

nippers

Children 12 & under only

KIDS CHICKEN SCHNITZEL & CHIPS • 12

KIDS CALAMARI & CHIPS • 12

KIDS BRISKET • 12

Sliced slow-cooked brisket with chips

All kid's meals available with hasselback potato & seasonal greens on request



ICE CREAM • 7

with topping & sprinkles

café

WITH MILK • 5.5

Flat white | Cappuccino | Latte | Chai latte | Mocha
Hot Chocolate

Make it a mug • 1.5

GIVE IT TO ME STRAIGHT • 5

Espresso | Long black

PICCOLO LATTE • 4.5



T2 TEAPOT FOR ONE • 5

English breakfast | Sencha green | Peppermint
French Earl Grey

ICED LATTE • 8

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

EXTRAS

Soy, oat or almond milk • 0.7

Extra shot • 1

Caramel, hazelnut or vanilla syrup • 0.8

Takeaway cup • 0.5

dessert

AFFOGATO • 16

with Frangelico (18+ years)

See board for today's dessert options

weddings & events

Looking for a venue for your special event?

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



View all our wedding & event information here



let's be friends



@dunesbydish

information

While we offer low-gluten 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.

(LG) Low Gluten | (V) Vegetarian | (VA) Vegetarian Option Available | (VG) Vegan | (VGA) VG Option Available

(A) Australian seafood | (I) Imported seafood
(M) Mixed origin seafood

10% Sunday surcharge applies

15% Public holiday surcharge applies



www.thedishgroup.com.au

Food

to share

SAKU TUNA TOSTADAS (4) • 20 ⓘ

Fried corn tortillas topped with lightly cured tuna, avocado, pickled onion, wasabi aioli, fried shallots & sesame

MUSHROOM SLIDERS (3) V • 18

Sautéed Swiss brown mushrooms, caramelised onion, Gruyère cheese and hummus on buttery brioche buns

SPANAKOPITA (4) V • 22

Greek spinach and feta wrapped in flaky filo and poppy seeds

PAN FRIED GNOCCHI SALAD VA • 24

Potato gnocchi lightly pan-fried tossed with crispy pancetta, fresh mesclun, semi-dried tomato, feta and salsa verde

CRUMBED CALAMARI (8) • 24 ⓘ

Dunes signature calamari, rosemary salted and served with chilli crunch aioli & lemon

BLUE CHEESE BRÛLÉE V • 21

‘Willow grove creamy blue’ dusted with sugar then torched, served with heirloom tomato & chilli jam, pistachio praline and crostini

CAJUN POPCORN CAULIFLOWER (6) LG VG • 20

Bite-size pieces of Cajun fried cauliflower with pickled salad and vegan aioli

WHOLE BARBECUED KING PRAWNS (5) LG • 32 ⓘ

Extra large Australian King prawns marinated in chilli & garlic, cooked over the chargrill and served with blackened lemon and chilli crunch aioli

BEEF BRISKET TACOS (2) • 19

Soft grilled tortillas loaded with slow-cooked brisket, pickled onion, rocket, chilli crunch aioli and lime

LOBSTER SPRING ROLLS (4) • 22 ⓘ

Lobster & dill spring rolls with pickled onion, carrot, crispy leek and ponzu

CHICKEN KOFTA (4) • 23

Skewered chicken with lemongrass and coriander served with pickled salad and lime

PACIFIC OYSTERS ⓘ

HALF DOZEN • 30

DOZEN • 60

Natural w/ rice wine vinegar mignonette LG

Kilpatrick LG

Blue cheese mornay & herb crumb



mains

ETTY BAY BARRAMUNDI LG • 39 ⓘ

Pan-roasted Barramundi steak served with sautéed seasonal vegetables, fried leek and preserved lemon beurre blanc

Sustainably farmed in far north Queensland. Clean, mild, buttery and raised for quality

CHORIZO & PRAWN RIGATONI • 35 ⓘ

Prawn cutlets and chorizo with confit garlic & capers, chilli and tomato. Tossed with rigatoni, fresh basil and buffalo mozzarella

Vegan pasta available on request

CRUMBED LAMB CUTLETS (3) • 44

Crumbed lamb cutlets served with chive buttered hasselback potato, herbed yogurt and house salad

CHICKEN BALLOTINE LG • 35

Chicken thigh rolled with macadamia, cream cheese & cranberry. With hasselback potato and house salad

300G MBS7+ WAGYU RUMP LG • 49

300g chargrilled rump served with seasonal greens, chive buttered hasselback potato, horseradish aioli and beef jus

INSALATA PANZANELLA V • 29

Chopped salad of Monterosa tomatoes, soaked pane toscano, cucumber, onion, buffalo mozzarella and basil

Add whole BBQ King prawns (2) • 12 ⓘ

Add lemongrass and coriander chicken kofta (2) • 10

SEAFOOD PLATTER FOR TWO • 160 ⓘ

Battered market fish, barbecued whole King Prawns, Etty Bay barramundi steak, choice of oysters (6), crumbed calamari, Saku tuna tostadas, rosemary salted chips, house salad, tartare, chilli crunch aioli and lemon



sides



GARLIC BREAD VG • 12

Add cheese • 2

Add cheese and bacon • 3.5

ROSEMARY SALTED CHIPS LG V • 11

Chilli crunch aioli

HOUSE SALAD LG V • 8

SAUTÉED SEASONAL GREENS LG V VGA • 12

Topped with herbed yoghurt, slivered almonds and lemon

HASSELBACK POTATO LG V • 12

Rosemary salted chive buttered hasselback potato and crumbled feta

classics

BRISKET SANDWICH LGA • 28

Sliced beef brisket on toasted turkish, with lettuce, semi-dried tomato, pickled onion, Gruyère, aioli and dijon. Served with rosemary salted chips

CHICKEN BREAST SCHNITZEL • 27

300g chicken breast schnitzel, served with chips, house salad and sauce

Make it a parmy • 3

BATTERED MARKET FISH • MP

Market fresh fish, lightly battered and served with rosemary salted chips, house salad, tartare and lemon

See board for today's selection

BATTERED BARRA ROLL • 26 ⓘ

Lightly battered Etty Bay Barramundi, lettuce, pickled onion and caper aioli on toasted turkish. Served with rosemary salted chips

SIRLOIN STEAK LG • 35

200g sirloin steak char-grilled and served with chips, house salad and sauce

sauces

SAUCE LG • 2.5

Tomato | BBQ | Chilli crunch aioli | Garlic aioli | Tartare
Beef jus | Gravy | Bearnaise