

# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## MAIN 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

# starters/sharing

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

## Breads

<b>GRILLED SOURDOUGH (v)</b>	10
Sliced sourdough Vienna bread with whipped butter and rosemary & garlic olive oil	
<b>GARLIC BREAD (v)</b>	9
Sourdough Vienna bread topped with garlic, parsley & semidried tomato butter	
+ Add Cheese	5
+ Add Chilli	3
<b>BRUSCHETTA (v)</b>	<i>per slice</i>
<i>Gluten free bread available</i>	4
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
<b>ANTIPASTO</b>	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	
<b>DIPS PLATE (gluten free available)</b>	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:

<b>NATURAL</b>	
Plump oysters with soy, ginger & lime dipping sauce	5 each
<b>KILPATRICK (cooked)</b>	
Plump oysters topped with bacon & Dundee's special tangy Worcestershire sauce & grilled until crispy	5.5 each
<b>MORNAY (cooked)</b>	
Plump oysters covered in mornay sauce, sprinkled with grated parmesan & grilled until golden brown	5.5 each

# entrees

## Entrée

<b>SAND CRAB SLIDER</b>	18
Lightly toasted brioche slider roll filled with gem lettuce, avocado, semidried tomato, fresh picked crab meat and lime mayo	
<b>SEAFOOD CHOWDER (contains bacon)</b>	22
A rich, thick and creamy seafood soup served with grilled sour dough	
<b>ROAST DUCK SPRING ROLLS (3)</b>	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

## **BARRAMUNDI (gf) 48**

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

## **BEER BATTERED FISH & CHIPS 36**

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

## **BARRAMUNDI SUPREME (gf) 56**

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

## **TASTE OF THE SEA 44**

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

## **MUSSELS (Australian Blue) 42**

Steamed mussels in a choice of: Chilli and tomato  
**OR** Garlic, white wine, parsley & cream sauce

## **GARLIC YABBIES (gf) 56**

Local tableland yabbies oven roasted in garlic butter, served on seasoned rice

## **BUGS & PRAWNS 63**

Chilled local bug tails and prawns served on ice with grilled Vienna sourdough

## **PENANG SEAFOOD CURRY 52**

Mixed seafood poached in a penang coconut curry served with jasmine rice, mango salsa & pappodums

## **WHOLE BABY BARRA 60**

Crispy Trinity Bay whole baby barramundi, shallots, ginger, chilli and sticky soy; served with jasmine rice and marinated seaweed.

## **DUNDEE'S SEAFOOD TOWER 105**

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

### **UPGRADE:**

Add Half Lobster	36	Add Chilli Mussels	15
Add Garlic Prawns	15		

## **DUNDEE'S BARRIER REEF 300**

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

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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

Mushroom  
Green peppercorn  
Smoky BBQ  
Red wine jus

## POTATO

Honey roast sweet potato  
Creamy mash  
Crunchy fries (gf avail)  
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

## ROCKET & APPLE SALAD

## QUINOA & BEETROOT SALAD

## MIXED LEAF SALAD

## CAESAR SALAD

## STEAMED RICE

## SUGAR SNAP PEAS

## SAUTEED MUSHROOMS

## MIXED VEGETABLES

## HONEY ROAST SWEET POTATO

## CREAMY MASHED POTATO

## 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