

INBOUND / Industry Menu Suggestions

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

Specialising in...

Local Seafood Australian Beef Bush Tucker Pasta Salads

OPEN 7 DAYS

LUNCH: 11.30am - 3pm DINNER: 5.30pm - late







For all enquiries Phone 07 4051 0399

dundees@dundees.com.au FREE PARKING below Harbour Lights Harbour Lights, 1 Marlin Parade, Cairns Waterfront



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

Our location features some of Cairns' most breathtaking views. Our friendly service complements the mouth-watering dishes for which Dundee's is 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 \$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 (unless Students/Kids).

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

SEAFOOD

Indulge in Dundee's ultimate Seafood experience, a mixture of chilled steamed mud crab, yabbies, prawns, oysters, mussels and bug tails with half BBQ lobster, garlic prawns, grilled barramundi, oysters kilpatrick, chilli bug tail spaghettini, steamed black mussels in tomato and chilli,, prosciutto scallops, crispy calamari and fries accompanied by tropical fruit and Dundee's sauces.

STEAK

Prime grain fed beef, eye fillet, rump, prime sirloin, t-bone, pork ribs, wagu steak and veal shank.

PASTA

Choose from a wide selection of pasta dishes, vegetarian, gluten free, seafood and more.





OYSTER BAR

Delicious desserts created by our chefs. Select a special indulgence

BUSH TUCKER

The Australian sampler plate. Chargrilled eye fillet, wild barramundi, kangaroo, crocodile, emu and prawns.



DESSERTS

Select a special indulgence created by our chefs.







ADDRESS DUNDEE'S RESTAURANT ON THE WATERFRONT

1 Marlin Parade, Harbour Lights

CAIRNS WATERFRONT, QLD, 4870 AUSTRALIA

OPENING TIMES Lunch 11.30am to 3:00pm

Dinner 5.30pm till late - 7 days including all public holidays

CUISINE Dundee's Restaurant is renowned for the finest local and

Australian beef, fresh seafood, pasta, salads, crocodile, kangaroo, and bush tucker

TO CONTACT PH 07 4051 0399

DUNDEES E-Mail: dundees@dundees.com.au

www.dundees.com.au

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

Facebook: Click the BOOK NOW Button

MARKETING Venetia Van Staveren

Marketing (except Japan/Korean Markets) & Events Manager

venetia@dundees.com.au

Asami Burke

Marketing - Japan & Korean Markets

asami@dundees.com.au

COMPANY NAME Vangate Pty Ltd. ABN: 54 010 827 693

POSTAL ADDRESS PO Box 6770, Cairns, QLD 4870

RESTAURANT TYPE Casual, friendly, relaxed atmosphere, fully licensed

CAPACITY Air-conditioned dining for 45 pax

Private room for 25 pax

Al fresco to Undercover Patio dining up to 200 pax

Boardwalk dining available

DRESS CODE Tidy casual – shorts and t-shirts are okay

F.O.C POLICY 1 FOC for every 20 paying pax. MAXIMUM of 5 FOC

CANCELLATION

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

POLICY

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 A BOOKING 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



LUNCH MENU A

Crusty dinner roll with plain whipped butter

ENTRÉE

Soup of the Day Chef's special soup of the day

MAIN

Spinach and Ricotta Ravioli (v)

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

or

Bacon & Mushroom Linguine (gf available)

Sauteed bacon, mushrooms & baby spinach in a creamy white wine sauce, finished with green eschalots & shaved parmesan

DESSERT

Vanilla Ice Cream

Served in a waffle cone with strawberry coulis and macadamia nut biscotti



LUNCH MENU B

Crusty dinner roll with plain whipped butter

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

or

Calamari Rocket & Apple Salad

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

DESSERT

Vanilla Ice Cream

Served in a waffle cone with strawberry coulis and macadamia nut biscotti



LUNCH MENU C

Crusty dinner roll with plain whipped butter

ENTREE

Soup of the Day

Chef's special soup of the day

or

Calamari

Calamari strips coated in Dundee's special seasoning, lightly fried and served with tom yum mayo

MAIN

Sirloin Steak (200g)

Chargrilled sirloin steak with honey roast sweet potato, sugar peas and red win jus

or

Beer Battered Fish & Chips

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

DESSERT

Vanilla Ice Cream

Served in a waffle cone with strawberry coulis and macadamia nut biscotti

or

Marshmallow Pavlova

with passionfruit syrup and blueberry compote



LUNCH MENU D

Crusty dinner roll with plain whipped butter

ENTREE

Soup of the Day Chef's special soup of the day

or

Aussie Connection

Skewered kangaroo & crocodile pieces served on a bed of rice with our own Dundee's special sauces

MAIN

Baked Chicken Breast (gf)

