



# a'La Carte Menu

Welcome to Pee Wee's at the Point.

Pee Wee's 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 officially opened on July 13th 1997. 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 site has been recognised as having significant heritage value and has been listed on the National Estate of the NT Heritage registers.

Owners Simon and Lily Matthews took over the restaurant in March 2002. Their vision is to offer great food and service in a world class location. Head Chef Paul Joyes and his team produce a menu based around local produce to best promote the produce, climate and multiculturalism of the Northern Territory. We call our cuisine 'Modern Territorian'.

Pee Wee's house wines are made by South Australian winemakers David O'Leary and Nick Walker from O'Leary Walker Wines, from grapes grown at their Clare Valley and Adelaide Hills vineyards.

## Dietary Requirements

(GF) GLUTEN FREE

(GF \*) dishes which can be made GLUTEN FREE

(DF) DAIRY FREE

(DF \*) dishes which can be made DAIRY FREE

(NF) NUT FREE

(NF \*) dishes which can be made NUT FREE

Please alert wait staff to any other dietary requirements, food allergies or food preferences

## Surcharges

10% Surcharge: Saturday & Sunday dining.

15% Surcharge: Public Holiday dining.

Sorry, no split bills please

# Shared Appetizers

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## HOUSE BAKED TRADITIONAL WHITE COB

	Penfield extra virgin olive oil, wattleseed balsamic, saltbush butter, 'Bush Tucker' dukkah	\$15
COWELL OYSTERS	either: Natural or 3-Ways Vietnamese; Pepperberry & Champagne Mignonette; Creme Fraiche, Ginger & Finger Lime (GF   NF )	For 6 / \$ 36 For 12 / \$ 72
PEE WEE'S SEAFOOD PLATTER	A gourmet tour of Chefs seafood	For 2 / \$ 77 For 3 / \$ 115.50

# Entrees

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## SCALLOPS ROCKEFELLER

	sautéed spinach & pernod, parmesan crust, crisp prosciutto (NF)	\$ 29
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## PASPALEY PEARL MEAT TATAKI

	lemon myrtle ponzu, tomato, spring onions, pickled ginger, toasted sesame seeds (GF   DF   NF )	\$ 31.50
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## SLIPPER LOBSTER COCKTAIL

	chilled local slipper lobster, chilli lime mayo, bacon crumbs, cos, avocado, cajun crisps ( GF*   DF   NF )	\$ 28
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## NT FISH CEVICHE

	baby lotus roots, daikon, kaffir lime, nuoc cham, fresh herbs, fried lotus root chips (GF   DF   NF)	\$ 27
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## SALTBU SH RUBBED EMU FAN FILLET CARPACCIO

	Illawarra plum reduction, grana padano, toasted macadamias (GF   DF *   NF*)	\$ 27
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## BUFFALO TARTARE

	soy cured egg yolk, gochujang mayo, toasted peanuts, cassava crackers (GF*   DF   NF*)	\$ 27
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## ABODO PORK CHEEK

	smoked calamari, bonito broth, kimchi, puffed wild rice (GF   DF   NF)	\$ 29
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## CROCODILE LA LOT

	betel leaf, seared crocodile mince, chilli, ginger, coconut & peanuts (GF   DF   NF*)	\$ 27
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## ROSE HARISSA CAULIFLOWER

	caramelised cauliflower cream, pecans & dates, tahini orange dressing, candied lemon zest, fried mint (GF   NF*   VEGAN)	E \$26 / M \$49
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## MUSHROOM ASSIETTE

	Selection of tempura, roasted and pickled mushrooms, mushroom ketchup, miso pine nuts, chive oil (GF   DF   NF*   VEGAN)	E \$29 / M \$58
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# Main Course

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NT WILD CAUGHT SALTWATER BARRAMUNDI	15 hour potato, macadamia cream, caramelised citrus salsa verde, lemongrass ginger butter, native herb oil (GF)	\$ 61
LOCAL FISH OF THE DAY	please see Daily Specials Sheet	\$ MP
CONFIT HALF CHICKEN	pearl barley and chorizo risotto, romesco sauce, salsa verde (NF)	\$ 59
KING PRAWNS	lemon aspen, white wine & garlic cream sauce, eggplant & olive caponata, fried spinach and parmesan polenta (GF   NF )	\$ 62
DOUBLE ROASTED DUCKLING	crispy skin half duckling, lemon & olive oil crushed baby potatoes, prosciutto wrapped asparagus, honey glazed baby carrots, pastry fleuron, kakadu plum & tamarind jus (GF*   DF *   NF)	\$ 61
CELERIAC THREE WAYS	celeriac fondant, celeriac cream, chilli pickled fennel, celeriac & madeira jus, red wine braised shallot (GF   DF   NF   VEGAN)	\$ 59

