

Platters

PEE WEE'S SEAFOOD PLATTER

A gourmet tour of Chef's seafood
Please ask staff for details, changes daily (M)

For 2 | \$ 77
For 3 | \$ 115.50

COWELL OYSTERS

either: Natural or 3-Ways
Vietnamese; Pepperberry Mignonette; Ginger Creme Fraiche
and Finger Lime
(GF | DF* | NF) (A)

6 | \$ 36
12 | \$ 72

CHEESE PLATE (FOR ONE)

Selection of Fine Australian & International Cheese
honeyed walnuts, banana & rosemary jam,
green paw paw chutney, sea salt lavosh

\$ 36

Small Plates

PASPALEY PEARL MEAT TATAKI

lemon myrtle ponzu, tomato, spring onions, pickled ginger,
toasted sesame seeds
(GF | DF | NF) (A)

\$ 21

VEGETABLE FRITTO MISTO

vegan aioli (DF | GF | NF | VEGAN)

\$ 14

CROCODILE LA LOT

betel leaf, seared crocodile mince, chilli, ginger, coconut &
peanuts (GF | DF)

\$ 18

SALTBUSH RUBBED EMU FAN FILLET CARPACCIO

Illawarra plum gastrique, pickled pear, black garlic mayo,
fried capers, grana padano, focaccia croutons
(GF* | DF * | NF)

\$ 18

BALINESE BEEF SKEWERS

peanut satay sauce (GF | NF)

\$ 15

BUFFALO TARTARE

soy cured egg yolk, gochujang mayo, toasted peanuts, cassava
crackers (GF | DF | NF*)

\$ 17

TEMPURA SCALLOPS

wasabi aioli (I)

\$ 16

LOCAL FISH CEVICHE

leche de tigre, sweet potato, bbq corn, lightly pickled shallots,
taro crisps (GF | DF | NF) (A)

\$ 18

CRUMBED JALAPEÑO POPPERS

stuffed with cream cheese, ranch dressing

\$ 15

GIN MARINATED OLIVES

(DF | GF | NF | VEGAN)

\$ 12

CHILLED LOCAL PRAWNS

red papaya salsa, lime and avocado yogurt, pickled shallots and
radishes, taro crisps
(GF | DF* | NF) (A)

\$ 15

CHIPS

chipotle aioli, tamarind ketchup (DF | GF | NF)

\$ 15

Seafood Country of Origin Labelling

(A) indicates Australian sourced Seafood

(I) indicates Imported Seafood

(M) indicates Mixed (Australian and imported seafood)

Surcharges

10% Surcharge: Saturday & Sunday dining.

15% Surcharge: Public Holiday dining.

Sorry, no split bills

Small Format

375ML HALF BOTTLES

NV	Louis Roederer Brut Premier	Reims FR	\$ 95
NV	Bleasdale Sparkling Shiraz	Langhorne Creek SA	\$ 44
2024	Shawn & Smith Sauvignon Blanc	Adelaide Hills, SA	\$ 55
2023	Jim Barry 'The Florita' Riesling	Clare Valley SA	\$ 59
2021	Shaw & Smith M3 Chardonnay	Adelaide Hills SA	\$ 59
2023	Domaine William Fèvre Chablis	Chablis FR	\$ 62
2021	Domaine de Triennes Rosé	Provence FR	\$ 55
2021	Angus The Bull Cabernet Sauvignon	Central Victoria VIC	\$ 39
2021	Jim Barry 'The McRae Wood' Shiraz	Clare Valley SA	\$ 49
2021	Red Claw Pinot Noir	Mornington Peninsula VIC	\$ 54

Wines by the Glass

150 ML POUR

SPARKLING

NV	Mc Guigan Zero Sparkling	South Eastern Australia	\$ 9
NV	Prosecco Riva dei Frati DOC	Veneto ITALY	\$ 17
NV	Howard Park Petit Jete Brut	Great Southern, WA	\$ 18
NV	Taltarni "Cuvée Rosé"	Pyrenees, VIC	\$ 19

WHITE WINE

2024	Alasia Moscato D'Asti	Asti, ITALY	\$ 14
2025	Vasse Felix Classic Dry White	Margaret River,WA	\$ 14
2025	Tar & Roses Pinot Grigio	Central Victoria, VIC	\$ 16
2020	Rockford White Frontignac	Barossa Valley, SA	\$ 16
2023	PeeWee's Riesling	Clare Valley SA	\$ 17
2024	Howard Park 'Flint Rock' Chardonnay	Great Southern WA	\$ 19

RED WINE

2026	Vasse Felix Classic Dry Rosé	Margaret River,WA	\$ 14
2024	Tread Softly Grenache	Clare Valley SA	\$ 14
2024	Vasse Felix Classic Dry Red Shiraz	Margaret River,WA	\$ 15
2023	Mr Riggs 'Outpost' Cabernet Sauvignon	Coonawarra SA	\$ 16
2024	42 Degrees South Pinot Noir	Coal River, TAS	\$ 19

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