

DUNE - PORT DOUGLAS

BREAKFAST

HOT SELECTION

Toast -

White, whole meal or multigrain served with your choice of butter, vegemite, jam or honey; gluten free options available on request

Two Farm Fresh Eggs -

Cooked to your liking with a side of toast

Farm Fresh Eggs and Ham -

Cooked to your liking with ham, bacon or sausage and Dune's signature smoky bacon relish and a side of toast

Three Egg Omelete -

Served with your choice of ham, mushrooms, tomato, spring onion, cheese or smoked salmon

Eggs Royale -

Two poached eggs set on toasted Ciabatta with spinach and hollandaise sauce, served with your choice of ham, bacon or smoked salmon

Crumpets -

Served with home-made honey butter and organic blueberries

Buckwheat Pancakes -

Fluffy pancake stack served with ham or bacon, spinach and maple butter

COLD SELECTION

Sliced Fruits -

Served with your choice of yoghurt

Yoghurt -

Your choice of plain or fruit varieties

Bircher Muesli -

Served with coarsely grated local apple

Assorted Cereal -

Your choice of cornflakes, all bran, coco pops, rice bubbles, and muesli; gluten free options available on request

Baker's Basket -

A selection of assorted pastries, muffins and a croissant

BEVERAGES

Chilled Juices -

Your choice of orange, apple, pineapple, grapefruit or tomato

Coffee -

Fresh Nespresso coffee or decaffeinated coffee selection available all day

Tea -

Your choice of earl grey, English breakfast, green, peppermint, or chamomile; decaffeinated tea available

Milk -

Your choice of full cream, low fat, no fat, soy or almond

LUNCH

IN-HOME DINING

Pumpkin Soup -

Asian-spiced pumpkin soup served with crusty bread

Warm Vegetable Salad -

Barbequed asparagus and haloumi served with mint and lemon

Thai Beef Salad -

Warm slices of medium-rare roast beef served with crunchy noodles on a bed of rocket

Ceviche -

Locally sourced seasonal white fish cured in citrus juice

Prawn Toasts -

Traditional Chinese-style prawn toasts served on a bed of lettuce with hot chili dipping sauce

King Prawns -

Fresh king Prawn served with crostini, chili and garlic oil

Trout Crudo -

Cured belly of Ocean Trout served with lemon and coriander granite

Barramundi -

Crispy-skinned wild Barramundi served with kipfler potato salad and roasted celeriac

Lamb Fillet -

Pan-seared lamb fillet served with home-made tomato relish and baked rosemary brie

Dune Club Sandwich

Grilled chicken, bacon, avocado, lettuce, tomato and mayonnaise served with potato chips

ANOTHER OPTION

If you would prefer to take your lunch out with you, your personal chef will be able to send you off with a picnic basket full of fresh local produce or a hiking pack abundant with foods to give you the energy to keep going, simply advise your requirements and a menu can be tailored to suit.

Your personal chef can also assist you to host the perfect barbeque for your guests by sourcing the finest quality seafood, meats, marinades, condiments, bread, rolls, etc. Just ask!

BEVERAGES

Chilled Juices -

Your choice of orange, apple, pineapple, grapefruit or tomato

Soft Drinks -

Your choice of ginger ale, lemonade, cola or diet cola

THE LATE ARRIVAL SUPPER

A platter of fresh or toasted sandwiches can be prepared by request for guests who are arriving late in the evening.