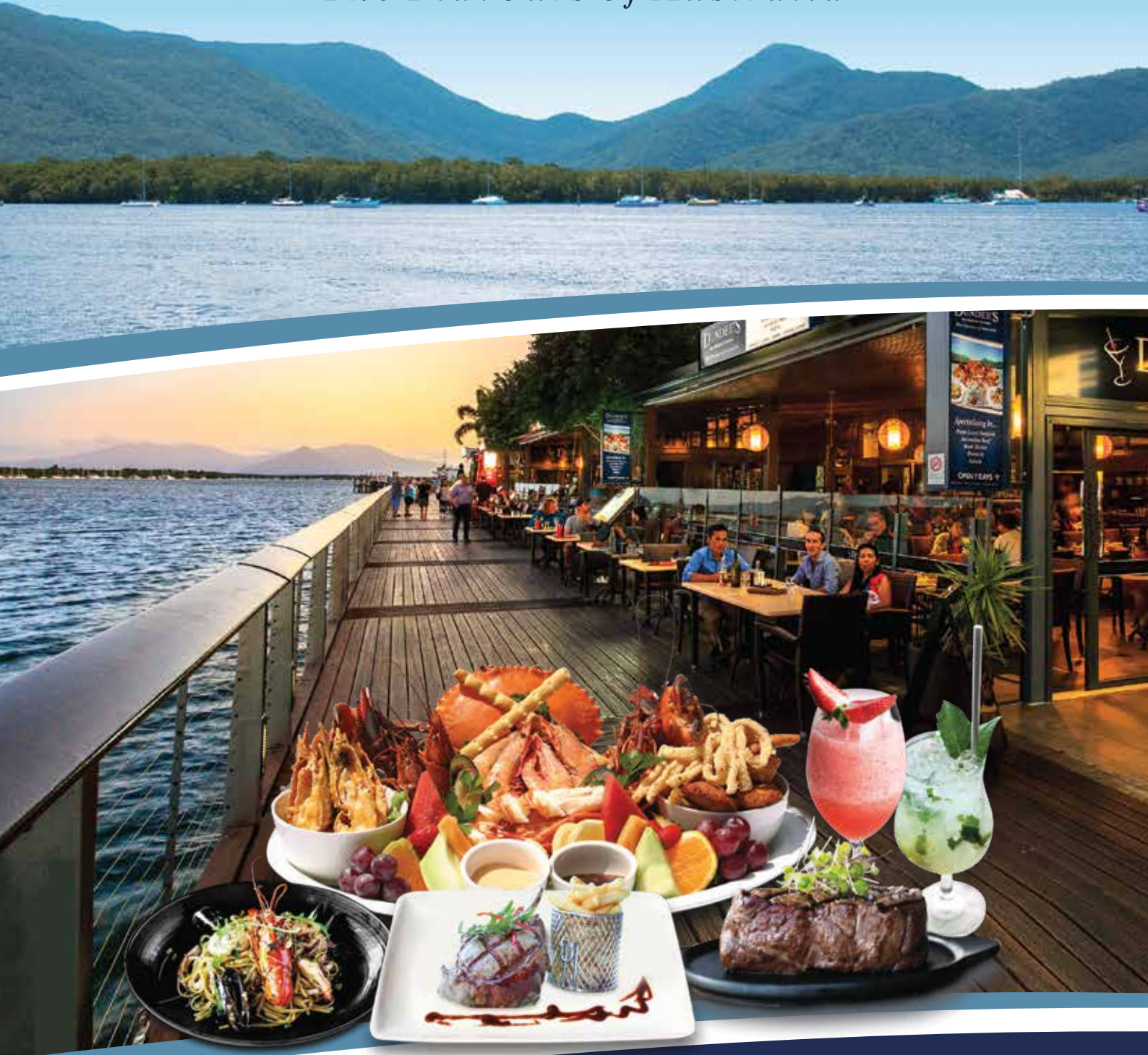


# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*



## EVENTS 2023/24

Dundeess Restaurant on the Waterfront

[www.dundeess.com.au](http://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](http://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

MIN 20 Adult guests – *50+ guests - Alternate Drop service*

## MENUS

Please select one menu per group ( exception with kids menu)

Add \$2.00 per person if you wish to add Tea/Coffee - Filter only

Add \$9.00 per person if you wish to add a welcome drink

(Glass of House red, white, sparkling white, tap beer,  
soft drink or juice)

