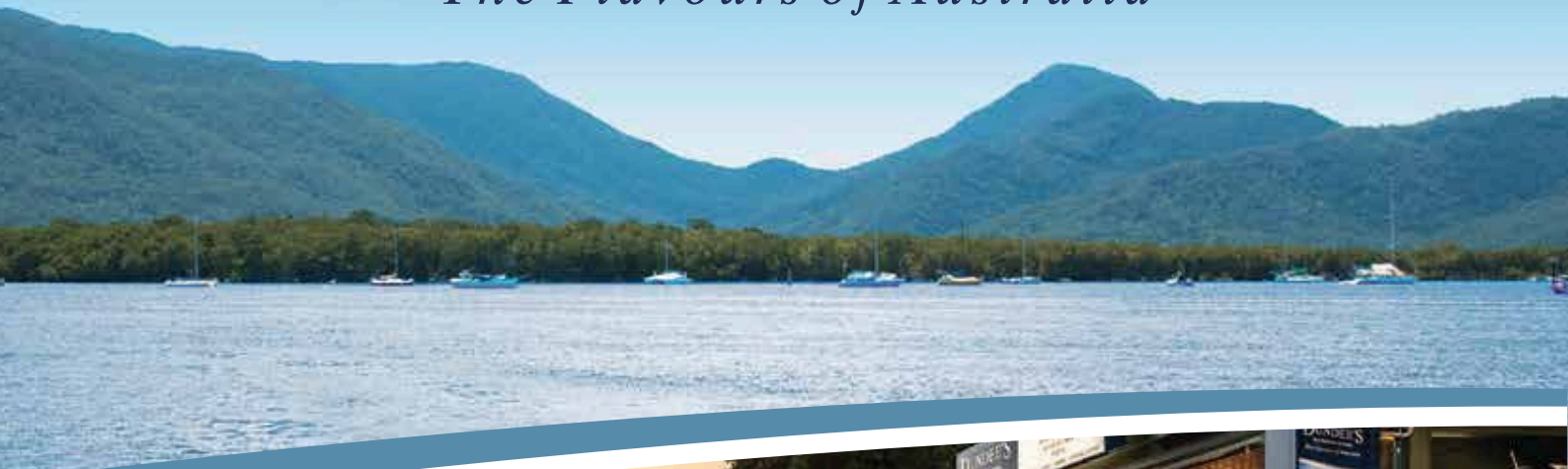


DUNDEE'S

WATERFRONT DINING

The Flavours of Australia



EVENTS 2024/25

Dundees Restaurant on the Waterfront

www.dundees.com.au

THE PERFECT VENUE



Dundee's Restaurant on the Waterfront is ideally located under Cairns Harbourlights Hotel on the boardwalk of Cairns Marina with views of the Trinity Inlet and surrounding mountainside.

Locally owned and operated since 1986 Dundee's restaurant is able to accommodate the diverse preferences of Cairns' locals and international visitors and strives to provide and maintain the excellent dining experience for which it has become renowned.

YOUR IDEAL VENUE FOR... BIRTHDAYS • BABY SHOWERS
• HENS/BUCKS DINNERS • CORPORATE LUNCH/DINNERS
GRADUATION LUNCH/DINNERS • WEDDING RECEPTIONS



www.dundees.com.au

OUR VENUE SPACE



THE RESTAURANT

Dundee's on the Waterfront boasts one of the largest seated dining spaces in Cairns, accommodating up to:

- 250 persons in our outdoor undercover al fresco dining space
- 45 person air-conditioned indoor dining space
- 26 person private dining room

MIN 20 Adult guests – 50+ guests - Alternate Drop service

MENUS

Please select one menu per group (exception with kids menu)

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)

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 may be subject to change, removal or substitution at Dundee's Restaurants discretion.

PRIVATE ROOM HIRE



TERMS & CONDITIONS

Capacity & Minimum Charge

The private room holds a maximum of 25 guests. The minimum charge for sole use is \$1500.00, covering both food and beverage, which is to be pre-paid. A 50% deposit is required to secure the space, with the final balance, including any additional charges above the minimum spend, due one week prior to the event.

