

DUNDEE'S

WATERFRONT DINING

The Flavours of Australia



INBOUND / Industry Menu Suggestions

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

Specialising in...

Local Seafood
Australian Beef
Bush Tucker
Pasta
Salads

OPEN 7 DAYS

LUNCH: 11.30am - 3pm

DINNER: 5.15pm - late



For all enquiries

Phone 07 4051 0399

dundees@dundees.com.au

FREE PARKING below Harbour Lights

Harbour Lights, 1 Marlin Parade, Cairns Waterfront

www.dundees.com.au



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.

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 \$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 (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 local barramundi, oysters kilpatrick, chilli bug tail spaghetti, 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

Local fresh oysters

BUSH TUCKER

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



DESSERTS

Delicious desserts created by our chefs. Select a special indulgence



SEAFOOD PLATTER FOR TWO

Selection of chilled mud crab, half lobster, yabbies, bug tails, prawns, oysters, mussels, grilled local barramundi, half shell scallops, crispy calamari and fries accompanied by tropical fruit and Dundee's sauces.



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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 5:15pm 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 DUNDEES	PH 07 4051 0399 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	Gary Low Owner gary@dundees.com.au Tina Wort Dundee's Director and Marketing (except Japan/Korean Markets) & Events Manager tina@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 300 pax depending on layout of tables.
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 restaurant websites, scroll to the bottom of the page and click on the AGENTS icon.
WHEN MAKING A BOOKING PLEASE LET US KNOW	<ul style="list-style-type: none">• 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

DUNDEE'S

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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

Vegetarian options available

\$38.00 pp NETT (INCLUDING GST)

Valid 1/4/2025 - 31/3/2026

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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

Vegetarian options available

\$41.50 pp NETT (INCLUDING GST)
Valid 1/4/2025 - 31/3/2026

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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 (gf) (df available)

with passionfruit syrup and blueberry compote

Vegetarian options available

\$55.00 pp NETT (INCLUDING GST)

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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 locally caught barramundi, and tropical fruits

DESSERT

Marshmallow Pavlova (gf) (df available)

with passionfruit syrup and blueberry compote

or

Mango Sorbet (df) (gf available)

with strawberry coulis and macadamia biscotti

Vegetarian options available

\$74.00 pp NETT (INCLUDING GST)

Valid 1/4/2025 - 31/3/2026

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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 available)

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, Skewered kangaroo,
crocodile and tiger prawns pieces served with honey roast sweet potato and 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 caught 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

Vegetarian options available

\$84.00 pp NETT (INCLUDING GST)

Valid 1/4/2025 - 31/3/2026

HONEYMOON MENU

With a glass of bubbles per person

Crusty dinner roll with plain whipped butter

ENTREE – TO SHARE

Antipasto

A great way 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

MAIN – PLEASE CHOOSE FROM SELECTION BELOW

Aussie Connection

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

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

Locally caught 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 (gf)

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

DESSERT – TO SHARE

Coconut Parfait

Coconut and mailbu parfait on pineapple salsa with macadamia nut biscotti

Tea or Coffee (filtered not barista)

Vegetarian options available

DUNDEE'S

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BANQUET MENU

(Serves 4 people)

Crusty dinner roll with plain whipped butter 1 pp

STARTERS

Bacon and Mushroom Linguine

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

MAIN

Aussie Connection

Skewered 4 kangaroo & 4 crocodile pieces served on a bed of rice with our own Dundee's special sauces

1 x Seafood Platter

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

Tea or Coffee (filtered not barista)

Vegetarian options available



\$510.00 NETT max 4p (INCLUDING GST)

Valid 1/4/2025 - 31/3/2026

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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)

Vegetarian options available

\$250.00 NETT (INCLUDING GST)

Valid 1/4/2025 - 31/3/2026

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DUNDEE'S FLAVOURS OF AUSTRALIA

Crusty dinner roll with plain whipped butter

ENTREE

Soup of the Day

Chef's special soup of the day

OR

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, Skewered kangaroo, crocodile and tiger prawns pieces served with honey roast sweet potato and Dundee's sauces

DESSERT

Vanilla Ice Cream

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

Tea or Coffee (filtered not barista)

Vegetarian options available

\$95.00 pp NETT (INCLUDING GST)

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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 (gf available)

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

Tea or Coffee (filtered not barista)

Vegetarian options available

\$60.00 pp NETT (INCLUDING GST)

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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

Tea or Coffee (filtered not barista)

Vegetarian options available

\$63.00 pp NETT (INCLUDING GST)

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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 available)

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

MAIN

Angus Rump Steak (250g)

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)

Vegetarian options available

\$74.50 pp NETT (INCLUDING GST)

Valid 1/4/2025 - 31/3/2026

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 available)

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, Skewered kangaroo,
crocodile and tiger prawns pieces served with honey roast sweet potato and 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 caught 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 (gf) (df available)