*Produce costing in Australia is directly affected by external factors that are out of our control, such as transport, worker shortages and environmental impacts. Therefore, some dishes and/or menus maybe subject to change, removal or substitution at Dundee's Restaurants discretion.*

## MENU 1

**3 Course Lunch ONLY – \$39.00 per person**

**2 Course Lunch only – \$32.00 per person (A) Entree/Main (B) Main/Dessert**

### ENTRÉE – Choose from selection below

**Bruschetta** – Grilled sour dough vienna bread topped with cherry tomatoes, red onion & basil salsa

### MAIN PLATE – Choose from selection below

#### **Calamari Rocket & Apple Salad**

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

#### **Octopus Salad (gf)**

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

#### **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 & extra virgin olive oil dressing

#### **Roast Duck Spring Rolls (contains peanuts)**

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

#### **Caesar Salad (gf available)**

Baby cos leaves, shaved parmesan, anchovies, bacon & croutons coated in a creamy anchovy dressing with: Grilled Chicken, Calamari or Spicy Chicken

#### **Spicy Fried Chicken Tacos**

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

#### **Thai Penang Curry with Chicken**

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

#### **Bacon & Mushroom Linguine (gf available)**

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

#### **Dundee's Bolognese Spaghetini (gf available)**

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

### DESSERT – Choose from selection below

**Rich Chocolate Mud Cake** – With strawberry compote & vanilla ice cream

**Marshmallow Pavlova** – With passionfruit syrup & blueberry compote

## MENU 2

**3 Course Lunch ONLY – \$45.00 per person**

**2 Course Lunch ONLY – \$38.00 per person (A) Entree/Main (B) Main/Dessert**

### ENTRÉE – Choose from selection below

#### **Bruschetta**

Grilled sour dough Vienna bread topped with cherry tomatoes, red onion & basil salsa

### MAIN PLATE – Choose from selection below

#### **Cajun Salmon (gf)**

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

#### **Half Rack of Pork Ribs**

Hickory basted pork ribs with mixed leaf salad, crunchy 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 & mango salsa

#### **Chilli Prawns Spaghettoni (gf available)**

Prawns sautéed with chilli, deglazed with white wine, finished with a rich tomato sauce; tossed with thin spaghetti, sun-dried tomatoes, & baby spinach

#### **Garlic Mussel Linguine (gf available)**

Steamed southern blue mussels in garlic, white wine & cream; tossed with linguine

### DESSERT – Choose from selection below

#### **Rich Chocolate Mud Cake**

With strawberry compote & vanilla ice cream

#### **Marshmallow Pavlova**

With passionfruit syrup & blueberry compote

## MENU 3

### 2 Course

**\$64.00 per person**

**Crusty Dinner Roll (gf bread available+3)**

Served with plain whipped butter

### ENTRÉE – Choose from selection below

#### **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 (v, gf)**

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 – Choose from selection below

#### **Rump Steak (250g)**

Grain fed Angus beef served MEDIUM with honey roast sweet potato & red wine jus

#### **Barramundi (gf)**

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

#### **Baked Chicken Breast (gf)**

Pocketed with sundried tomatoes & avocado; served with roast sweet potato & creamy macadamia nut pesto sauce

#### **Spinach & Ricotta Ravioli (v)**

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

## MENU 4

### 2 Course

**\$75.00 per person**

**Crusty Dinner Roll (gf bread available+3)**

Served with plain whipped butter

### **ENTRÉE – Choose from selection below**

#### **Crispy Prawns**

Crispy coated prawns with spicy plum dipping sauce

#### **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 & extra virgin olive oil dressing

#### **Field Mushrooms (v)**

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

#### **Thai Beef Salad (v)**

Slices of chargrilled marinated sirloin tossed through an asian style salad

### **MAIN PLATE – Choose from selection below**

#### **Moroccan Lamb Cutlets**

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

#### **Eye Fillet (220g grain fed)**

Australian beef chargrilled MEDIUM, served with honey roast sweet potato & red wine jus

#### **Barramundi & Prawns (gf)**

Locally 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 & creamy macadamia nut pesto sauce