Oven baked chicken breast pocketed with sundried tomatoes & avocado. Served with roast sweet potato and a creamy macadamia nut pesto sauce

or

Reef Platter for One

A sumptuous combination of freshwater lobster, bugs, prawns, oysters, mussels, calamari, crumbed barramundi, and tropical fruits

DESSERT

Marshmallow Pavlova
with passionfruit syrup and blueberry compote
or
Mango Sorbet



LUNCH MENU E

Crusty dinner roll with plain whipped butter

ENTREE

Soup of the Day

Chef's special soup of the day

or

Caesar Salad (gf)

Baby cos leaves, shaved Parmesan, anchovies, bacon, croutons in a creamy anchovy dressing

or

Aussie Connection

Skewered kangaroo & crocodile pieces served on a bed of rice with our own Dundee's special sauces

MAIN

Flavours of Australia

Chargrilled eye fillet, pan seared locally caught barramundi, kangaroo striploin satay, crocodile tail satay, and a tiger prawn skewer served with honey roast sweet potato, served with Dundee's sauces

or

Eye Fillet Steak (220g grain fed)

Australian beef chargrilled to your liking. Served with honey roast sweet potato & served with red wine jus

or

Locally Barramundi and Prawns (gf)

Locally caught barramundi served with roasted sweet potato topped with Bowen mango salsa & lemon beurre blanc with a skewer of prawns

or

Baked Chicken Breast (gf)

Oven baked chicken breast pocketed with sundried tomatoes & avocado. Served with roast sweet potato and a creamy macadamia nut pesto sauce

DESSERT

Vanilla Ice Cream

Served in a waffle cone with strawberry coulis and macadamia nut biscotti



HONEYMOON MENU

Crusty dinner roll with plain whipped butter

ENTREE - TO SHARE

Bruschetta (v)

Grilled sourdough Vienna bread topped with cherry tomatoes, red onion & basil leaves

or

Dundee's Taster Platter

A selection of prosciutto scallops, tempura soft shell crab, oysters natural, crusted calamari, roast duck spring roll & chilled prawns

MAIN - PLEASE CHOOSE FROM SELECTION BELOW

Pork Ribs

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

or

Eye Fillet (220g grain fed)

Australian beef chargrilled to your liking. Served with honey roast sweet potato & served with red wine jus

or

Seafood Linguine

A selection of sauteed prawns, mussels, scallops, calamari & octopus tossed with linguine pasta in garlic & tomato sauce

or

Barramundi with Prawns (gf)

Locally caught barramundi served with roasted sweet potato topped with Bowen mango salsa & lemon beurre blanc with a skewer of prawns

or

Chicken Breast

Oven baked chicken breast pocketed with sundried tomatoes & avocado. Served with roast sweet potato and a creamy macadamia nut pesto sauce

or

Vegetarian Option

DESSERT - TO SHARE

Magnum Lava

Dark chocolate lava pudding with two mini magnum ice creams, honeycomb crumbs & double cream



BANQUET MENU

(Serves 4 – 6 people)

STARTERS

Oysters x 10

Natural – 6 plump oysters served with soy, ginger & lime dipping sauce. Kilpatrick – 4 plump oysters topped with bacon & Dundee's special tangy Worcestershire sauce & grilled until crispy

MAIN

Duck Spring Rolls (1 per person)

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

1 x Pork Ribs

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

1 x Seafood Platter

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





FAMILY BANQUET MENU

Must be seated 5.30-6pm for this special rate (Serves 2 Adults & 2 Children)

Crusty Dinner Roll x 4
With plain whipped butter

STARTERS X 4

Soup of the Day Chef's special soup of the day

ENTREE

Bacon and Mushroom Linguine (to share)

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

MAIN

Family Banquet Platter

A sumptuous combination of fresh seafood, 3 prawns, calamari, crumbed 3 mussels, 3 oysters with a combination of Australiana cuisine: rib fillet steak, kangaroo, crocodile, served on a bed of rice with Dundee's own special dipping sauces.

And for the Children: crumbed chicken and fish accompanied by chips and fresh tropical fruits

DESSERT X 4

Vanilla Ice Cream

Served in a waffle cone with strawberry coulis and macadamia nut biscotti

2 x 330ml Bottles Soft drink for Children and for the Adults: 1 glass Tap Beer or 1 glass house wine (red, white, or sparkling white)

Tea or Coffee (filtered not barista)



DUNDEE'S FLAVOURS of AUSTRALIA

Crusty dinner roll with plain whipped butter

ENTREE

Prawn & Mango Salad

Chilled prawns tossed through a light salad of mango, mixed leaves, chilli, cherry tomatoes, and shaved coconut coated with lime mayo & black sesame seeds

