

PEE WEE'S
at the Point

CHRISTMAS MENU 2026

PeeWee'satthePoint
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Silver Menu - $110.00pp

Includes three courses (alternate service), white linen tablecloth & napkins

Fresh Baked Bread

Served for your table to share

Entrées

- alternate service -

Turkey Terrine

wrapped in prosciutto, pistachios, chestnut puree, cranberry gastrique, fried sage

Juniper Berry Cured Spanish Mackerel

elderflower dressing, pumpernickel toast, warm potato salad

Mains

- alternate service -

Sticky Orange and Star Anise Glazed Chicken Maryland

pommes puree, charred broccolini, orange glaze

Salmon Almondine

Oven baked salmon with an almond crust, crispy kipflers, sauteed spinach, miso lemon beurre blanc.

Desserts

- alternate service -

Caramel Gingerbread Cheesecake

Brown sugar crumble, nutmeg cream, candied pecans

Dark Chocolate Torte

Raspberry mulled wine jelly, hazelnut lace biscuit

Gold Menu - $125.00pp

Includes three courses (alternate service), white linen tablecloth & napkins

Fresh Baked Bread

Served for your table to share

Entrées

*** Please select 2 main courses from the list below – alternate service*

Turkey Terrine

wrapped in prosciutto, pistachios, chestnut puree, cranberry gastrique, fried sage

Juniper Berry Cured Spanish Mackerel

elderflower dressing, pumpernickel toast, warm potato salad

Sweet Potato and Three Cheese Tarte Tatin

summer vegetable salad with black garlic and thyme dressing

Mains

*** Please select 2 main courses from the list below – alternate service*

Sticky Orange and Star Anise Glazed Chicken Maryland

pommes puree, charred broccolini, orange glaze

Salmon Almondine

Oven baked salmon with an almond crust, crispy kipflers, sauteed spinach, miso lemon beurre blanc

Rosemary and Garlic Lamb Loin

Buttered beans, candied new potatoes, port and cognac gravy

Desserts

*** Please select 2 main courses from the list below – alternate service*

Caramel Gingerbread Cheesecake

Brown sugar crumble, nutmeg cream, candied pecans

Dark Chocolate Torte

Raspberry mulled wine jelly, hazelnut lace biscuit

Cranberry White Chocolate Marquise

Orange gel, puffed rice, coconut cream

Platinum Menu - $140.00pp

Includes three courses (alternate service), white linen tablecloth & napkins

Fresh Baked Bread

Served for your table to share

Entrées

- alternate service -

Turkey Terrine

wrapped in prosciutto, pistachios, chestnut puree, cranberry gastrique, fried sage

Juniper Berry Cured Spanish Mackerel

elderflower dressing, pumpernickel toast, warm potato salad

Sweet Potato and Three Cheese Tarte Tatin

summer vegetable salad with black garlic and thyme dressing

Mains

*** Please select 3 main courses from the list below – alternate service*

*** for groups over 100 guests, please select 2 main courses from the list below – alternate service*

Sticky Orange and Star Anise Glazed Chicken Maryland

pommes puree, charred broccolini, orange glaze

Salmon Almondine

Oven baked salmon with an almond crust, crispy kipflers, sauteed spinach, miso lemon beurre blanc

Rosemary and Garlic Lamb Loin

Buttered beans, candied new potatoes, port and cognac gravy

Eye Fillet of Beef

Beef fat peas and carrots, hasselback potato, parsnip and horseradish cream, yorkshire pudding, jus

Desserts

- alternate service -

Caramel Gingerbread Cheesecake

Brown sugar crumble, nutmeg cream, candied pecans

Dark Chocolate Torte

Raspberry mulled wine jelly, hazelnut lace biscuit

Cranberry White Chocolate Marquise

Orange gel, puffed rice, coconut cream

Additions

Festive Arrival Cocktail: *Christmas Spark* - $24.00pp

A refreshing blend of house-infused Davidson plum vodka and crisp Prosecco, with a bright, delicate finish.

Dessert Cocktail: *Christmas After Dark* - $24.00pp

A festive twist on the classic Espresso Martini, combining rich espresso, smooth Baileys and chocolate liqueur for a creamy, indulgent finish.

Half Hour Festive Canapés - $29.00pp

Prawn Cocktail
Saltwater Barramundi Kokonda with petit salsa of coriander, red onion & capsicum
Balinese Beef Skewers with peanut sauce
Pork & Veal Meatballs with a creamy parmesan sauce
Bocconcini with roma tomato, sweet basil & balsamic glaze

Standard Beverage Package

Pee Wee's Sparkling Brut
Pee Wee's Sauvignon Blanc & Pee Wee's Rosé & Pee Wee's Shiraz
Hahn Premium Light & Great Northern Super Crisp
Peroni Nastro Azzurro & Corona
Soft drinks & Juices

Two Hour ... ... $47.50 per person
Three Hour ... ... $55.00 per person
Four Hour ... ... $62.50 per person
Five Hour ... ... $70.00 per person
Six Hours... ... $77.50 per person

Premium Beverage Package

Pee Wee's Sparkling Brut
Pee Wee's Sauvignon Blanc & Pee Wee's Riesling
Pee Wee's Rosé & Pee Wee's Shiraz & Tread Softly Grenache
Hahn Premium Light & Great Northern Super Crisp
James Squires 150 Lashes, Peroni Nastro Azzurro & Corona
Soft drinks & Juices

Two Hour ... ... $52.50 per person
Three Hour ... ... $60.00 per person
Four Hour ... ... $67.50per person
Five Hour ... ... $75.00 per person
Six Hours... ... $82.50 per person

*** Please note:*
Dietary requirements can be catered with prior notice
Minimum 15 guests required for Canapes