

INBOUND / Industry Menu Suggestions

Valid 01/04/2023 - 31/03/2024

Specialising in...

Local Seafood

Australian Beef

Pasta

Salads

Sit back, relax and dine whilst enjoying the aquarium views.

Phone 07 4276 1855

Lunch: Monday - Sunday 11:30am - 2:30pm (Last sitting)
Dinner: Tuesday - Saturday 5:30pm till late



THE PERFECT PLACE TO ENJOY LUNCH OR DINNER WITH FAMILY OR A GROUP OF FRIENDS:

Be amazed by the beauty of the aquarium features, as our friendly service compliments the mouth-watering dishes for which Dundee's has become world famous

OUR MOTTO

To supply uncompromising value, quality fresh exotic Australian Cuisine. Our informal and relaxed atmosphere makes a night out very special.



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.

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)

FIT, GROUP & MICE MARKET RATES.
Select one menu per group only

THESE ARE MENU SUGGESTIONS, AS WE SPECIALISE IN TAILORED MADE MENUS TO SUIT YOUR CLIENTS' REQUIREMENTS – EMAIL OUR MARKETING TEAM DIRECTLY.



ADDRESS DUNDEE'S RESTAURANT AT THE CAIRNS AQUARIUM

5 FLORENCE STREET, CAIRNS QLD 4870, AUSTRALIA

OPENING TIMES Lunch: Wednesday-Sunday 11:30am - 3:00pm

Dinner: Wednesday - Saturday 5:30pm - Late.

CUISINE Dundee's Restaurant is renowned for Australian beef, fresh local seafood and pasta

TO CONTACT Phone 07 4276 1855

DUNDEES bookings.ca@dundees.com.au

www.dundees.com.au

ONLINE BOOKING Book Online: www.dundees.com.au/reservation/

Facebook: Click the BOOK NOW Button

STAFF INFO Western Markets / China Markets

Venetia Van Staveren - venetia@dundees.com.au

Japan Markets / Korean Markets

Asami Burke - asami@dundees.com.au

COMPANY NAME Lownco Pty Ltd. t/a Dundees at the Cairns Aquarium 51 631 020 758

POSTAL ADDRESS PO Box 6770, Cairns, QLD 4870

RESTAURANT TYPE Casual, friendly, relaxed atmosphere, fully licensed

CAPACITY Air-conditioned dining up to 70 pax

DRESS CODE Al Fresco dining for up to 70 pax

F.O.C POLICY Tidy casual – shorts and t-shirts are okay

CANCELLATION 1 FOC for every 20 paying pax. MAXIMUM of 5 FOC

POLICY Cancellation fees apply if cancelled with less than 24hrs notice prior to dining.

Only applies for groups more than 20 pax. Cancellation charge at 50% of total booking.

AGENT Chinese & Japanese speaking staff

INFORMATION Visit our either of restaurant websites, scroll to the bottom of the page and click

on the AGENTS icon.

WHEN MAKING BOOKINGS PLEASE LET US KNOW

• If booking includes children or tour guides please indicate which menu they will dine from (Adults, Kids or Tour Leaders)

- Tour guide name & mobile number if available
- · Any dietary requirements or allergies
- Method of payment
- Pre-orders would be appreciated but not essential NOW:



Crusty Dinner Roll with plain whipped butter

ENTREE

Chef's Special Soup of the Day

MAIN

Pumpkin Penne (V) (GF available)

Roast pumpkin, balsamic onion, semidried tomato, black olives and baby spinach tossed with penne pasta and pesto

or

Chilli Calamari (GF)

Dusted calamari in chilli seasoning served with lime mayo, rocket, pear & parmesan cheese salad tossed in balsamic dressing

or

Crocodile Spring Rolls

Crocodile mince, rice noodles and julienne vegetables, rolled in spring roll pastry with ooray plum sauce and asian coleslaw (4 pieces)

