

Platters

PEE WEE'S SEAFOOD PLATTER

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

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)

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)

\$ 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

EMU FAN FILLET CARPACCIO

Illawarra plum reduction, grana padano, macadamias
(GF)

\$ 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

\$ 16

LOCAL FISH CEVICHE

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

\$ 18

CRUMBED JALAPEÑO POPPERS

stuffed with cream cheese, ranch dressing

\$ 15

GIN MARINATED OLIVES

(DF | GF | NF | VEGAN)

\$ 12

SLIPPER LOBSTER COCKTAIL

chilled local slipper lobster, chilli lime mayo, cos, bacon crumbs,
avocado, cajun crisps (GF* | DF | NF)

\$ 27

CHIPS

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

\$ 15

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
2022	Jim Barry 'The Florita' Riesling	Clare Valley SA	\$ 59
2021	Shaw & Smith M3 Chardonnay	Adelaide Hills SA	\$ 59
2020	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	Jansz Premium Rosé	Pipers River TAS	\$ 19

WHITE WINE

2024	Alasia Moscato D'Asti	Asti, ITALY	\$ 14
2023	PeeWee's Sauvignon Blanc	Adelaide Hills SA	\$ 14
2025	Tar & Roses Pinot Grigio	Central Victoria, VIC	\$ 16
2023	PeeWee's Riesling	Clare Valley SA	\$ 17
2024	Howard Park 'Flint Rock' Chardonnay	Great Southern WA	\$ 21

RED WINE

2023	Domaine De Chantillon Rosé	Vin de Savoie, FR	\$ 14
2022	Pee Wee's Shiraz	Clare Valley SA	\$ 14
2024	Tread Softly Grenache	Clare Valley SA	\$ 14
2023	Mr Riggs 'Outpost' Cabernet Sauvignon	Coonawarra SA	\$ 16
2022	Ruca Malen Malbec 'capitulo 1'	Mendoza, ARG	\$ 17
2024	42 Degrees South Pinot Noir	Coal River, TAS	\$ 19

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