

# 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

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### 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