



EVENTS



DUNDEE'S

RESTAURANT

@CAIRNS AQUARIUM

A complete sensory journey: Dundee's at the Cairns Aquarium offers a contemporary and innovative dining experience.

Recipes and ideas evolve from Australian and Tropical North Queensland's finest seafood, beef, pork, chicken and produce. 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.

Our menus cater to all tastes and dietary requirements, with an emphasis on flavour, local produce, freshness and sharing.

40+ guests - Alternate Drop service



MENU 1

3 Course Lunch only – \$40.00 per person

MENU 2

2 Course Lunch only – \$34.50 per person (A) Main/Dessert (B) Main/Drink

Min 20 guests / 40+ Alternate drop

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

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

BARRAMUNDI TACOS (2PCS)

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

PORK BELLY SLIDERS (2 MINI)

Buttery brioche rolls with twice cooked pork belly, crushed pear & parmesan rocket salad

ROAST PUMPKIN PENNE PASTA (GF/VEGAN)

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

STEAK BURGER

Grilled steak with beetroot, dill pickle, tomato, tasty cheese, lettuce, tomato relish; served in a brioche bun with fries, onion rings & BBQ Sauce

DESSERT

Choose from the below selection

MANGO SORBET with raspberry coulis & macadamia biscotti (GF, DF)

CHOCOLATE MUD CAKE with vanilla ice cream, berry compote and chocolate sauce

MARSHMALLOW PAVLOVA with berry compote & passionfruit syrup

DRINKS

Choose from the below selection

Glass of Tap Beer, House Wine (Sparkling, White, Red),

Soft Drink (Sprite, Coke, Fanta, Lemon Lime + Bitters)

Ask our Dundee's team about optional decadent dessert upgrades - \$9.00 per person

MENU 3

3 Course – \$72.50 per person

MENU 4

2 Course – \$65.00 per person (A) Entree/Main (B) Main/Dessert

Min 20 guests / 40+ Alternate drop

ENTREE

Choose from the below selection

GRILLED HALOUMI (V) (GF)

Locally made gallo haloumi; served with baby spinach, cherry tomato, chopped macadamia nut & red onion salad, with honey syrup

CHILLI CALAMARI (GF)

Dusted Calamari in chilli seasoning served with lime mayo

CROCODILE SPRING ROLLS

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

MAIN

Choose from the below selection

BLACK ANGUS SIRLOIN (GF)

Creamy mashed potato with sautéed leek, spinach, wild mushroom, shiraz jus & truffle mayo

CHICKEN SUPREME (GF)

Chicken breast pocketed with soft cheese on sweet corn polenta, green pea puree & pink peppercorn cream

BARRAMUNDI (GF)

Pan seared with potato galette, broccolini & champagne sabayon

PUMPKIN PENNE (VEGAN, VEG & GF AVAILABLE +3)

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

KANGAROO

Native peppered kangaroo loin on pumpkin, wilted spinach, dried prosciutto, davidson plum jam & shiraz jus

DESSERT

Choose from the below selection

MANGO SORBET with raspberry coulis & macadamia biscotti (GF, DF)

CHOCOLATE MUD CAKE with vanilla ice cream, berry compote and chocolate sauce

PAVLOVA with berry compote & passionfruit syrup

MENU 5

\$95.00 per adult. Min 20 guests / 40+ alternate drop

Price includes venue hire, tables and chairs,
white linen tablecloths, food service staff, set up and pack down.

Crusty bread roll with whipped butter

ENTRÉE (SELECT FOUR)

CRAB & AVOCADO TART

Sand crab meat with dill mayo & avocado salsa in a pastry case, with pearl caviar

BBQ PRAWNS

BBQ tiger prawns, marinated wakame coleslaw, black sesame mayonnaise

CROCODILE SPRING ROLLS

Crocodile mince, rice noodles, & julienne vegetables rolled in spring roll pastry w Ooray plum sauce

GRILLED HALLOUMI (V) (GF)

Locally made Gallo halloumi, baby spinach, cherry tomato, macadamia & red onion salad w honey syrup

CHILLI CALAMARI (GF)

Calamari dusted in chilli seasoning w lime mayonnaise

MAIN PLATE CHOICE (SELECT FOUR)

CORAL TROUT OR BARRAMUNDI (GF)