Menu and Payment Options

The private room holds a maximum of 25 guests. The minimum charge for sole use is \$1500.00, covering both food and beverage, which is to be pre-paid. A 50% deposit is required to secure the space, with the final balance, including any additional charges above the minimum spend, due one week prior to the event.

Refund Policy

The private room holds a maximum of 25 guests. The minimum charge for sole use is \$1500.00, covering both food and beverage, which is to be pre-paid. A 50% deposit is required to secure the space, with the final balance, including any additional charges above the minimum spend, due one week prior to the event.

Payment Methods

The private room holds a maximum of 25 guests. The minimum charge for sole use is \$1500.00, covering both food and beverage, which is to be pre-paid. A 50% deposit is required to secure the space, with the final balance, including any additional charges above the minimum spend, due one week prior to the event.

Decorations

Please note that rice, confetti, or similar decorations are not permitted, and we do not allow decorations to be attached to the walls or windows.

Cake Policy

You are welcome to bring your own cake.

A \$1.00 per person cakeage fee will be applied towards the minimum spend.

WF – MENU 1

3 Course Lunch ONLY – \$42.00 per person

2 Course Lunch only – \$33.00 per person (A) Entree/Main (B) Main/Dessert

ENTRÉE – Choose from selection below

Bruschetta – Grilled sour dough vienna bread topped with cherry tomatoes, red onion & basil salsa

MAIN PLATE – Choose from selection below

Calamari Rocket & Apple Salad

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

Octopus Salad (gf)

BBQ marinated baby octopus tossed in a salad of sweet onions, roast red pepper, black olive & wild rocket with crumbled fetta

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 & extra virgin olive oil dressing

Roast Duck Spring Rolls (contains peanuts)

Shredded roast duck, rice noodles, mixed julienne vegetables, in spring roll pastry with chilli, lime & coriander dipping sauce; served with an asian style coleslaw

Caesar Salad (gf available)

Baby cos leaves, shaved parmesan, anchovies, bacon & croutons coated in a creamy anchovy dressing with: Grilled Chicken, Calamari or Spicy Chicken

Spicy Fried Chicken Tacos

Spicy fried chicken with coleslaw coated in sriracha mayo in a soft grilled tortilla

Thai Penang Curry with Chicken

Slightly sweet & salty red style coconut broth with steamed rice, pappadums & mango salsa

Bacon & Mushroom Linguine (gf available)

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

Dundee's Bolognese Spaghettini (gf available)

Dundee's own homemade mince in a rich tomato sauce; tossed with thin spaghetti & finished with wild rocket & grated parmesan cheese

DESSERT – Choose from selection below

Rich Chocolate Mud Cake – With strawberry compote & vanilla ice cream

Marshmallow Pavlova – With passionfruit syrup & blueberry compote

WF – MENU 2

3 Course Lunch ONLY – \$48.00 per person 2 Course Lunch ONLY – \$39.00 per person (A) Entree/Main (B) Main/Dessert

ENTRÉE – Choose from selection below

Bruschetta Grilled sour dough Vienna bread topped with cherry tomatoes, red onion & basil salsa

MAIN PLATE – Choose from selection below

Cajun Salmon (gf)

Tasmanian salmon coated with cajun spice on a wild rocket, avocado, tomato & red onion salad with dill crème fraiche dressing

Half Rack of Pork Ribs

Hickory basted pork ribs with mixed leaf salad, crunchy 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 & mango salsa

Chilli Prawns Spaghetini (gf available)

Prawns sautéed with chilli, deglazed with white wine, finished with a rich tomato sauce; tossed with thin spaghetti, sun-dried tomatoes, & baby spinach

Garlic Mussel Linguine (gf available)

Steamed southern blue mussels in garlic, white wine & cream; tossed with linguine

DESSERT – Choose from selection below

Rich Chocolate Mud Cake With strawberry compote & vanilla ice cream

Marshmallow Pavlova

With passionfruit syrup & blueberry compote

MENU 3

2 Course

\$70.00 per person

Crusty Dinner Roll (gf bread available+3)

Served with plain whipped butter

ENTRÉE – Choose from selection below

Duck Spring Rolls

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

Sweet Potato & Artichoke Salad (v, gf)

