RESTAURANT @CAIRNS'AQUARIUM

INBOUND / Industry Menu Suggestions Valid 01/04/2025 - 31/03/2026

Specialising in... Local Seafood Australian Beef Pasta Salads

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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

www.dundees.com.au



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.

www.dundees.com.au



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).

We also have full vegan and vegetarian options available and would be happy to substitute for any dietaries. Please ensure to advise at time of reservation or minimum one week prior to service date.

All steaks prepared medium for 50+ groups and with all pre orders, unless advised in advance.

> 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.

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ADDRESS	DUNDEE'S RESTAURANT AT THE CAIRNS AQUARIUM 5 FLORENCE STREET, CAIRNS QLD 4870, AUSTRALIA
OPENING TIMES	Lunch: Monday - Sunday 11:30am - 3:00pm Dinner: Monday - Sunday 5:30pm - Late.
CUISINE	Dundee's Restaurant is renowned for Australian beef, fresh local seafood and pasta
TO CONTACT DUNDEES	Phone 07 4276 1855 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	Tina Wort Dundee's Director and Marketing (except Japan/Korean Markets) & Events Manager tina@Dundees.com.au
	Asami Burke Marketing - Japan & Korean Markets 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	Open planned Air Conditioned dining up to 100 pax. Undercover Patio dining up to 80 pax
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 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 INFORMATION	Chinese & Japanese speaking staff 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



MENU 1 (Lunch ONLY)

Crusty Dinner Roll with plain whipped butter

MAIN

Choose from the below selection

Chilli Calamari (gf)

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

Crocodile Spring Rolls (4)

Crocodile mince, rice noodles, julienne vegetables; rolled in spring roll pastry with Ooray plum sauce & asian coleslaw

Barramundi Tacos (2)

Grilled flat bread filled with barramundi strips with asian coleslaw coated with sriracha mayo

Quinoa and Beetroot Salad (v) (gf)

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

Roast Pumpkin Penne Pasta (gf & vegan available)

Roasted pumpkin, balsamic onion, semidried tomato, black olives & baby spinach; tossed with penne pasta & basil pesto

Chickpea Saffron Curry (vegan and gf)

Chickpea, green bean, kipfler potato in a tomyum, coconut and saffron curry broth served on jasmine rice

DESSERT

Choose from the below selection

Mango Sorbet (gf, df) with strawberry coulis & macadamia biscotti Chocolate Mud Cake with vanilla ice cream, berry compote and chocolate sauce Marshmallow Pavolva (gf) (df available) with berry compote & passionfruit syrup

Valid 1/04/2025 - 31/03/2026



MENU 2 (Lunch ONLY)

Crusty Dinner Roll with plain whipped butter

ENTREE Chef's Special Soup of the Day

MAIN

Steak Burger

Chargrilled rib fillet, fresh grated beetroot, dill pickle, tomato, balsamic onions, tasty cheese, lettuce and tomato relish in a brioche bun served with fries, onion rings & HP sauce

> DESSERT Mango Sorbet (gf, df) with strawberry coulis & macadamia biscotti

> > Valid 1/04/2025 - 31/03/2026



MENU 3

11:30am - 2:30pm 5:00pm - 8:30pm (last sitting)

Crusty Dinner Roll with plain whipped butter

ENTREE Chef's Special Soup of the Day

MAIN Choose from the below selection

Seafood Spaghetti (gf available) Sautéed prawns, scallops, calamari, mussels, half bugtail, fish in garlic, chilli wine and finished with olive oil

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

Pumpkin Penne (v) (gf & vegan available) Roast pumpkin, balsamic onion, semidried tomato, black olives and baby spinach tossed with penne pasta and pesto

> **DESSERT** Choose from the below selection

Mango Sorbet (gf, df) with strawberry coulis & macadamia biscotti

Marshmallow Pavlova (gf, df available) with passionfruit syrup and blueberry compote

Valid 1/04/2025 - 31/03/2026



MENU 4

11:30am - 2:30pm 5:00pm - 8:30pm (last sitting)

Crusty Dinner Roll with plain whipped butter

ENTREE

Choose from the below selection

Chef's Special Soup of the Day

Chilli Calamari (gf)

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

Caesar Salad (gf available)

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

MAIN

Choose from the below selection

Black Angus Sirloin (250g)

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

Barramundi (gf)

Locally caught pan seared with potato galette, broccolini and champagne sabayon

Char Sui Duck Breast

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

Pork Belly (gf)

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

Pumpkin Penne (v) (gf, vegan available)

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

DESSERT Choose from the below selection

Mango Sorbet (gf, df) with strawberry coulis & macadamia biscotti

Marshmallow Pavlova (gf, df available) with passion fruit syrup and blueberry compote

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MENU 5 - HONEYMOON (Min 2)

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

Choose from the below selection

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

Seafood Spaghetti (gf available)

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

Barramundi (gf)

Locally caught pan seared with potato galette, broccolini and champagne sabayon

Char Sui Duck Breast

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

Pork Belly (gf)

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

Pumpkin Penne (v) (gf & vegan available)