Pan seared w potato galette, broccolini & champagne sabayon

CHICKEN SUPREME (GF)

Chicken breast pocketed with soft cheese on sweet polenta, green pea puree and pink peppercorn cream

PORK BELLY (GF)

Twice cooked pork belly on creamy mashed potato w chilli sauteed green beans, vanilla pear crush & red wine jus

CHAR SUI DUCK BREAST

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

SIRLOIN STEAK (GF)

Black angus sirloin fillet, creamy mashed potato w sauteed leek, spinach, wild mushroom, shiraz jus & truffle mayonnaise

DESSERT (SELECT FOUR)

CHOCOLATE FIX - Dark chocolate brownie layered w chocolate gelato, ganache & praline

TROPICAL PAVLOVA - Marshmallow pavlova topped with mango, strawberry & mint salsa & passionfruit syrup

STICKY DATE & GINGER PUDDING - Dundee's sticky date and ginger pudding, w toffee sauce & vanilla bean gelato

BAILEY'S LAMINGTON TRIFLE - Lamingtons soaked in Baileys, layered w white chocolate custard mousse & strawberry compote

PINEAPPLE & COCONUT TART - Chilled creamy pineapple & coconut filled short crust pastry topped w mini marshmallow meringue, creme anglaise & coconut sorbet

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CHILDREN'S MENU \$20.00

(Children 12 years and under)

VALID 1/7/2021 – 31/3/2023

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.