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

Seafood Chowder (contains bacon)

A rich thick & creamy seafood soup served with a crusty bread roll

MAIN PLATE – Choose from selection below

Rump Steak (250g)

Grain fed Angus beef served MEDIUM with honey roast sweet potato & red wine jus

Barramundi (gf)

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

Baked Chicken Breast (gf)

Pocketed with sundried tomatoes & avocado; served with roast sweet potato & creamy macadamia nut pesto sauce

Avocado, Sweet Onions, Olives & Feta Spaghettini (v)

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

MENU 4

2 Course

\$85.00 per person

Crusty Dinner Roll

Served with plain whipped butter

ENTRÉE – Choose from selection below

Crispy Prawns

Crispy coated prawns with spicy plum dipping sauce

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 & extra virgin olive oil dressing

Field Mushrooms (v)

Sauteed field mushrooms & roasted peppers served on grilled ciabatta with creamy buffalo fetta, rocket & truffle oil

Thai Beef Salad (v)

Slices of chargrilled marinated sirloin tossed through an asian style salad

MAIN PLATE – Choose from selection below

Moroccan Lamb Cutlets

Moroccan seasoned lamb cutlets on roast sweet potato, hummus, wild rocket leaves, served with yoghurt / lime dressing

Eye Fillet (220g grain fed)

Australian beef chargrilled MEDIUM, served with honey roast sweet potato & red wine jus

Barramundi & Prawns (gf)

Locally caught barramundi, pan seared, served on roast sweet potato with a skewer of prawns

Chicken Breast (gf)

Oven baked chicken breast pocketed with sundried tomatoes & avocado, served with roast sweet potato & creamy macadamia nut pesto sauce

Avocado, Sweet Onions & Fetta Spaghettini (v, gf penne)

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

MENU 5

3 Course – \$79.00 per person

Crusty Dinner Roll (gf bread available+3)

Served with plain whipped butter

ENTRÉE – Choose from selection below

Duck Spring Rolls

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

Sweet Potato & Artichoke Salad (v, gf)

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

Seafood Chowder (contains bacon)

A rich thick & creamy seafood soup served with vienna sour dough

MAIN PLATE – Choose from selection below

Rump Steak (250g)

Grain fed Angus beef served MEDIUM with honey roast sweet potato & red wine jus

Barramundi (gf)

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

Baked Chicken Breast (gf)

Pocketed with sundried tomatoes & avocado; served with roast sweet potato & creamy macadamia nut pesto sauce

Spinach & Ricotta Ravioli (v)

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

DESSERT – Choose from selection below

Mango Sorbet

Served with strawberry coulis & crisp almond biscotti

Rich Chocolate Mud Cake

With strawberry compote & vanilla ice cream

Marshmallow Pavlova

With passionfruit syrup & blueberry compote

MENU 6

3 Course – \$100.00 per person

Crusty Dinner Roll (gf bread available) –

Served with plain whipped butter

ENTRÉE – Choose from selection below

Crispy Prawns Crispy coated prawns with spicy plum dipping sauce

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 & extra virgin olive oil dressing

Field Mushrooms (v)

Sauteed field mushrooms & roasted peppers on grilled ciabatta with creamy buffalo feta, rocket & truffle oil

Thai Beef Salad

Slices of chargrilled marinated sirloin tossed through an asian style salad with soy & ginger dressing

MAIN PLATE – Choose from selection below

Moroccan Lamb Cutlets

Moroccan seasoned lamb cutlets on roast sweet potato, hummus, wild rocket leaves & yoghurt / lime dressing

Eye Fillet (220g grain fed)

Australian beef chargrilled MEDIUM, served with honey roast sweet potato & red wine jus

Barramundi & Prawns (gf)

Locally caught barramundi, pan seared, served on roast sweet potato with a skewer of prawns

Chicken Breast (gf)

Oven baked chicken breast pocketed with sundried tomatoes & avocado; served with roast sweet potato & creamy macadamia nut pesto sauce

Avocado, Sweet Onions & Feta Spaghettini (v, gf penne avail.)