# Grill

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350GM '36 DEGREES SOUTH' RIB EYE MB 2+	confit kipfler potatoes, chimmichurri, black garlic butter, peppercorn jus, (GF   DF *   NF)	\$ 84
200GM PINNACLE GRASS FED EYE FILLET MB 2+	mushroom & parmesan crust, potato dauphinoise, parsnip & wasabi cream, grilled leek, red wine jus (GF   NF)	\$ 72
300GM 'BLACK TYDES' SIRLOIN MB 1+	ancho chilli rub, twice cooked chips, beer battered onion rings, garlic and shallot cream sauce (GF*   DF*   NF)	\$ 75

# Side Dishes

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ROCKET SALAD	pear, parmesan, white balsamic vinaigrette (GF   DF*   NF)	\$ 16
CHIPS	truffle aioli, tamarind ketchup (GF   DF   NF)	\$ 15
SAUTÉED GREENS	garlic butter, bacon (GF   DF *   NF)	\$ 15
TOMATO, CUCUMBER AND SHALLOTS	sweet and sour vinaigrette (GF   DF   NF)	\$ 16

# Dessert

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## DESIR NOIR

dark chocolate delice, milk chocolate crèmeux, aerated white chocolate, raspberry ripple ice cream, cocoa nibs (GF | NF) \$ 28

## PINEAPPLE LEMON CLAFOUTIS

pineapple curd, candied pineapple, puffed barley, rosé caviar, brown sugar crumble, vanilla chantilly (NF) \$ 26

## CASSAVA CAKE

biko rice cream, purple yam cream, coconut caramel, coconut biscuit, yam sponge, pandan pearls (GF | NF) \$ 25

## THE MANGO ANT-IDOTE PANNA COTTA

green ant gin and yoghurt sorbet, lime curd, lemon myrtle meringue, davidson plum tuile, green ants (GF | NF | Egg Free\*) \$ 25

## VANILLA BEAN CRÈME BRÛLÉE

pistachio shortbread, quandong & apple preserve (GF \* | NF \*) \$ 25

## CHEESE PLATE (FOR ONE)

selection of fine Australian & International cheese  
honeyed walnuts, banana & rosemary jam, green paw paw chutney, sea salt lavosh (GF \* | NF \*) \$ 36

# Coffee & Tea

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## BARISTA MADE COFFEE

Veneziano Coffee Roasters 'Estate Blend'

From \$ 6

## LIQUOR COFFEE

Double Shot Coffee with choice of liqueur, floated with cream

From \$ 16

## TEA FOR ONE

## ORGANIC LOOSE LEAF TEA

Darjeeling Green | Chamomile | Spiced Chai | Lemongrass & Ginger  
Peppermint | English Breakfast | Earl Grey \$ 5.50



# Something More

## DESSERT COCKTAILS

NEGRONI	
Tanqueray Gin, Campari, Vermouth Rosso	\$ 24

ESPRESSO MARTINI	
Spear Grass Vodka, Kahlua, Galliano Vanilla, espresso	\$ 24

## AFFOGATO MAYBE...?

Houesemade vanilla bean ice cream, espresso shot	\$ 8
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Option to add your choice of liqueur *from \$ 12.5*

*Popular Suggested Liqueurs:*

Baileys  
Disaronno Amaretto  
Drambuie  
Kahlua  
Frangelico  
Galliano Vanilla  
Tia Maria  
Cointreau

## DESSERT WINES

2020 Vasse Felix Cane Cut Semillon	<i>gl</i> \$ 17	<i>bt</i> \$ 57
2023 Frogmore Creek Iced Riesling	<i>gl</i> \$ 17	<i>bt</i> \$ 69
2020 Dandelion Pedro Ximenez XXXO	<i>gl</i> \$ 21	<i>bt</i> \$ 89
2012 Rockford Cane Cut Semillon		<i>bt</i> \$ 95

## MUSCATS, TOPAQUES

### & PORTS

Amaro Montenegro	<i>gl</i> \$ 12.5
Morris Liqueur Topaque	<i>gl</i> \$ 11
Morris Liqueur Muscat	<i>gl</i> \$ 11
Mc Williams Hanwood Port (10yo)	<i>gl</i> \$ 10
Galway Pipe Port (12yo)	<i>gl</i> \$ 11
Grandfather Port	<i>gl</i> \$ 17

## COGNAC & ARMAGNAC

Macchu Pisco	\$ 13
Courvoisier VSOP	\$ 17
Hennessy VSOP	\$ 21
Hennessy XO	\$ 39
Tariquet Armagnac	\$ 29

## PREMIUM SCOTCH

### & WHISKIES

Highland Park (12yo)	\$ 14
Glenmorangie (10yo)	\$ 15
Chivas Regal 12yo	\$ 15
Lagavulin (16yo)	\$ 32
Glenfiddich Small Batch Reserve 18yo	\$ 34

Mars (Iwai Tradition) Blended Whisky	\$ 18
Nikka Whisky from the Barrel	\$ 19.5