#### **Avocado, Sweet Onions & Fetta Spaghettini (v. gf penne avail+3.)**

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

## MENU 5

### 3 Course – \$75.00 per person

**Crusty Dinner Roll (gf bread available+3)**

Served with plain whipped butter

### ENTRÉE – Choose from selection below

**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 (v, gf)**

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 vienna sour dough

### MAIN PLATE – Choose from selection below

**Rump Steak (250g)**

Grain fed Angus beef served MEDIUM with honey roast sweet potato & red wine jus

**Barramundi (gf)**

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

**Baked Chicken Breast (gf)**

Pocketed with sundried tomatoes & avocado; served with  
roast sweet potato & 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 – Choose from selection below

**Mango Sorbet**

Served with strawberry coulis & crisp almond biscotti

**Rich Chocolate Mud Cake**

With strawberry compote & vanilla ice cream

**Marshmallow Pavlova**

With passionfruit syrup & blueberry compote



## MENU 6

### 3 Course – \$86.00 per person

**Crusty Dinner Roll (gf bread available+3)** – Served with plain whipped butter

#### **ENTRÉE – Choose from selection below**

##### **Crispy Prawns**

Crispy coated prawns with spicy plum dipping sauce

##### **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 & extra virgin olive oil dressing

##### **Field Mushrooms (v)**

Sauteed field mushrooms & roasted peppers on grilled ciabatta with creamy buffalo feta, rocket & truffle oil

##### **Thai Beef Salad**

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

#### **MAIN PLATE – Choose from selection below**

##### **Moroccan Lamb Cutlets**

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

##### **Eye Fillet (220g grain fed)**

Australian beef chargrilled MEDIUM, served with honey roast sweet potato & red wine jus

##### **Barramundi & Prawns (gf)**

Locally 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 & creamy macadamia nut pesto sauce

##### **Avocado, Sweet Onions & Feta Spaghetini (v. gf penne avail.)**

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

#### **DESSERT – Choose from selection below**

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

**Mango Crème Brulee** – Served with crisp macadamia biscotti

**Cheesecake of the Day** – Please ask your waiter for the flavor of today's cheesecake

# DUNDEE'S

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## CHILDREN'S MENU \$20.00

(Children 12 years and under)

VALID 01/4/2023 – 31/3/2024

All children's meals include ice cream and one glass of soft drink:  
choose from Coke, Lemonade, Pink Lemonade, Lemon lime & bitters,  
Orange juice, Pineapple juice, Apple juice or Tropical juice.

### MAIN

#### STEAK AND CHIPS

A minute steak, chargrilled and served with chips and tomato sauce

#### SAUSAGES AND MASHED POTATO

Grilled sausages served with creamy mashed potato and tomato sauce

#### DUNDEE'S CHICKEN AND CHIPS

Crumbed tender pieces of chicken served on chips with tomato sauce

#### CRUMBED FISH AND CHIPS

Crumbed fish fingers served on chips with tomato sauce and lemon

#### CALAMARI AND CHIPS

Thin strands of calamari dusted in Dundee's coating, served with chips and tomato sauce