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

DESSERT – Choose from selection below

Sticky Date & Ginger Pudding – With toffee sauce & vanilla ice cream

Mango Crème Brulee – Served with crisp macadamia biscotti

Cheesecake of the Day – Please ask your waiter for the flavor of today's cheesecake

DUNDEE'S

WATERFRONT DINING

The Flavours of Australia

CHILDREN'S MENU \$22.00 (Children 12 years and under)

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, Apple juice or Tropical juice.

MAIN

STEAK AND CHIPS

A minute steak, chargrilled and served with chips and tomato sauce

SAUSAGES AND MASHED POTATO

Grilled sausages served with creamy mashed potato and tomato sauce

DUNDEE'S CHICKEN AND CHIPS

Crumbed tender pieces of chicken served on chips with tomato sauce

CRUMBED FISH AND CHIPS

Crumbed fish fingers served on chips with tomato sauce and lemon

CALAMARI AND CHIPS

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

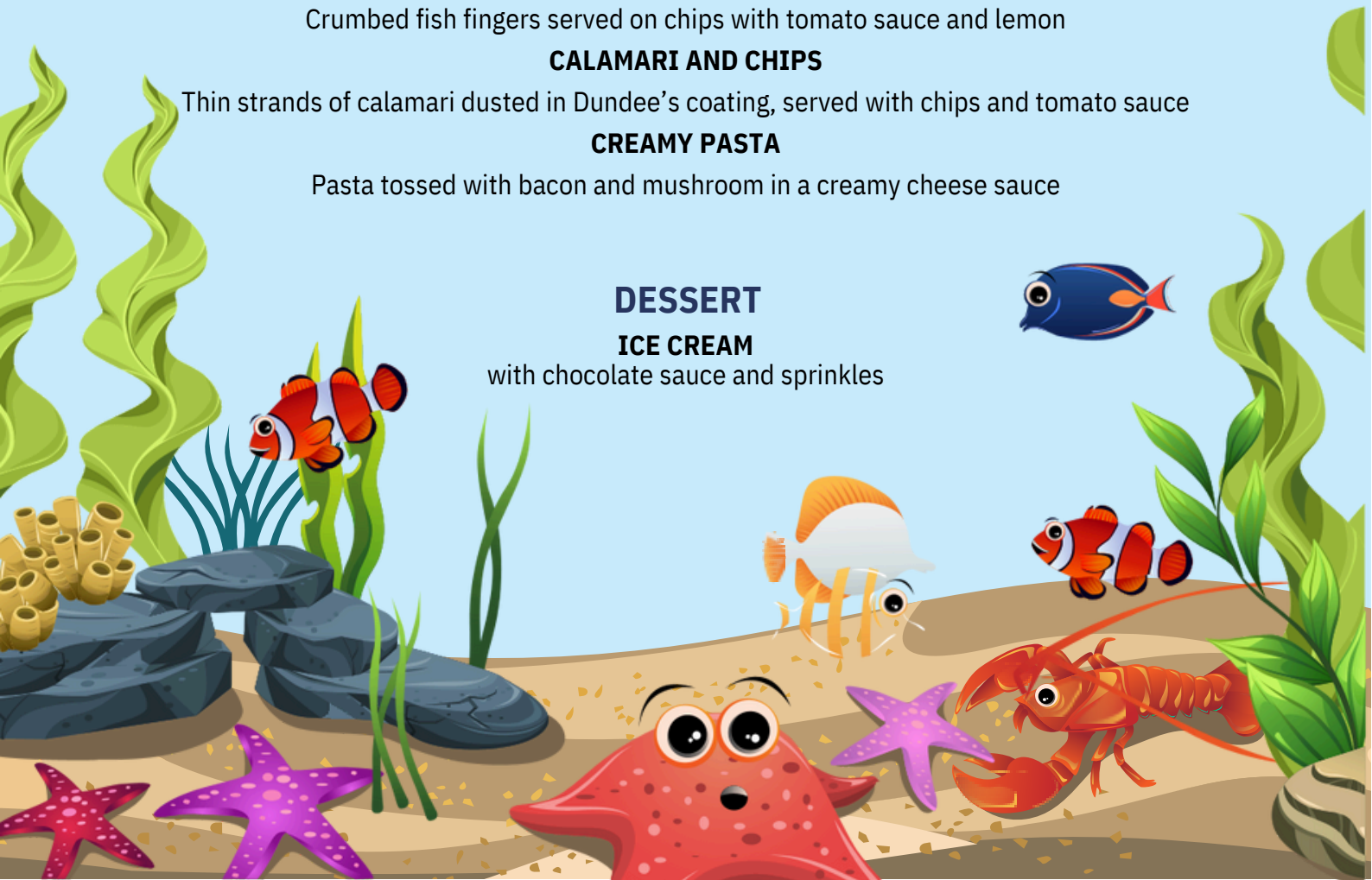
CREAMY PASTA

Pasta tossed with bacon and mushroom in a creamy cheese sauce

DESSERT

ICE CREAM

with chocolate sauce and sprinkles



COCKTAIL DINNER

Min 30 guests \$30.00 per person min spend

COLD CANAPES (\$6.00 EACH)

- Avocado & prawn Nori roll (gf)
- Sand crab spoons with sweet corn salsa (gf)
- Bloody Mary oyster shooters (gf)
- Smoked salmon mousse tartlet
- Sweet onion, red pepper and Persian fetta tartlet
- Rare roast beef & horseradish bruschetta
- Triple cream brie and quince paste on fruit toast
- Mini cherry tomato and onion bruschetta
- Dips & Antipasto platter

HOT CANAPES (\$8.00 EACH)

- Mini spring rolls & curry vegetable triangles
- Assorted mini quiche
- Chicken or Eye fillet skewers with Ooray plum sauce (gf)
- Crispy honey & soy chicken wings with chilli dipping sauce (gf)
- Crispy prawns with plum dipping sauce
- Dundee's coated calamari with tom yum mayo
