

# DUNDEE'S

WATERFRONT DINING

*The Flavours of Australia*

## bread

<b>GRILLED SOUR DOUGH (v)</b>	9.0
Sliced sour dough Vienna bread with whipped butter and rosemary & garlic olive oil	
<b>GARLIC BREAD (v)</b>	8.0
Sour dough Vienna bread topped with garlic, parsley & semidried tomato butter	
Add Cheese 4.0	Add Chilli 2.0
<b>BRUSCHETTA (v)</b>	
<i>Gluten free bread available</i>	
Grilled sour dough Vienna bread topped with cherry tomatoes, red onion & basil salsa	(per slice) 6.0
Grilled sour dough Vienna bread, sweet onion, red pepper, bocconcini & prosciutto	(per slice) 8.0
Grilled sour dough Vienna bread, smoked salmon, avocado, wild rocket, capers & dill sour cream	(per slice) 14.5
<b>SAND CRAB SLIDER</b>	14.5
Lightly toasted brioche slider roll filled with gem lettuce, avocado, semidried tomato, fresh picked crab meat and lime mayo	
<b>DIPS PLATE (gluten free available)</b>	16.5
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>	3.8 each
Plump oysters with soy, ginger & lime dipping sauce	
<b>KILPATRICK (cooked)</b>	4.0 each
Plump oysters topped with bacon & Dundee's special tangy Worcestershire sauce & grilled until crispy	
<b>MORNAY (cooked)</b>	4.0 each
Plump oysters covered in mornay sauce, sprinkled with grated parmesan & grilled until golden brown	

## entrée salads

<b>OCTOPUS SALAD (gf)</b>	19.5
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>	19.5
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>BUGTAIL &amp; MANGO SALAD</b>	27.0
Chilled bug tail meat 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>	18.5
Roast sweet potato, artichokes, red peppers, bocconcini & baby spinach coated in a light citrus dressing with toasted pine nuts	

Some ingredients may not be listed. Please let us know if you have any allergies or intolerances

15% surcharge applies on all public holidays

# entrées / salads

<b>ANTIPASTO</b>			28.5
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>SEAFOOD CHOWDER</b> (contains bacon)			18.5
A rich, thick and creamy seafood soup served with grilled sour dough			
<b>ROAST DUCK SPRING ROLLS</b> (3)			16.0
Shredded roast duck, rice noodle and mixed julienne vegetables in spring roll pastry with chilli, lime & coriander dipping sauce			
<b>FIELD MUSHROOMS</b> (v)			18.0
Sautéed field mushrooms and roast red peppers on grilled sour dough with creamy buffalo feta, rocket & truffle oil			
<b>SOFT SHELL CRAB</b>			19.5
Crispy tempura soft shell crab served with marinated wakame seaweed and a toasted sesame & honey mayonnaise			
<b>CHICKEN WINGS</b>			16.5
Spicy smoked BBQ seasoned chicken wings with rocket, apple & shaved parmesan salad & creamy blue cheese dipping sauce			
<b>DUNDEE'S TASTER PLATE</b>			42.0
A selection of prosciutto scallops, tempura soft shell crab, oysters natural, crusted calamari, roast duck spring roll & chilled prawns			
<b>THAI STYLE SALAD</b>			
Asian style salad with peanuts, fried shallots and coated in a soy & ginger dressing			
With Beef	21.5	With Calamari	21.5
With Chicken	21.5	With Prawn	31.0
<b>CAESAR SALAD</b> (gf available)		ENTRÉE	MAIN
Baby cos leaves, shaved parmesan, anchovies, bacon & croutons coated in a creamy anchovy dressing			
With spicy fried or grilled Chicken		19.5	24.5
With Calamari		18.5	24.5
With Smoked Salmon		22.5	34.0
With Lamb Cutlets		(2) 21.5	(4) 35.5
With Chilled Tiger Prawns		(5) 23.5	(9) 34.0
<b>CALAMARI STRIPS</b>			
Calamari strips coated in Dundee's special seasoning lightly fried and served with tom yum mayo		16.5	29.0
<b>GARLIC PRAWNS</b> (gf)			
Prawns sautéed in garlic with sundried tomatoes and baby spinach finished with white wine & cream served on jasmine rice		(5) 26.0	(9) 46.0