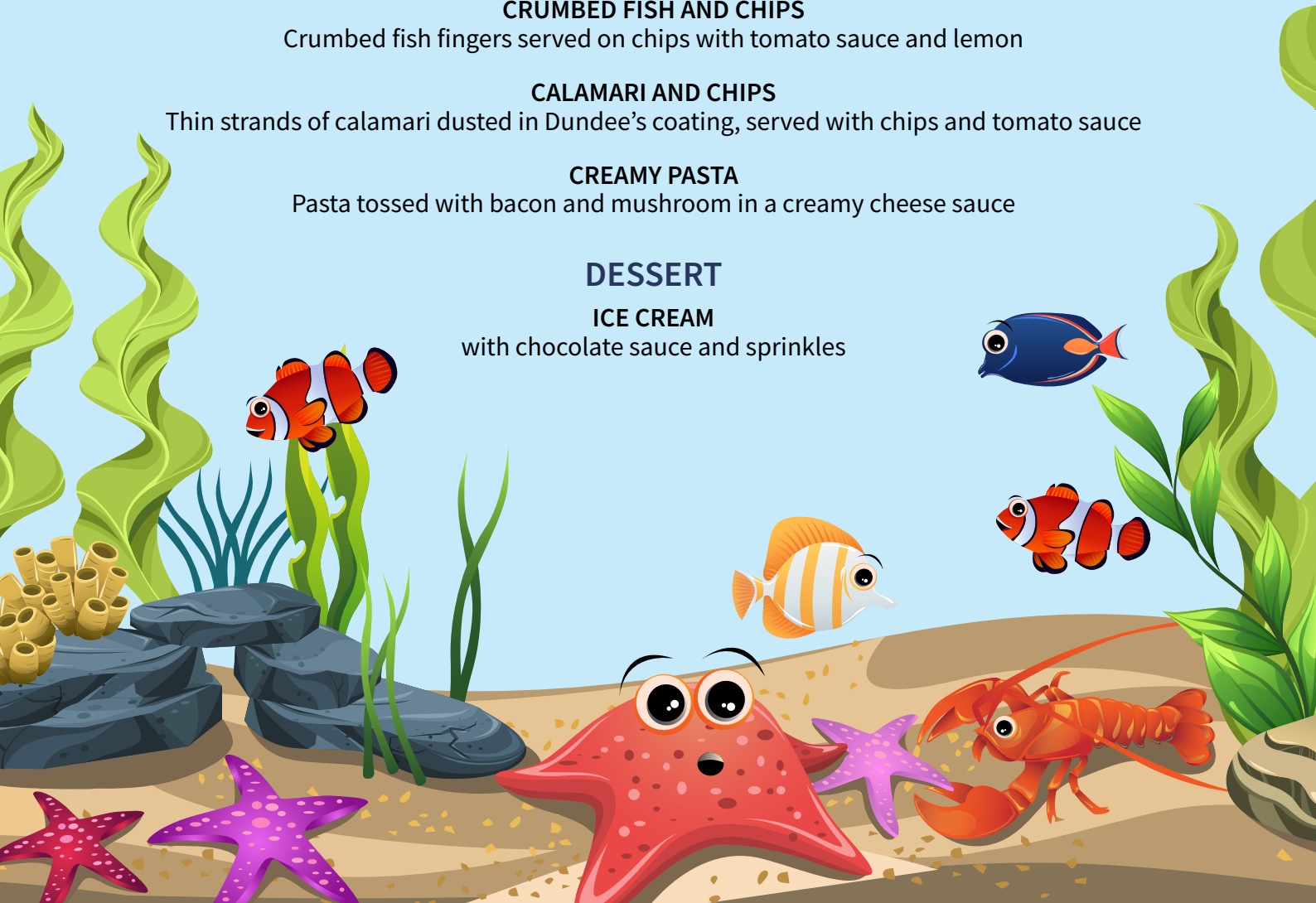
#### CREAMY PASTA

Pasta tossed with bacon and mushroom in a creamy cheese sauce

### DESSERT

#### ICE CREAM

with chocolate sauce and sprinkles



## COCKTAIL DINNER

**\$2,950.00 min spend OR Min 50 guests**

**\$59.00 per person min spend**

### **COLD CANAPES (\$8.00 EACH)**

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

### **HOT CANAPES (\$8.00 EACH)**

- Mini spring rolls & curry vegetable triangles
- Assorted mini quiche
- Chicken or Eye fillet skewers with Ooray plum sauce (gf)
- Crispy honey & soy chicken wings with chilli dipping sauce (gf)
- Crispy prawns with plum dipping sauce
- 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

### **FORK FOOD SELECTION (\$17.00 EACH)**

- 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
- Thai prawn salad with soy, chilli dressing

### **DESSERTS (\$13.00 EACH)**

- Mini pavlova with passionfruit syrup
- Mini chocolate eclairs filled with custard
- Orange & almond slice (gf)
- Citrus tartlets
- Salted caramel brownie
- Mini sorbet waffle cones
- Mixed assorted mini muffins
- Caramel & Macadamia slice





## BEVERAGE PACKAGES

**2 Hours - \$45.00**

**3 Hours - \$55.00**

**4 hours - \$65.00**

All packages include soft drinks and juice.

Beverages and spirits on consumption and bar tab options available.

Beverage selection is subject to availability on given products; and can vary seasonally.

### **Sparkling**

Rapture Sparkling Brut, South East Australia  
Austin's '6FT 6' ProSecco, King Valley VIC

### **White Wine**

Sidewood, Adelaide Hills SA  
Ingram Road, Yarra Valley VIC

### **Red Wine**

The Curator 'Parishes' Barossa Valley SA  
Spring Vale 'Melrose', Freycinet TAS

### **Draught Beer**

XXXX Gold  
James Squire 150 Lashes

### **Bottled Beer**

Great Northern Original  
James Boags Light

### **Cider**

James Squire Orchard Crush