MAIN

Flavours of Australia

Chargrilled eye fillet, pan seared locally caught barramundi, kangaroo striploin satay, crocodile tail satay, and a tiger prawn skewer served with honey roast sweet potato, served with Dundee's sauces



DINNER MENU A

Crusty dinner roll with plain whipped butter

ENTREE

Soup of the Day Chef's special soup of the day

MAIN

Bacon & Mushroom Linguine

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

or

Baked Chicken Breast (gf)

Oven baked chicken breast pocketed with sundried tomatoes & avocado. Served with roast sweet potato and a creamy macadamia nut pesto sauce

or

Spinach and Ricotta Ravioli (v)

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

DESSERT

Vanilla Ice Cream

Served in a waffle cone with strawberry coulis and macadamia nut biscotti



DINNER MENU B

Crusty dinner roll with plain whipped butter

ENTREE

Soup of the Day Chef's special soup of the day

MAIN

Angus Rump Steak

Grain fed prime Australian beef cooked to your liking. Served with honey roast sweet potato & served with red wine jus

or

Locally caught Barramundi (gf)

Locally caught barramundi served with roasted sweet potato topped with Bowen mango salsa & lemon beurre blanc

or

Spinach and Ricotta Ravioli (v)

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

or

Baked Chicken Breast (gf)

Oven baked chicken breast pocketed with sundried tomatoes & avocado. Served with roast sweet potato and a creamy macadamia nut pesto sauce

DESSERT

Vanilla Ice Cream

Served in a waffle cone with strawberry coulis and macadamia nut biscotti



DINNER MENU C

Crusty dinner roll with plain whipped butter

ENTREE

Soup of the Day

Chef's special soup of the day

or

Calamari

Calamari strips coated in Dundee's special seasoning, lightly fried and served with tom yum mayo

or

Caesar Salad (gf)

Baby cos leaves, shaved Parmesan, anchovies, bacon & croutons in a creamy anchovy dressing

MAIN

Angus Rump Steak

Grain fed prime Australian beef cooked to your liking. Served with honey roast sweet potato & served with red wine jus

or

Locally caught Barramundi (gf)

Locally caught barramundi served with roasted sweet potato topped with Bowen mango salsa & lemon beurre blanc

or

Spinach and Ricotta Ravioli (v)

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

or

Baked Chicken Breast (gf)

Oven baked chicken breast pocketed with sundried tomatoes & avocado. Served with roast sweet potato and a creamy macadamia nut pesto sauce

DESSERT

Vanilla Ice Cream

Served in a waffle cone with strawberry coulis and macadamia nut biscotti

Tea or Coffee (filtered not barista)

DINNER MENU D

Crusty dinner roll with plain whipped butter

ENTREE

Soup of the Day

Chef's special soup of the day

or

Caesar Salad (gf)

Baby cos leaves, shaved Parmesan, anchovies, bacon & croutons in a creamy anchovy dressing

or

Aussie Connection

Skewered kangaroo & crocodile pieces served on a bed of rice with our own Dundee's special sauces

MAIN

Flavours of Australia

Chargrilled eye fillet, pan seared locally caught barramundi, kangaroo striploin satay, crocodile tail satay, and a tiger prawn skewer served with honey roast sweet potato, served with Dundee's sauces

or

Eye Fillet Steak (220g grain fed)

Australian beef chargrilled to your liking. Served with honey roast sweet potato & served with red wine jus

or

Barramundi and Prawns (gf)

Locally caught barramundi served with roasted sweet potato topped with Bowen mango salsa & lemon beurre blanc with a skewer of prawns

or

Baked Chicken Breast (gf)

Oven baked chicken breast pocketed with sundried tomatoes & avocado. Served with roast sweet potato and a creamy macadamia nut pesto sauce

DESSERT

Vanilla Ice Cream

Served in a waffle cone with strawberry coulis and macadamia nut biscotti

or

Marshmallow Pavlova

Marshmallow Pavlova with passionfruit syrup & blueberry compote



DINNER MENU E - (Min 2 guests)

Crusty dinner roll with plain whipped butter

Salad

Fresh crisp mixed garden salad

ENTREE

Soup of the Day

Chef's special soup of the day

or

Bacon and Mushroom Linguine

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

MAIN

Seafood Platter for Two

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

DESSERT

Vanilla Ice Cream

Served in a waffle cone with strawberry coulis and macadamia nut biscotti





DINNER MENU F

Crusty dinner roll with plain whipped butter

Salad

Fresh crisp mixed garden salad

ENTREE

Soup of the Day Chef's special soup of the day

MAIN

Australian Prime Fillet Steak Hot Rock 'ISHIYAKI'

Served with a selection of Dundee's special sauces and sweet potato

or

Kangaroo Steak Hot Rock 'ISHIYAKI'