DESSERT

Mango Sorbet (GF/DF)

with strawberry coulis and macadamia biscotti



Crusty Dinner Roll with plain whipped butter

ENTREE

Chef's Special Soup of the Day

MAIN

Steak Burger

Chargrilled rib fillet, fresh grated beetroot, roma tomato, balsamic onion, swiss cheese, lettuce & paw paw chutney in a toasted turkish roll with fries, onion rings & smoky BBQ sauce

DESSERT

Mango Sorbet (GF/DF) with strawberry coulis and macadamia biscotti



Crusty Dinner Roll with plain whipped butter

ENTREE

Chef's Special Soup of the Day

MAIN

Chilli Calamari (GF)

Dusted calamari in chilli seasoning served with lime mayo, rocket, pear & parmesan cheese salad tossed in balsamic dressing

or

Crocodile Spring Rolls

Crocodile mince, rice noodles and julienne vegetables, rolled in spring roll pastry with ooray plum sauce and asian coleslaw (4 pieces)

or

Pumpkin Penne (V) (GF Available)

Roast pumpkin, balsamic onion, semidried tomato, black olives and baby spinach tossed with penne pasta and pesto

or

Barramundi Tacos

Crispy strips of barramundi in white tortillas with asian coleslaw and sriracha mayo

or

Pork Belly Slider

Milk rolls with braised pork belly, crushed pear and rocket salad

DESSERT

Mango Sorbet (GF/DF) with strawberry coulis and macadamia biscotti

or

Rich Chocolate Mud Cake

With strawberry compote and vanilla ice cream

or

Marshmallow Pavlova (GF) (DF available) with passionfruit syrup and blueberry compote



Crusty Dinner Roll with plain whipped butter

ENTREE

Chef's Special Soup of the Day

or

Chilli Calamari (GF)

Dusted calamari in chilli seasoning served with lime mayo, rocket, pear & parmesan cheese salad tossed in balsamic dressing

MAIN

Black Angus Sirloin

Delicious and rich full-flavoured certified MSA premium black angus beef on creamy mashed potato with sautéed leek, spinach, wild mushroom, shiraz jus and truffle mayo

or

Fish and Chips (GF)

Apple cider battered or grilled mackerel with sweet potato chips, mixed leaf salad and lime mayonnaise

DESSERT

Mango Sorbet (GF/DF)

with strawberry coulis and macadamia biscotti

or

Marshmallow Pavlova (GF) (DF available)

with passionfruit syrup and blueberry compote



DINNER MENU 7

Crusty Dinner Roll with plain whipped butter

ENTREE

Chef's Special Soup of the Day

MAIN

Seafood Spaghetti (GF available)

Sautéed prawns, scallops, calamari, mussels, half bugtail, fish in garlic, chilli wine and finished with olive oil

or

Chicken Breast

Chicken breast pocketed with soft cheese on sweet corn polenta, green pea puree and pink peppercorn cream

or

Pumpkin Penne (V) (GF available)

Roast pumpkin, balsamic onion, semidried tomato, black olives and baby spinach tossed with penne pasta and pesto

DESSERT

Mango Sorbet (GF/DF)

with strawberry coulis and macadamia biscotti

or

Marshmallow Pavlova (GF) (DF available) with passionfruit syrup and blueberry compote

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DINNER MENU 8

Crusty Dinner Roll with plain whipped butter

ENTREE

Chef's Special Soup of the Day

or

Chilli Calamari (GF)

Dusted calamari in chilli seasoning served with lime mayo, rocket, pear & parmesan cheese salad tossed in balsamic dressing

or

Ceasar Salad

Cos lettuce, bacon, grated egg, parmesan cheese and anchovies with a special caesar dressing

MAIN

Black Angus Eye Fillet (220g grain fed)

Delicious and rich full-flavoured certified MSA premium black angus beef on creamy mashed potato with sautéed leek, spinach, wild mushroom, shiraz jus and truffle mayo

or

Barramundi (GF)

Pan seared with potato galette, broccolini and champagne sabayon

or

Char Sui Duck Breast

Chinese BBQ marinated duck breast on kipfler potato, sugar peas and chilli with seared scallops and sticky orange soy

or

Pork Belly

Twice cooked pork belly on creamy mashed potato with chilli sautéed green beans, vanilla pear crush and red wine jus

or

Pumpkin Penne (V) (GF available)