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## pasta gluten free pasta (penne) available extra 2.0

<b>SPINACH &amp; RICOTTA RAVIOLI</b> (v) gluten free not available	25.0
Pasta filled with spinach & ricotta cheese in a rich tomato sauce drizzled with basil pesto	
<b>AVOCADO, SWEET ONIONS, OLIVES &amp; FETA SPAGHETTINI</b> (v)	27.0
Thin spaghetti tossed with avocado, sweet red onions, olives, cherry tomatoes, red peppers & baby spinach with crumbled buffalo feta	
<b>BUGTAIL SPAGHETTINI</b>	37.5
Sautéed bug tails in chilli & garlic, with thin spaghetti & wild rocket coated in lemon & olive oil	
<b>BACON &amp; MUSHROOM LINGUINE</b>	28.0
Sautéed bacon, mushrooms & baby spinach in a creamy white wine sauce, finished with green eschallots and shaved parmesan	
<b>SEAFOOD LINGUINE</b>	39.0
Linguine tossed with sautéed prawns, mussels, scallops, calamari & octopus in a garlic & tomato sauce	
<b>PRAWN &amp; SCALLOP PAPPARDELLE</b>	35.5
Thick, flat pasta tossed with sautéed prawns, scallops, semidried tomatoes & spinach in a creamy white wine pesto sauce	

## seafood mains

<b>WILD BARRAMUNDI</b> (gf)	36.0				
Pan seared and served with roast sweet potato & topped with Bowen mango salsa & lemon beurre blanc					
<b>BEER BATTERED FISH &amp; CHIPS</b>	28.9				
Beer battered reef fish served with fries, mixed leaf salad & lime mayo					
<b>BARRAMUNDI SUPREME</b> (gf)	45.5				
Wild 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					
<b>TASTE OF THE SEA</b>	34.0				
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					
<b>MUSSELS</b> (Australian Blue)	30.0				
Steamed mussels in a choice of: Chilli and tomato <b>OR:</b> Garlic, white wine, parsley & cream sauce					
<b>GARLIC YABBIES</b> (gf)	46.5				
Local tableland yabbies oven roasted in garlic butter, served on seasoned rice					
<b>BUCKET OF BUGS &amp; PRAWNS</b>	45.0				
Chilled local bug tails and prawns served on ice with grilled Vienna sourdough					
<b>DUNDEE'S SEAFOOD TOWER</b>	80.0				
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					
<b>UPGRADE:</b>					
Add Half Lobster	30.0	Add Chilli Mussels	12.0	Add Garlic Prawns	12.0
<b>DUNDEE'S BARRIER REEF</b>	240.0				
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 34.5  
Lean, full flavoured sirloin off 120 day grain fed Black Angus cattle from the downs country in southern Queensland 350g 39.5

**EYE FILLET** (220g grain fed) 42.5  
Leanest and most tender, from purebred Back Angus cattle, ensures exceptional eating

**RUMP** (grain fed) 250g 29.5  
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 500g 39.5

## 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** 10.0  
Topped with 3 prawns sautéed in garlic with sundried tomatoes, English spinach, white wine & cream

**TURN YOUR STEAK INTO A RIB COMBO** 15.0  
With basted pork ribs

### 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** 47.0  
Hickory basted pork ribs with coleslaw, fries & smoky BBQ dipping sauce

**KANGAROO LOIN** (gf) 34.0  
Peppered kangaroo loin fillet, chargrilled and sliced; served with roast sweet potato, crispy prosciutto red wine jus & Ooray plum jam

**MOROCCAN LAMB CUTLETS** 42.5  
Moroccan seasoned lamb cutlets on roast sweet potato, hummus, wild rocket leaves & yoghurt / lime dressing

**CHICKEN BREAST** – Please allow 25-30 mins preparation (gf) 33.5  
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 all 5.5

**COLESLAW** (contains peanuts)  
**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)