Marshmallow Pavlova with passionfruit syrup & blueberry compote

Tea or Coffee (filtered not barista)

Vegetarian options available

DUNDEE'S

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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 (gf available)

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

MAIN

Seafood Platter for Two

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

Dive into the Flavours the region with this delectable addition of upgrading your platter with:

Whole Mud Crab \$130

Half Mud Crab \$65.00



DESSERT

Vanilla Ice Cream

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

Tea or Coffee (filtered not barista)

\$430 for 2p NETT (INCLUDING GST)

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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

Tea or Coffee (filtered not barista)

Vegetarian options available

\$70.00 pp NETT (INCLUDING GST)

Valid 1/4/2025 - 31/3/2026

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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, yabby, scallops, and a fillet of locally caught barramundi served with a selection of Dundee's special sauces

or

Crocodile Hot Rock 'ISHIYAKI'

Australian prime fillet steak, marinated kangaroo skewer, marinated crocodile skewer and a fillet of locally caught 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

Tea or Coffee (filtered not barista)

Vegetarian options available

\$80.00 pp NETT (INCLUDING GST)

Valid 1/4/2025 - 31/3/2026

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DINNER MENU H

Crusty dinner roll with plain whipped butter

ENTREE

Bacon and Mushroom Linguine (gf available)

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 locally caught 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)

Vegetarian options available



\$75.00 pp NETT (INCLUDING GST)
Valid 1/4/2025 - 31/3/2026

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

Locally caught 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 Spaghettoni (v) (gf, df available)

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 (gf) (df available) with passionfruit syrup and blueberry compote

or

Today's tart with blueberry compote & vanilla anglaise

Tea or Coffee (filtered not barista)

Vegetarian options available

DUNDEE'S

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BARRA MENU



Net Price: \$80pp

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:

SOFT SHELL CRAB

Crispy tempura soft shell crab served with marinated wakame seaweed and a toasted sesame seed & honey dressing

CROCODILE SATAY

Bite-sized pieces of marinated crocodile tail fillet on bamboo skewers, served on jasmine rice with a salad of wombok, snow pea sprouts, and chili. Coated in a soy, ginger, and lime dressing, with Ooray plum and lemon myrtle dipping sauce

ROAST DUCK SPRING ROLLS (3)

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

dessert

Choose one of the following:

KAHLÚA AND CHOCOLATE TART

A rich and decadent chocolate tart, served with a dollop of whipped cream and a sprinkle of cocoa powder

main course

Your Barra, Your Way

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

LOCAL BARRA

Pan-seared barramundi served with roasted sweet potato, topped with Bowen mango salsa and a lemon beurre blanc sauce

BARRA SUPREME

Pan-seared barramundi served on roast sweet potato with prawns, mussels, scallops, calamari, and a yabby in a creamy white wine sauce

BARRA PENANG CURRY

Barramundi pieces cooked in a fragrant Penang style coconut curry, served with jasmine rice and poppadums

BEER BATTERED BARRA

Beer battered barramundi, served with potato fries, a mixed leaf salad, and a tangy lime mayonnaise

MANGO CRÈME BRÛLÉE

With strawberry coulis and macadamia biscotti

COCONUT & MALIBU PARFAIT

Coconut and Malibu parfait on pineapple salsa with macadamia nut biscotti

DUNDEE'S

WATERFRONT DINING

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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 spaghetti 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

Vegetarian options available

\$22.50 pp NETT (INCLUDING GST)

Valid 1/4/2025 - 31/3/2026

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STUDENT MENU (A)

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

A crusty bread roll

MAIN

Choose from the selection below

Steak and Chips

Steak, French fries, and a small salad

Bacon and Mushroom Linguine

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

Fish and Chips

Battered reef fish served with French fries and tomato sauce

DESSERT

Chocolate coated ice cream on a stick (or similar)

Tea or coffee filtered only teachers /guides FOC

ADD ONS

Soup of the day \$5.00

Crocodile skewer \$3.50

Kangaroo skewer \$3.00

Extra bread roll \$2.00

Vegetarian options available

\$36.50 pp NETT (INCLUDING GST)

Valid 1/4/2025 - 31/3/2026

DUNDEE'S

WATERFRONT DINING

The Flavours of Australia



STUDENT MENU (B)

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

Choose from the selection below

Steak and Chips

Steak, French fries, and a small salad

Bacon and Mushroom Linguine

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

Fish and Chips

Battered reef fish served with French fries and tomato sauce

DESSERT

Chocolate coated ice cream on a stick (or similar)

Tea or coffee filtered only teachers /guides FOC

ADD ONS

Crocodile skewer \$3.50

Kangaroo skewer \$3.00

Extra bread roll \$2.00

Vegetarian options available

\$42.50 pp NETT (INCLUDING GST)

Valid 1/4/2025 - 31/3/2026