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## A' LA CARTE MENU

### *Welcome to ... Pee Wee's at the Point*

Pee Wee's at the Point was built on a site called Pee Wee Camp, which was established in 1911 when East Point was developed by the Defence Forces to protect Port Darwin against naval attacks.

Pee Wee's restaurant was opened on July 13<sup>th</sup> 1997. Designed by Troppo architects, the building showcases an imaginative design that embraces the beauty and informality of Darwin. The materials chosen in the construction tie in with the natural surroundings and historic elements of the site. The building has been recognised as having significant heritage value and has been listed on the National Estate of the NT Heritage registers.

Our menus reflect the produce, climate and multiculturalism of the Northern Territory. We source only the best and freshest local produce. Specialising in local Saltwater Barramundi, Tiger Prawns, tropical fruits and locally grown Asian vegetables, the very best of the Top End is on show at Pee Wee's Restaurant. We call our cuisine "Modern Territorian".

Our award winning wine list boasts an extensive range of Australian and International wines. Pee Wee's house wines are made by renowned South Australian winemaker Neil Pike, from his vineyards in the Clare Valley and Adelaide Hills.

### *Please Enjoy...!*

**Smokers please note:** smoking is only permitted in the designated smoking area located opposite the bar. Please respect our setting in a Nature Reserve and dispose of cigarette butts in an ashtray, thank you.

**Amex and Diners Surcharge:** Please note a 3% surcharge applies on all Amex and Diners transactions.

**Split Bills:** Management regrets we are unable to split bills.

**10% surcharge:** applies Sundays and Public Holidays.

(GF) Denotes dishes which are gluten free

(GF\*) Denotes dishes which can be made gluten free – please see wait-staff for details

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## ENTREE

### *House Baked Dukkah Cob*

served with confit garlic clove, Pendleton extra virgin olive oil and 10 year old aged Balsamic  
| 12

### *Pee Wee's Taste Plate*

A gourmet tour of our Chefs entrees

For 2 | 38

For 3 | 57

### *Tasmanian Atlantic Salmon (GF\*)*

stained smoked salmon on poppyseed blinis with marinated fetta, textures of beetroot and a wild rocket and ruby grapefruit salad  
17 | 34

### *Prosciutto Wrapped Roast Chicken Roulade (GF)*

stuffed with braised field mushrooms, baby spinach on spiced honey pumpkin puree  
17 | 34

### *Soused Local Seafood Salad (GF)*

local seafood with a green paw paw and lychee salad, finger lime cocktail sauce and salmon pearls  
23 | -

### *Braised Beef Cheek*

red wine, thyme and roast garlic braised beef cheek, served with Yorkshire pudding, green pea puree and horseradish cream  
20 | 40

### *Salt and Pepper Fried Chilli Soft Shell Mud Crab (GF\*)*

wild caught (imported) soft shell crab served with an avocado, nori and pickled herb salad with chilli coconut caramel  
19 | 38

### *Char Grilled Quail Breast (GF\*)*

with dehydrated cranberry, coriander and pickled cucumber salad and a pomegranate dressing topped with eggplant chips  
19 | 38

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## MAIN COURSE

*Apple Glazed Pork Belly* (GF)

with char grilled asparagus spears, Spring Bay scallops, potato puree and crisp pork rind  
| 38

*Spiced Pan Roasted Wild Caught Saltwater Barramundi Fillet* (GF)

on saffron mash with steamed bok choy and crispy shallots, black sesame & tomato salsa  
and native finger lime  
| 39

*Double Roasted Duckling* (GF)

on buttered baby spinach, preserved lemon and kipfler potatoes with citrus master stock  
| 39

*Seared Lavender Salt Lamb Fillet* (GF)

with mustard green beans and a cucumber & mint yoghurt  
| 38

*Char Grilled Kangaroo Tenderloin Fillet* (GF)

marinated in Tandoori spices on sweet potato, braised black beluga caviar lentils, mango foam  
served with a Dukkah yoghurt ball and Rosella flower  
| 39

*Sautéed Local Tamarind, Lime & Ginger Prawns* (GF)

served in a crispy wonton basket with coconut jasmine rice and a pineapple and coriander salad  
with house made chilli jam  
| 43

*Certified Australian Black Angus Beef Tenderloin (275 gram cut)* (GF\*)

with potato and prosciutto galette, onion and red wine cinnamon jam  
and Pee Wee's Shiraz jus  
| 48

*Fresh Fish of the Day*

| MP

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## VEGETARIAN

*Thyme Roasted Portobello Mushroom* (GF)  
stuffed with butternut squash, spinach and onion jam  
17 | 34

*Eight Spiced Eggplant, Chickpea & Smoked Raisin Curry* (GF)  
with coriander and lemon gremolata and curry crumble  
16 | 32

*Panko Coated Zucchini & Tempura Cauliflower*  
with horseradish dressing and beetroot glaze  
16 | 32

## SIDE DISHES

*Rocket, Pear & Parmesan Salad* (GF)  
with white balsamic dressing  
| 13

*Sautéed Green Beans* (GF)  
with flaked almonds  
| 10

*Wok Charred Seasonal Vegetables* (GF\*)  
with sweet soy and sesame oil  
| 10

*Buttered Kipfler Potatoes* (GF)  
with a rosemary, pistachio, black sea salt praline  
| 10

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## DESSERT

### *Pee Wees 'Chocolate Slut'*

rich Belgium chocolate genache pudding on a hazelnut tuille  
with chocolate jelly and vanilla anglaise truffle  
| 16

### *Vanilla Bean Crème Bruleè (GF\*)*

with cocoa biscotti and white balsamic strawberry compote  
| 15

### *Rum & Raisin Sticky Date Pudding (GF)*

with vanilla & lavender ice cream and burnt butterscotch sauce  
| 16

### *Citrus Crepe*

with Cointreau orange sauce and coconut ice cream  
| 16

### *Trio of Sorbets (GF\*)*


served with wattleseed tulip  
| 16

### *Dessert Taste Plate*

A gourmet tour of our Chefs selection of desserts

For 2 | 32

For 3 | 48



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## TEA, COFFEE & SOMETHING MORE

*Tea (T2 Teas) | 5.5*

*Coffee | 4.5*

*Liqueur Coffees | 10*

### *Herbal/Tisanes - Decaffeinated*

#### *Green Tea "Sencha"*

Grown in Japan this green tea is renowned for its grassy aroma. Large flat green leaves produce a flavorsome, smooth brew that is slightly sweet on the palate.

#### *China Jasmine*

A Chinese classic, this green tea is infused with a touch of oolong and fragrant jasmine blooms to create a subtle and aromatic favourite.

#### *Chamomile*

Whole Egyptian chamomile flowers create this delicate infusion that soothes the nerves and promotes relaxation.

#### *Organic Peppermint*

Large leaves of organic peppermint producing a highly aromatic brew. A sweet and soothing tisane with a sparkling green liquor, delicious after dinner.

#### *Chai*

Complex, spicy and incredibly tasty, served with honey and milk or soy on the side.

### *Black Caffeinated Tea*

#### *English Breakfast*

A classic blend of Sri Lankan broken tea leaves with coppery bright liquor with a full rounded flavour.

#### *Irish Breakfast*

A rich and full-bodied stout blend of small tealeaves with a little more kick than English Breakfast.

#### *Earl Grey*

A revered favourite with a blend of large leaf Sri Lankan black tea and fragrant bergamot.

#### *Orange Pekoe*

Large well-defined leaves from fine Sri Lankan estates create a slightly sweet and bright gold liquor. Can be drunk with milk or with a slice of lemon

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