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'.

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

Guests with a severe (anaphylactic) allergy are required to complete a Restaurant Allergy Acknowledgement & Assumption Of Risk Form

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 please

Shared Appetizers

HOUSE BAKED BREAD

Penfield extra virgin olive oil, wattleseed balsamic, saltbush butter, 'Bush Tucker' dukkah

$16

COWELL OYSTERS

either: Natural or 3-Ways Vietnamese, Pepperberry & Champagne mignonette, Smoked salmon, crème fraiche & salmon pearls (GF, NF) (A)

For 6 - $36
For 12 - $72

SEAFOOD PLATTER

A gourmet tour of Chef's Seafood (M)

For 2 - $79
For 3 - $118

Entrees

SCALLOPS ROCKEFELLER $32

sauteed spinach & pernod, parmesan crust, crisp prosciutto (NF) (M)

PASPALEY PEARL MEAT CRUDO $33

tomato, lemongrass & jasmine consommé, jicama wafers (GF, DF, NF) (A)

NT FISH CEVICHE $ 27

baby lotus root, daikon, kaffir lime, nước chấm, fresh herbs, fried lotus root chips (GF | DF | NF) (A)

CROCODILE LA LOT $28

betel leaf, seared crocodile mince, chilli, ginger, coconut, peanuts (GF, DF, NF*)

BUFFALO TARTARE $28

fried shallots, caperberry relish, preserved lemons, focaccia crisps, parmesan mousse, egg yolk (GF*, DF*, NF)

SALTBUSH RUBBED EMU FAN FILLET CARPACCIO $29

Illawarra plum gastrique, pickled pear, black garlic mayo, fried capers, Grana Padano, croutons (GF*, DF*, NF)

ROSE HARISSA CAULIFLOWER E $27 | M $49

caramelised cauliflower cream, pecans & dates, tahini orange dressing, candied lemon zest, fried mint (GF, DF, NF*, VEGAN)

MUSHROOM ASSIETTE E $29 | M $58

selection of tempura, roasted and pickled mushrooms, mushroom ketchup, miso pine nuts, chive oil (GF, DF, NF*, VEGAN)

Grill

300G 'WESTHOLME' F1 WAGYU RUMP CAP MB 6-7

twice cooked chips, beer battered onion rings, creamy pepper sauce (GF*, DF*, NF)

Chef recommends Rare to Medium

$82

350G 'GREAT SOUTHERN PINNACLE' GRASS FED RIB EYE MB 2+

confit kipfler potatoes, chimmichurri, black garlic butter, shallot demi-glace (GF, DF *, NF)

Chef recommends Medium due to fat content

$86

200G 'KILCOY DIAMOND' EYE FILLET MB 2+

mushroom & parmesan crust, potato dauphinoise, butternut cream, grilled leek, red wine jus (GF, NF)

Chef recommends Blue to Well Done

$76

Main Course

PAN SEARED NT WILD CAUGHT BARRAMUNDI FILLET $62

prawn & tofu spring roll, laksa coconut reduction, bean shoot, herb & coconut salad, toasted peanuts, prawn floss (DF*, NF*)

GRILLED PORK RIB ON THE BONE $61

pear, sage & parsnip cream, sauce Robert, caramelised apple, hasselback potato, crackling (GF, DF*, NF)

KING PRAWNS $64

tamarind marinade, green paw paw salad, snake beans, cherry tomatoes, chilli jam, toasted peanuts (GF, DF, NF*) (A)

LOCAL FISH OF THE DAY $MP

please see Daily Specials Sheet (A)

DOUBLE ROASTED DUCKLING $62

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)

DENGAKU MISO EGGPLANT $59

Miso, sake & mirin glaze, smoked buttermilk, sweet potato rosti, herb oil, toasted sesame (GF, DF*, NF, VEGAN*)

Side Dishes

ROCKET SALAD

pear, parmesan, white balsamic vinaigrette (GF, DF*, NF)

$17

CHIPS

truffle aioli, tamarind ketchup (GF, DF, NF)

$16

TOMATO, CUCUMBER & SHALLOTS

sweet & sour vinaigrette (GF, DF, NF)

$16

SAUTEED GREENS

garlic butter, bacon (GF, DF *, NF)

$16

Dessert

DESIR NOIR $28
dark chocolate delice, milk chocolate crémeux, aerated white chocolate, raspberry ripple ice cream, cocoa nibs (GF, NF)

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

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

GREEN A(NT) MANGO PANNA COTTA $25
green ant gin and yoghurt sorbet, lime curd, lemon myrtle meringue, davidson plum tuile, green ants
(GF, NF, Egg Free*)

VANILLA BEAN CRÈME BRÛLÉE $25
pistachio shortbread, quandong & apple preserve (GF * , NF *)

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

Coffee & Teas

BARISTA MADE COFFEE
Veneziano Coffee Roasters
'Estate Blend'

From $6

TEA FOR ONE
ORGANIC LOOSE LEAF TEA
Darjeeling Green | Chamomile | Spiced Chai | Earl Grey | Peppermint | English Breakfast | Lemongrass & Ginger

$5.50

LIQUEUR COFFEE
Double Shot Coffee with choice of liqueur, floated with cream

From $16

Something More...

ESPRESSO MARTINI
Spear Grass Vodka, Kahlua, Vanilla Galliano.

$25

CARAJILLO OLD-FASHION
Bulleit Bourbon and Saint Agnes VS Brandy, Kahlua, Licor 43, dash of bitters

From $17

AFFOGATO MAYBE...?
Houesemade vanilla bean ice cream, espresso shot

$11.50

Option to add your choice of liqueur

from $12.50

Dessert Wines etc...

DESSERT WINE

2020	Vasse Felix Cane Cut Semillon, Margaret River, WA	gl $ 14	bt $ 58
2023	Frogmore Creek Iced Riesling, Coal River Valley, TAS	gl $ 16	bt $ 70
2020	Dandelion Pedro Ximenez XXXO, McLaren Vale, SA	gl $ 18	bt $ 90
2012	Rockford Cane Cut Semillon. Barossa Valley, SA	gl $ 18	bt $ 100

MUSCATS, TOPAQUES & PORTS

Mc Williams Hanwood Port (10yo)	gl $ 12
Morris Liqueur Topaque	gl $ 12
Morris Liqueur Muscat	gl $ 12
Amaro Montenegro	gl $ 13.5
Galway Pipe Port (12yo)	gl $ 14
Grandfather Port	gl $ 28

COGNAC & ARMAGNAC

Macchu Pisco	$ 13.5
Courvoisier VSOP	$ 18
Hennessy VSOP	$ 22
Tariquet Armagnac	$ 30
Hennessy XO	$ 40

PREMIUM SCOTCH & WHISKIES

Highland Park (12yo)	$ 15
Glenmorangie (10yo)	$ 15
Chivas Regal 12oyo	$ 15
Lagavulin (16yo)	$ 35
Glenfiddich Small Batch Reserve 18yo	$ 35
Mars (Iwai Tradition) Blended Whisky	$ 18
Nikka Whisky from the Barrel	$ 26