Roast pumpkin, balsamic onion, semidried tomato, black olives and baby spinach tossed with penne pasta and pesto

DESSERT

Mango Sorbet (GF/DF) with strawberry coulis and macadamia biscotti

or

Marshmallow Pavlova (GF) (DF available) with passionfruit syrup and blueberry compote



DINNER MENU 9

Crusty Dinner Roll with plain whipped butter

ENTREE

Chef's Special Soup of the Day

or

Bugtail and Avocado tart

Bugtail meat with dill mayo and avocado salsa in a pastry case, with pearl caviar

or

Quinoa & Beetroot Salad (V) (GF)

Organic mixed quinoa, poached beetroot, pepita seeds, and feta tossed with rocket leaves and coated in a citrus & extra virgin olive oil dressing

or

Prawn & Mango Salad (GF)

Chilled prawn meat tossed through a light salad of mango, mixed salad leaves, chilli, cherry tomatoes and shaved coconut coated with lime mayo

or

Chilli Calamari (GF)

Dusted calamari in chilli seasoning served with lime mayo, rocket, pear & parmesan cheese salad tossed in balsamic dressing

MAIN

Black Angus Eye Fillet (200g grain fed)

Delicious and rich full-flavoured certified MSA premium black angus beef on creamy mashed potato with sautéed leek, spinach, wild mushroom, shiraz jus and truffle mayo

or

Barramundi (GF)

Pan seared with potato galette, broccolini and champagne sabayon

or

Chicken Breast

Chicken breast pocketed with soft cheese on sweet corn polenta, green pea puree and pink peppercorn cream

or

Pumpkin Penne (V) (GF available)

Roast pumpkin, balsamic onion, semidried tomato, black olives and baby spinach tossed with penne pasta and pesto

DESSERT

Rich Chocolate Mud Cake with chocolate sauce and vanilla ice cream

or

Marshmallow Pavlova (GF) (DF available) with passionfruit syrup and blueberry compote

Mango Sorbet (GF/DF) with strawberry coulis and macadamia biscotti



HONEYMOON MENU

Crusty Dinner Roll with plain whipped butter

ENTREE

Tasting Plate to share

A taste sensation of Dundee's entrees - chilli calamari, cider prawns, crocodile spring rolls, chilled bugtails, oyster shooters

MAIN

Black Angus Eye Fillet (220g grain fed)

Delicious and rich full-flavoured certified MSA premium black angus beef on creamy mashed potato with sautéed leek, spinach, wild mushroom, shiraz jus and truffle mayo

or

Seafood Spaghetti (GF available)

Sautéed prawns, scallops, calamari, mussels, half bugtail, fish in garlic, chilli wine and finished with olive oil or cream

or

Barramundi (GF)

Pan seared with potato galette, broccolini and champagne sabayon

or

Apple cider battered (GF) with sweet potato fries, coleslaw and lime mayo

or

Char Sui Duck Breast

Chinese BBQ marinated duck breast on kipfler potato, sugar peas and chilli with seared scallops and sticky orange soy

or

Pork Belly

Twice cooked pork belly on creamy mashed potato with chilli sautéed green beans, vanilla pear crush and red wine jus

or

Pumpkin Penne (V) (GF available)

Roast pumpkin, balsamic onion, semidried tomato, black olives and baby spinach tossed with penne pasta and pesto

DESSERT

Chocolate Sensation

Mini lava pudding, Dark chocolate panna cotta, Jaffa truffles, Mudcake gelato & chocolate ganache



BARRIER REEF MENU

Crusty Dinner Roll with plain whipped butter

ENTREE

Crocodile Spring Rolls

Crocodile mince, rice noodles and julienne vegetables, rolled in spring roll pastry with ooray plum sauce and Asian coleslaw (4 pieces)

MAIN

Barrier Reef Seafood Platter

A sumptuous combination of bugtails, prawns, oysters, calamari and reef fish with Namjin dipping sauce

DESSERT

Mango Sorbet (GF/DF)

with strawberry coulis and macadamia biscotti