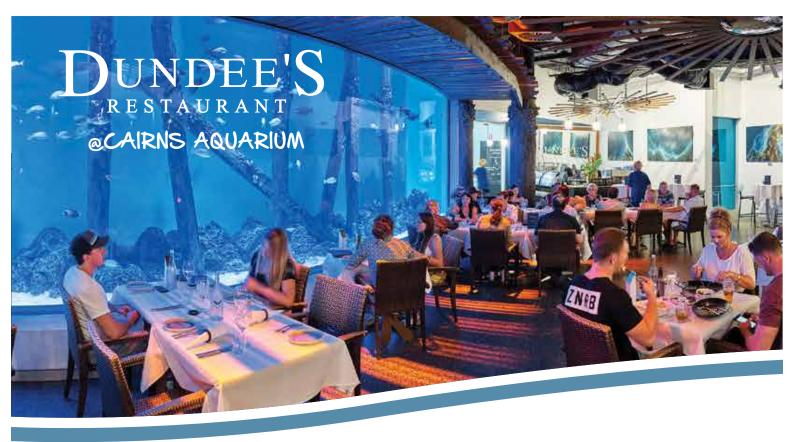
Roast pumpkin, balsamic onion, semidried tomato, black olives and baby spinach tossed with penne pasta and pesto

DESSERT

Chocolate Sensation

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

> with a glass of bubbles per person Valid 1/04/2025 - 31/03/2026



MENU 6 - BANQUET REEF MENU (Serves Four)

Crusty Dinner Roll (4) with plain whipped butter

ENTREE

Crocodile Spring rolls – (4) Crocodile mince, rice noodles and julienne vegetables in spring roll pastry with Ooray plum sauce

MAIN

Smoked Chicken Fettuccini (share) (gf available)

Pulled smoked chicken, bacon, mushrooms, rocket, white wine, cream, tossed with fettuccini

and

Seafood Platter (share)

A tempting selection of half shell chilled bugs (4), prawns (4), oysters natural (4), oysters kilpatrick (4),grilled prawn and scallop skewers (4), mussels in saffron broth, chilli calamari,cider battered prawns (4), grilled golden band snapper, rocket and parmesan salad, fresh fruit and dipping sauces

DESSERT

Mango Sorbet (4) (gf/df) with strawberry coulis & macadamia biscotti

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MENU 7 – 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

Valid 1/04/2025 - 31/03/2026

DUNDEE'S RESTAURANT @CAIRNS AQUARIUM





This menu highlights our collaboration with Grab A Barra, showcasing the fresh, locally farmed saltwater barramundi from Trinity Bay Saltwater Barra Farm for a flavourful dining experience.

entree

Choose one of the following:

CRAB SWEETCORN & AVOCADO DIP

Blue swimmer crab meat folded through avocado, roasted sweetcorn salsa with Moroccan spiced tortilla chips

CROCODILE SPRING ROLLS (3)

Crocodile mince, rice noodles, and julienne vegetables in spring roll pastry with Ooray plum sauce

KOREAN STYLE CHICKEN WINGS (3)

Crispy fried chicken wings coated in our special seasoning and tossed with Korean sweet and chilli sauce and black sesame seeds, served with coleslaw coated in lime mayo

main course

Your Barra, Your Way

Choose one of the following main dishes featuring locally farmed saltwater barramundi from Trinity Bay Saltwater Barra Farm:

PAN SEARED BARRA

Pan-seared barramundi served with a potato galette, broccolini, and a champagne sauce

CIDER BATTERED BARRA

Cider battered barramundi, served with coleslaw, sweet potato fries, and basil mayo

COCONUT BARRA CURRY

Barramundi poached in a coconut curry broth, served with jasmine rice, mango chilli salsa, and poppadoms

CHILLI CRUMBED BARRA PIECES

Chilli crumbed barramundi pieces, served with green pawpaw and marinated wakame seaweed salad

dessert Choose one of the following:

PASSIONFRUIT CRÈME BRÛLÉE (GF)

Velvety set passionfruit-flavoured custard with a crispy sugar top and macadamia biscotti

BAILEY'S LAMINGTON TRIFLE

Lamingtons soaked in Bailey's, layered with white chocolate custard mousse and strawberry compote

CHOCOLATE AND KAHLUA TART

Chocolate Kahlua ganache tart, served with chocolate gelato



CAIRNS AQUARIUM

CHILDREN'S MENU

(Children 12 years and under)

VALID 01/04/2025 - 31/03/2026

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 or Apple 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 and served with chips and tomato sauce

SAUSAGES AND MASHED POTATO Sausages, grilled and served with creamy mashed potato and tomato sauce

DUNDEE'S CHICKEN AND CHIPS Crumbed tender pieces of chicken served on chips with tomato sauce

FISH AND CHIPS Crumbed fish fingers served on chips with tomato sauce and lemon

CREAMY PASTA Pasta tossed with bacon and mushroom in a creamy cheese sauce

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

DESSERT

ICE CREAM with chocolate sauce and sprinkles