

CAFÉ

WITH MILK 5

*Flat white, cappuccino, latte, chai latte, mocha or hot chocolate
Make it a mug + 1.5*

GIVE IT TO ME STRAIGHT 4.5

Espresso or long black

TEAPOT FOR ONE 5

English Breakfast, green, peppermint, chamomile or earl grey

PICCOLO LATTE 4.5

Fresh espresso & full/skim milk on ice (dine in only)

EXTRAS

Soy, oat or almond milk + 0.5

Extra shot + 1

Caramel, hazelnut or vanilla syrup + 0.5

Takeaway cup + 0.5

WEEKLY SPECIALS

WEDNESDAY NIGHT

Rump steak Surf & Turf served with chips & salad \$25

THURSDAY NIGHT

Chicken Schnitzel \$20

Chicken Parmigiana \$24

Both served with chips, salad & gravy

SUNDAY 4PM - 6PM

\$6.50 Tacos (chef's selection)

\$6.50 Selected schooners

\$6.50 House wine (150mL pours)

Dine in only | While stock lasts | Not available on public holidays or during private events | T&Cs apply

DUNES

RESTAURANT MENU

WEDDINGS & EVENTS

Looking for a venue for your next event?

Whether it's your nearest & dearest or something on a grander scale, we've got the space for you!

[View all our wedding & event information here](#)



LET'S BE FRIENDS

  @DUNESBYDISH

www.thedishgroup.com.au

INFORMATION

While we offer gluten-friendly menu options, we are not a gluten-free kitchen. Cross-contamination can occur & our kitchen cannot guarantee that any item can be completely free of allergens. Patrons are encouraged (to their satisfaction) to consider this information in light of their requirements & needs.

*(GF) Gluten Friendly | (GFA) GF Option Available | (LG) Low Gluten
(V) Vegetarian | (VG) Vegan | (VGA) VG Option Available*

*(A) Australian | (I) Imported | (M) Mixed Origin
15% Public Holiday Surcharge Applies*

MARCH
2026

STARTERS

SMOKED OYSTER TOAST GFA 16 ^(A)

Char-grilled brioche, smoked oyster & cream cheese, pickled onion

GRILLED SA OCTOPUS GFA 24 ^(A)

White anchovy & caper butter, blackened lemon, grilled Turkish

FONDANT POTATOES GF V 14

Fondant kipfler potatoes, beef jus, salsa verde

CHORIZO CHIPOLATAS 24

Grilled and served with marinated roasted vegetables, romesco sauce, grilled Turkish

SPENCER GULF KINGFISH CRUDO GFA 26 ^(A)

Crispy capers, pickled onion, chilli, garlic oil, char-grilled brioche

LAMB & BUSH TOMATO SKEWERS GF 23

Served with herbed yoghurt

JUMBO MOOLOOLABA KINGS GFA 32 ^(A)

Butterflied and grilled Mooloolaba King prawns with garlic butter, herbed panko crumb

SYDNEY ROCK OYSTERS GFA ^(A)

HALF DOZEN 30

DOZEN 60

Ponzu | Kilpatrick | Natural

BAKED FETTA PARCELS V 20

Filo-wrapped fetta with confit cherry tomatoes, honey & thyme syrup

EGGPLANT & TOMATO ARANCINI LG VG 16

Served with smoked eggplant dip, micro green salad

CRUMBED CALAMARI 24 ^(I)

Served with chilli crunch aioli, lemon

MAINS

WHOLE BABY BARRAMUNDI GF 44 ^(A)

Roasted with ponzu & ginger sauce, topped with fresh shallots, coriander, chilli, grilled pak choy
*Sustainably farmed in Victoria.
Clean, mild, buttery, and raised for quality*

MBS5+ BEEF SIRLOIN GF 44

Served with fondant Kipfler potatoes, buttered beans, beef jus, horseradish cream
Add grilled butterflied King prawns + 12 ^(A)

BATTERED MARKET FISH MP ^(A)

Market fresh battered fish with rosemary salted chips, tartare, lemon

STEAK SANDWICH GFA 26

Grilled Scotch fillet on toasted Turkish with fresh rocket, semi-dried tomato, pickled onion, sliced Provolone, Dijon mustard and aioli.
Served with rosemary salted chips

LINGUINE NERANO V 29

Handmade Cherrywood smoked linguine, zucchini, garlic, chilli, basil, Grana Padano

GRILLED CHICKEN MOUTARDE GF 34

Marinated and grilled chicken breast in a classic mustard, cream & white wine sauce.
Served with honey roasted carrots, arugula salad

LOBSTER MORNAY ^(I)

HALF 45

FULL 80

Served with rosemary salted chips and lemon

Add butterflied King prawns +12 ^(A)

KURDISH SALAD GF V VGA 24

Arugula, roasted grapes, semi-dried tomato, fetta, onion, sumac and pistachio praline
Add grilled chicken +7
Add grilled butterflied King prawns + 12 ^(A)

SEAFOOD PLATTER 160 ^(M)

Lobster Mornay, battered market fish, grilled Mooloolaba Kings, grilled octopus, choice of oysters, crumbed calamari, rosemary salted chips, arugula salad, tartare, chilli crunch aioli and lemon

SIDES

GARLIC BREAD VG 12

Add cheese +2
Add cheese & bacon + 3.5

ROSEMARY SALTED CHIPS LG V 11

Served with chilli crunch aioli

ARUGULA SALAD GF V 8

Confit tomato, Spanish onion, salsa verde, fetta

SAUTÉED GARLIC GREEN BEANS GF V VGA 10

Topped with herbed yoghurt, slithered almonds, lemon

SAUCES 2.5

Tomato GF | BBQ GF | Chilli crunch aioli GF | Garlic aioli GF
Tartare GF | Beef jus GF | Creamy mustard GF | Béarnaise

NIPPERS

CHILDREN 12 YEARS & UNDER

KIDS CRUMBED CALAMARI & CHIPS 12 ^(I)

KIDS GRILLED CHICKEN & CHIPS LG 12

KIDS PASTA NAPOLETANA V 12

ICE CREAM 7

Served with topping & sprinkles

DESSERT

WARM RASPBERRY CHOCOLATE FONDANT 14

Served with vanilla bean gelato and cocoa crumb

LEMON MYRTLE BURNT BASQUE CHEESECAKE GF 14

Served with Limoncello curd and whipped cream