Served with a selection of Dundee's special sauces and sweet potato

DESSERT

Vanilla Ice Cream

Served in a waffle cone with strawberry coulis and macadamia nut biscotti



DINNER MENU G

Crusty dinner roll with plain whipped butter

Salad

Fresh crisp mixed garden salad

ENTREE

Soup of the Day Chef's special soup of the day

MAIN

Reef and Beef Hot Rock `ISHIYAKI'

Australian prime fillet steak combined with a fresh selection of prawns, bugs, scallops, and a fillet of barramundi served with a selection of Dundee's special sauces

or

Crocodile Hot Rock 'ISHIYAKI'

Australian prime fillet steak, kangaroo steak, marinated crocodile skewers and a fillet of barramundi served with a selection of Dundee's special sauces

DESSERT

Vanilla Ice Cream

Served in a waffle cone with strawberry coulis and macadamia nut biscotti



DINNER MENU H

Crusty dinner roll with plain whipped butter

ENTREE

Bacon and Mushroom Linguine

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

MAIN

Reef Platter for One

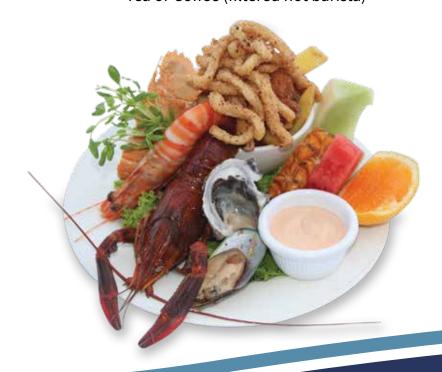
A sumptuous combination of freshwater lobster, bugs, prawns, oysters, mussels, calamari, crumbed barramundi, and tropical fruits

DESSERT

Vanilla Ice Cream

Served in a waffle cone with strawberry coulis and macadamia nut biscott

Tea or Coffee (filtered not barista)





DINNER MENU J

Crusty dinner roll with plain whipped butter

ENTREE

Soup of the Day

Chef's special soup of the day

or

Roast Sweet Potato & Artichoke Salad

Roast sweet potato, artichokes, red peppers, bocconcini & baby spinach coated in a light citrus dressing with toasted pinenuts

or

Prawn & Mango Salad

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

or

Calamari Strips

Calamari strips coated in Dundee's special seasoning lightly fried & served with tom yum mayo

MAIN

Eye Fillet Steak (220g grain fed)

Australian beef chargrilled to your liking.
Served with honey roast sweet potato & served with red wine jus

or

Barramundi and Prawns (gf)

Locally caught barramundi served with roasted sweet potato topped with Bowen mango salsa & lemon beurre blanc with a skewer of prawns

or

Baked Chicken Breast (gf)

Oven baked chicken breast pocketed with sundried tomatoes & avocado. Served with roast sweet potato and a creamy macadamia nut pesto sauce

or

Avocado, Sweet Onions & Olives Spaghettini

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

DESSERT

Rich chocolate mud cake with chocolate sauce and vanilla ice cream

or

Marshmallow pavlova with passionfruit syrup and blueberry compote

or

Today's tart with blueberry compote & vanilla anglaise



DUNDEE'S KIDS VOUCHER MENU

under 12 years of age

Includes one glass of Coke, Lemonade, Pink Lemonade, Lemon lime and bitters, Orange juice, Pineapple juice, Apple juice or Tropical juice

STARTER

SOUP OF THE DAY

Small serve bowl of soup ~ served with bread roll & whipped butter

MAIN

STEAK AND CHIPS

A minute steak, chargrilled & served on chunky chips with tomato sauce

or

SAUSAGES AND MASHED POTATO

Thin sausages, grilled and served on creamy mashed potato with tomato sauce

or

DUNDEE'S CHICKEN AND CHIPS

Crumbed tender pieces of chicken served on chips with tomato sauce.

or

CRUMBED FISH AND CHIPS

Crumbed fish fingers served on chips with tomato sauce and lemon

or

CREAMY PASTA

Thin spagnetti tossed with bacon and mushroom in a creamy cheese sauce

or

CALAMARI AND CHIPS

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

DESSERT

ICE CREAM WITH CHOCOLATE SAUCE



STUDENT MENU

With the student menu dining time at 5.00pm and out by 6.45pm.

A glass of soft drink per person

ENTREE

Soup of the Day Served with a crusty bread roll

MAIN

Steak and Chips

Steak, French fries, and a small salad

or

Napolitano

Linguine in a light tomato and garlic sauce, topped with Parmesan cheese

or

Fish and Chips

Battered reef fish served with French fries and tomato sauce

DESSERT

Chocolate coated ice cream on a stick (or similar)