

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

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 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; Sour cream, smoked salmon and salmon pearls (GF NF) (A)	For 6 \$ 36 For 12 \$ 72
PEE WEE'S SEAFOOD PLATTER	A gourmet tour of Chefs seafood (M)	For 2 \$ 77 For 3 \$ 115.50

Entrees

SCALLOPS ROCKEFELLER	sautéed spinach & pernod, parmesan crust, crisp prosciutto (NF) (M)	\$ 29
PASPALLEY PEARL MEAT TATAKI	lemon myrtle ponzu, tomato, spring onions, pickled ginger, toasted sesame seeds (GF DF NF) (A)	\$ 31.50
CHILLED LOCAL PRAWNS	red papaya salsa, lime and avocado yogurt, pickled shallots and radishes, taro crisps (GF DF* NF) (A)	\$ 28
NT FISH CEVICHE	baby lotus roots, daikon, kaffir lime, nuoc cham, fresh herbs, fried lotus root chips (GF DF NF) (A)	\$ 27
SALTBUSH RUBBED EMU FAN FILLET CARPACCIO	Illawarra plum gastrique, pickled pear, black garlic mayo, fried capers, grana padano, focaccia croutons (GF* DF * NF)	\$ 28
BUFFALO TARTARE	soy cured egg yolk, gochujang mayo, toasted peanuts, cassava crackers (GF* DF NF*)	\$ 27
ADOBO PORK CHEEK	smoked calamari, bonito broth, kimchi, puffed wild rice (GF DF NF) (A)	\$ 29
CROCODILE LA LOT	betel leaf, seared crocodile mince, chilli, ginger, coconut & peanuts (GF DF NF*)	\$ 27
ROSE HARISSA CAULIFLOWER	caramelised cauliflower cream, pecans & dates, tahini orange dressing, candied lemon zest, fried mint (GF NF* VEGAN)	E \$26 M \$49
MUSHROOM ASSIETTE	Selection of tempura, roasted and pickled mushrooms, mushroom ketchup, miso pine nuts, chive oil (GF DF NF* VEGAN)	E \$29 M \$58

Main Course

NT WILD CAUGHT SALTWATER BARRAMUNDI	oven baked macadamia crusted fillet, 15 hour potato, romesco sauce, caramelised citrus salsa verde, native herb oil (A)	\$ 61
LOCAL FISH OF THE DAY	please see Daily Specials Sheet (A)	\$MP
GRILLED PORK RIB ON THE BONE	Montreal spice rub, crackling, caramelised pear, sage, crispy polenta, mustard sauce (GF NF)	\$ 61
KING PRAWNS	tamarind marinade, green paw paw salad, snake beans, cherry tomatoes, chilli jam, toasted peanuts (GF DF NF*) (A)	\$ 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
DENGAKU MISO EGGPLANT	Miso, sake & mirin glaze, smoked buttermilk, sweet potato rosti, herb oil, toasted sesame (GF DF* NF VEGAN*)	\$ 59

Grill

350GM 'GREAT SOUTHERN PINNACLE' GRASS FED RIB EYE MB 2+	confit kipfler potatoes, chimmichurri, black garlic butter, shallot demi-glace (GF DF * NF)	\$ 84
200GM 'KILCOY DIAMOND' EYE FILLET MB 2+	mushroom & parmesan crust, potato dauphinoise, parsnip cream, grilled leek, red wine jus (GF NF)	\$ 75
300GM 'DIAMANTINA BLACK ONYX' PURE BLACK ANGUS SIRLOIN MB 3+ "STEAK AU POIVRE"	twice cooked chips, beer battered onion rings, creamy pepper sauce (GF* DF* NF)	\$ 82

Side Dishes

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

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
GREEN A(NT) MANGO 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 & Teas

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

ESPRESSO MARTINI	Spear Grass Vodka, Kahlua with vanilla Galliano. Rich and smooth with a hint of coffee.	\$ 24
CARAJILLO OLD-FASHION	A Smooth and warming twist on the classic. Bulleit bourbon and Brandy stirred with coffee liqueur and a touch of Licor 43, finished with some bitter to balance. Rich and aromatic with a long coffee driven finish.	\$ 24
AFFOGATO MAYBE...?	Houesemade vanilla bean ice cream, espresso shot	\$ 9.5
	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	gl \$ 13 bt \$ 57
	2023 Frogmore Creek Iced Riesling	gl \$ 15 bt \$ 69
	2020 Dandelion Pedro Ximenez XXXO	gl \$ 17 bt \$ 89
	2012 Rockford Cane Cut Semillon	gl \$ 17 bt \$ 99
MUSCATS, TOPAQUES & PORTS	Mc Williams Hanwood Port (10yo)	gl \$ 11
	Morris Liqueur Topaque	gl \$ 11
	Morris Liqueur Muscat	gl \$ 11
	Amaro Montenegro	gl \$ 12.5
	Galway Pipe Port (12yo)	gl \$ 13
	Grandfather Port	gl \$ 27
COGNAC & ARMAGNAC	Macchu Pisco	\$ 12.5
	Courvoisier VSOP	\$ 17
	Hennessy VSOP	\$ 21
	Hennessy XO	\$ 39
	Tariquet Armagnac	\$ 29
PREMIUM SCOTCH & WHISKIES	Highland Park (12yo)	\$ 15
	Glenmorangie (10yo)	\$ 15
	Chivas Regal 120yo	\$ 15
	Lagavulin (16yo)	\$ 35
	Glenfiddich Small Batch Reserve 18yo	\$ 35
	Mars (Iwai Tradition) Blended Whisky	\$ 18
	Nikka Whisky from the Barrel	\$ 26