
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.

The restaurant was opened on July 13th 1997. Designed by Troppo architects, the building showcases an imaginative and beautiful design, which embraces the informality of Darwin. The materials chosen in the construction tie in with the natural surroundings and historic elements of the site. It has also been recognised as having significant heritage value and has been listed on the National Estate of the NT Heritage registers.

Our menu aims to reflect the produce, climate and multiculturalism of the Northern Territory. We have endeavoured to showcase the best and freshest local produce and ingredients and incorporate them into our menu. We are committed to using fresh local seafood when available and source Australian seafood on all other occasions. We call our cuisine Modern Territorian.

Our award winning Wine List boasts an extensive range of Australian and International wines. Our 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 as of May 1 2009, we will be charging a 3% surcharge on all Amex and Diners transactions.

Management regrets we are unable to split bills.
10% surcharge applies Sundays and Public Holidays.

BREADS AND APPETISERS

Fresh Lemon Thyme and Dukkah Cob

Served with confit garlic cloves in Pendleton extra virgin olive oil and 10 year old aged Balsamic
| 12

Puglises Sour Dough

Served with wattleseed butter and bush tomato relish
| 12

ENTREE

Pee Wee's Taste Plate

A gourmet tour of our Chefs entrees

For 2 | 38

For 3 | 57

Bug Tail & Scallop Raviolo

with Portabello mushroom veloute, mandarin oil, tomato confit and parmesan wafer
22 | 44

Salt and Pepper Fried Whole Soft Shell Mud Crab (GF)*

Wild caught (imported) soft shell crab tossed with palm sugar and coconut milk, Asian herb salad splashed with Crying Tiger dressing, purple yam and shredded coconut
18 | 36

Tasmanian Atlantic Salmon

Smoked salmon and mascarpone lollipop, ruby grapefruit shooter, beetroot and horseradish relish, sparkling apple juice cured salmon with apple and celeriac remoulade
18 | -

Honey & Soy Marinated Quail (GF)*

On potato rosti, with black truffle oil, onion jam and local wild baby figs
18 | 36

Marinated Arafura Territory Prawns (GF)*

Local prawns cocooned in a crispy egg noodle shell with a green paw paw salad, peanut cashew crumble, and homemade chilli jam
18 | 36

Beef Carpaccio (GF)

Black sea salt and wild lime cured Black Angus beef carpaccio with a tomato consommé jelly and basil pesto
17 | -

(GF) Denotes dishes which are gluten free

(GF*) Denotes dishes which can be made gluten free – please see waitstaff for details

MAIN COURSE

Double Roasted Duckling (GF)

With duck liver parfait, wild garlic and potato air, and blood orange marmalade
| 39

Pan Roasted Moroccan Spiced Lamb Rump

With pumpkin puree, sweet and sour beetroot and eggplant caviar
| 38

Honey & Apple Glazed Pork Belly

With crisp pork rind, cauliflower panna cotta and roasted scallops
| 38

Char Grilled Kangaroo Tenderloin Fillet (GF)

Marinated in Tandoori spices with smashed sweet potato, mango foam, served with a Dukkah yoghurt ball
| 39

Pan Roasted Wild Caught Saltwater Barramundi Fillet (GF)

With baby Asian greens, olive oil mash, green spice paste and finger lime caviar
| 39

Steam Baked Red Emperor Fillet (GF)

In a sweet ginger, star anise, kaffir lime and soy broth
| 41

Thai Fried Whole Goldband Snapper

With coconut scented Jasmine rice, Thai herb salad and lime chilli broth
| 42

Salt & Pepper Golden Tempura Bug Tails

With a hot sour curry emulsion and coconut jam
| 50

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

With fondant potato, caramelised pickled onion, baby spinach and slow roasted truss tomato, mustard foam, and a native pepperberry and shiraz jus
| 48

VEGETARIAN

Butternut Squash, Caramelised Onion & Gorgonzola Raviolo
with Portabello mushroom veloute, mandarin oil, tomato confit and parmesan wafer
16 | 30

Coconut Soya Bean Curd Wrapped Salt & Pepper Tofu
Yellow pineapple sesame, coconut noodle broth and black sesame paste
16 | 30

Field Mushroom Schnitzel
With fondant potato, sharp vintage Cheddar, baby spinach and slow roasted
truss tomato, porcini mushroom jus
- | 32

Slow Roasted Tomato and Caramelised Onion Tart
With fresh goats curd, whipped pinenuts, black olive caramel and salsa verde
- | 30

SIDE DISHES

Green Leaf Garden Salad (GF)
| 10

Wild Garlic and Potato Puree (GF)
with buttered baby spinach and roasted baby tomatoes
| 10

Wok Charred Seasonal Vegetables (GF)
| 10

Baby Chat Potatoes (GF)
With rosemary pistachio black sea salt praline
| 10

DESSERT

Pee Wees 'Chocolate Slut'

Rich Belgium chocolate genache pudding with cocoa sorbet,
and hazelnut chocolate truffles

| 16

Tonkabean Panna Cotta (GF)*

With pineapple carpaccio, lemongrass and coconut syrup

| 15

Choc-Mint Crème Bruleè (GF)*

With vanilla biscotti and Turkish Delight

| 15

Burnt Lemoncurd Tartlet

With spun toffee, orange & vanilla anglaise and double cream

| 16

Honeygold Mango & Mascarpone Cheesecake

Served with mango leather

| 16

Trio of Sorbets (GF)*

Green Apple, Paw Paw, Wild Lime & Mango Sorbet, served with wattle seed tulip

| 17

Dessert Taste Plate

A gourmet tour of our Chefs selection of desserts

For 2 | 30

For 3 | 45

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 renown 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