- Mini Thai style fish cakes with palm sugar and lime (gf)
- Mushroom and truffle risotto balls (gf)
- Shredded roast duck spring rolls
- Crocodile skewers with lemon myrtle mayo

FORK FOOD SELECTION (\$17.00 EACH)

- Moroccan lamb cutlets with garlic yoghurt
- Barramundi fingers with sweet potato fries & lime mayo
- Dundee's calamari with fries & tom yum mayo
- Penang chicken curry, jasmine rice & mango salsa
- Spinach & ricotta ravioli with basil pesto
- Smokey BBQ pork ribs
- Smoked chicken, chorizo & wild rocket penne pasta
- Beef korma curry, rice and raita
- Thai prawn salad with soy, chilli dressing

DESSERTS (\$13.00 EACH)

- Mini pavlova with passionfruit syrup
- Mini chocolate eclairs filled with custard
- Orange & almond slice (gf)
- Citrus tartlets
- Salted caramel brownie
- Mini sorbet waffle cones
- Mixed assorted mini muffins
- Caramel & Macadamia slice



BEVERAGE PACKAGES

2 hours - \$58 3 hours - \$63 4 hours \$75.00

All Packages Include Soft Drinks and Juice.

Beverage selection is subject to availability and may vary seasonally.

Sparkling (Choose 1)

Lala land Prosecco and Azahara Brut
Azahara Brut NV, Vic

White Wine (Choose up to 3)

Totara Sauv NZ
Dal Zotto Pinot Griio VIC
Hesketh Bright Young Things Sauv Blanc, SA
First Creek Botanical Chardonnay, NSW

Red Wine and Rosé (Choose up to 3)

Hesketh Wild at Heart Rose, SA
Reverie Pinot Noir FRANCE
Taylors Estate Tempranillo, SA
Penny's Hill Merlot, SA
First Creek Boatnica Shiraz, NSW

Bottled Beer and Cider (Choose up to 3)

Stone & Wood Pacific Ale
Great Northern Original
James Boags Light
Corona
Two Turtles Pale Ale
Hazy Days Unfiltered Lager
James Squire Apple Cider

Arrival Cocktails

\$15.00 per Cocktail

Add a Special Twist to Your Event with
Customised Cocktails.

We can also tailor the cocktails to
match your event's theme.

Please note that products are subject to change due to seasonal changes.