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

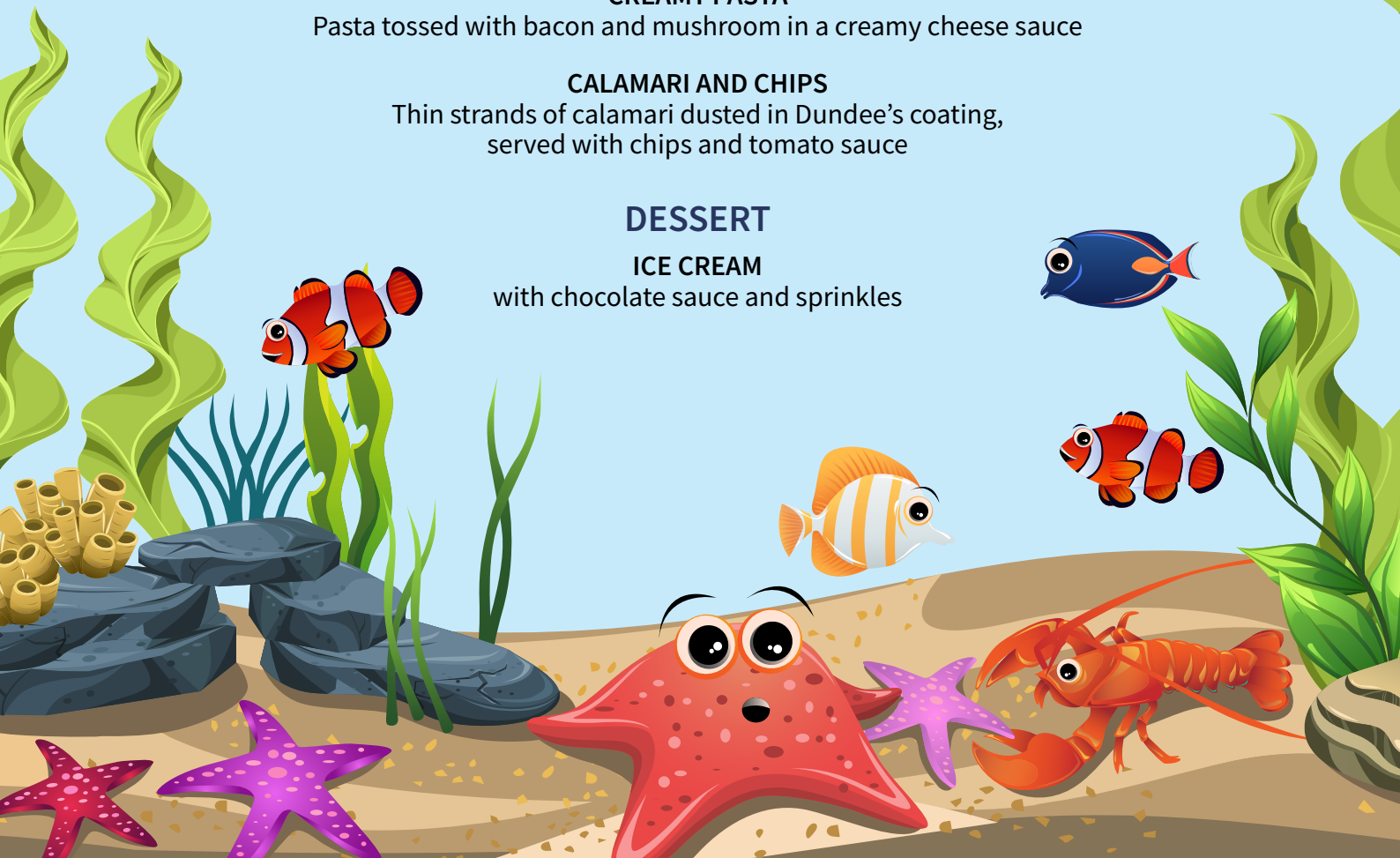
CALAMARI AND CHIPS

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

DESSERT

ICE CREAM

with chocolate sauce and sprinkles



COCKTAIL DINNER

\$2,800.00 min spend OR Min 50 guests

\$56.00 per person min spend

COLD CANAPES (\$7.00 EACH)

Mini bruschetta with cherry tomatoes
red onion & basil pesto

Dips & Antipasto Platter

Brie with fruit toast & Kakadu plum jam

Sand crab & avocado tart

Prawn, wakame & wasabi mayo nori roll

Bloody mary oyster shooters

Pulled peking duck breast & sweet corn salsa
spoons with sticky soy

Prosciutto, balsamic onion & feta bruschetta

Smoked salmon on rye bread with dill sour cream

Pork belly & pear compote slider

Chicken parfait on toasted brioche
with tomato relish

HOT CANAPES (\$7.00 EACH)

Chilli dusted calamari with lime mayo

Crocodile spring rolls with Ooray plum sauce

Mini chicken or beef skewers

Mushroom truffle balls with basil aioli

Honey sesame chicken wings
with sweet chilli sauce

Assorted mini quiches

Tempura prawns with black sesame mayo

Balsamic beef sausage rolls with tomato relish

Soft taco with cider mackerel,
coleslaw & sriracha mayo

Vegetable samosa with soy dipping sauce

SOMETHING BIGGER (\$16.00 EACH)

Tempura fish with sweet potato fries & lime mayo

Ricotta spinach ravioli with basil pesto

Cajun lamb cutlets with coriander labneh

Chicken Penang coconut curry
with jasmine rice & poppadom's

Seared scallops with sweet corn rocket
risotto & chilli oil

Rump steak, caramelised onion,
tasty cheese, pickle & tomato relish milk roll
(mini steak sandwich)

SOMETHING SWEET (\$12.00 EACH)

Lemon meringue

Orange almond cake

Mini Pavlova with berry compote

Caramel slice

Rum balls

Mini choc topped eclairs

White chocolate and raspberry cake

Chocolate brownies

Mixed mini muffins

Gelato cups

Tropical fruit platters



BEVERAGE PACKAGES

AVAILABLE UPON REQUEST

2 hour \$45pp | 3 Hour \$55pp | 4 Hour \$65pp

Sparkling

Rapture Sparkling, SA
Serenissima Prosecco, Asolo Italy

White Wine

Sidewood Sauvignon Blanc, Adelaide Hills
Trout Valley Pinot Gris, Marlborough NZ
Canal Grande Pinot Grigio, Veneto, Italy
Seppeltsfield Riesling, Eden Valley
Ingham Road Chardonnay, Yarra Valley

Red Wine

Luna Shiraz, McLaren Vale
Zema Cabernet, Coonawarra
Peppertree Merlot, Hunter
Voyager Shiraz, Margaret River
Spring Vale Pinot Noir, Tasmania

Bottled Beer

4XXXX Gold
Little Creatures Pale Ale
Great Northern Original
James Boags Light
Corona
Heineken

Cider

Little Creatures Pipsqueak Apple Cider

Beverage selection is subject to availability on given products; and can vary seasonally.

www.dundees.com.au