

Christmas

Menu 2025



*Pee Wee's at the Point
Alec Fong Lim Drive
East Point Reserve Darwin
P: (08) 8981 6868
E: info@peewees.com.au
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Christmas Menu 1 - \$120.00pp

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

Fresh Baked Bread

Served for your table to share



Seafood Platter

A gourmet tour of our Chef's seafood:

Prawn Cocktail

Oysters with Champagne Mignonette dressing

Scallops Rockefeller

Tempura Bug Tails with Coconut Caramel

Main Course

(alternate service)

Rosemary and Apple Stuffed Pork Loin

sauteed potatoes, persillade, parsnip cream, Cumberland sauce, crackling

NT Wild Caught Barramundi Fillet

tamarind glaze, green mango salad, grilled bok choy, charred lime, chilli jam, cassava cracker

Dessert

Individual Pee Wee's Dessert Taste Plate, comprising:

Mini Pavlova

with lychees and mint

Top End Trifle

with speargrass gin syrup, wattleseed anglaise, rosella jelly

Eggnog Panna Cotta

pistachio praline



**** Please note:**

Dietary requirements can be catered with prior notice
Minimum 15 guests required for Canapes

Christmas Menu 2 - \$130.00pp

Includes three courses (alternate service) (white linen tablecloths & napkins)

Fresh Baked Bread

Served for your table to share



Seafood Platter

A gourmet tour of our Chef's seafood:

Prawn Cocktail

Oysters with Champagne Mignonette dressing

Scallops Rockefeller

Tempura Bug Tails with Coconut Caramel

Main Course

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

Rosemary and Apple Stuffed Pork Loin

sauteed potatoes, persillade, parsnip cream, Cumberland sauce, crackling

NT Wild Caught Barramundi Fillet

tamarind glaze, green mango salad, grilled bok choy, charred lime, chilli jam, cassava cracker

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

Dessert

Individual Pee Wee's Dessert Taste Plate, comprising:

Mini Pavlova

with lychees and mint

Top End Trifle

with speargrass gin syrup, wattleseed anglaise, rosella jelly

Eggnog Panna Cotta

pistachio praline



**** Please note:**

Dietary requirements can be catered with prior notice
Minimum 15 guests required for Canapes

Christmas Menu 3 - \$145.00pp

Includes three courses (alternate service) (white linen tablecloths & napkins)

Fresh Baked Bread

Served for your table to share



Seafood Platter

A gourmet tour of our Chef's seafood:

Prawn Cocktail

Oysters with Champagne Mignonette dressing

Scallops Rockefeller

Tempura Bug Tails with Coconut Caramel

Main Course

*** 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*

Macadamia Crusted Lamb Rack

pea puree, herb fondant, goats curd, jus

Rosemary and Apple Stuffed Pork Loin

sauteed potatoes, persillade, parsnip cream, Cumberland sauce, crackling

NT Wild Caught Barramundi Fillet

tamarind glaze, green mango salad, grilled bok choy, charred lime, chilli jam, cassava cracker

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

Grilled Eye Fillet of Beef

yorkshire pudding, horseradish cream, pommes puree, jus, beetroot reduction

Dessert

Individual Pee Wee's Dessert Taste Plate, comprising:

Mini Pavlova

with lychees and mint

Top End Trifle

with speargrass gin syrup, wattleseed anglaise, rosella jelly

Eggnog Panna Cotta

pistachio praline



**** Please note:**

Dietary requirements can be catered with prior notice
Minimum 15 guests required for Canapes

Additions

Festive Arrival Cocktail - \$21.00pp

Full Strength Cocktail

“Merry Meringue”

vodka, vanilla liquor, strawberry puree, passion fruit, lime, egg white, garnished with a meringue sheet



Half Hour Canapés - \$27.50pp

Salmon gravlax with pickled cucumber

Coconut Crusted Crocodile with outback chutney and red papaya salsa

Pepperberry Seared Kangaroo on croute with wattleseed béarnaise

Feta, Zucchini & Olive Roulade drizzled with herb vinaigrette

Smoked duck with fig and fennel paste

Standard Beverage Package

O’Leary Walker Sparkling Pinot Chardonnay

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\$45.00 per person

Three Hour\$50.00 per person

Four Hour\$57.50 per person

Five Hour\$65.00 per person

Six Hours... .. \$72.50 per person

Premium Beverage Package

O’Leary Walker Sparkling Pinot Chardonnay

Pee Wee’s Sauvignon Blanc

Pee Wee’s Riesling

Pee Wee’s Rosé

Pee Wee’s Grenache

Pee Wee’s Shiraz

Hahn Premium Light

Great Northern Super Crisp

James Squires 150 Lashes

Peroni Nastro Azzurro

Corona

Soft drinks & Juices

Two Hour\$50.00 per person

Three Hour\$57.50 per person

Four Hour\$65.00 per person

Five Hour\$72.50 per person

Six Hours... ..\$80.00 per person



Christmas Package - \$190.00pp

Includes four courses (alternate service), welcome cocktail, white linen tablecloths & napkins

Festive Arrival Cocktail

“Merry Meringue”

vodka, vanilla liquor, strawberry puree, passion fruit, lime, egg white, garnished with a meringue sheet

Half Hour Canapes

Salmon gravlax with pickled cucumber

Coconut Crusted Crocodile with outback chutney and red papaya salsa

Pepperberry Seared Kangaroo on croute with wattleseed béarnaise

Feta, Zucchini & Olive Roulade drizzled with herb vinaigrette

Smoked duck with fig and fennel paste

Fresh Baked Bread

Served for your table to share

Seafood Platter

A gourmet tour of our Chef's seafood:

Prawn Cocktail

Oysters with Champagne Mignonette dressing

Scallops Rockefeller

Tempura Bug Tails with Coconut Caramel



Main Course

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

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

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pea puree, herb fondant, goats curd, jus

Rosemary and Apple Stuffed Pork Loin

sauteed potatoes, persillade, parsnip cream, Cumberland sauce, crackling

NT Wild Caught Barramundi Fillet

tamarind glaze, green mango salad, grilled bok choy, charred lime, chilli jam, cassava cracker

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

Grilled Eye Fillet of Beef

yorkshire pudding, horseradish cream, pommes puree, jus, beetroot reduction

Dessert

Individual Pee Wee's Dessert Taste Plate, comprising:

Mini Pavlova

with lychees and mint

Top End Trifle

with speargrass gin syrup, wattleseed anglaise, rosella jelly

Eggnog Panna Cotta

pistachio praline



Beverage Packages

Standard Beverage Package

O'Leary Walker Sparkling Pinot Chardonnay

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\$45.00 per person

Three Hour\$50.00 per person

Four Hour\$57.50 per person

Five Hour\$65.00 per person

Six Hours... .. \$72.50 per person



Premium Beverage Package

O'Leary Walker Sparkling Pinot Chardonnay

Pee Wee's Sauvignon Blanc

Pee Wee's Riesling

Pee Wee's Rosé

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Pee Wee's Shiraz

Hahn Premium Light

Great Northern Super Crisp

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Soft drinks & Juices

Two Hour\$50.00 per person

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Four Hour\$65.00 per person

Five Hour\$72.50 per person

Six Hours... ..\$80.00 per person



About Pee Wee's House Wines

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.

Please note that wine & beer options are subject to change and availability.

Please discuss with the Event Coordinator or Event Manager should you wish to change beer selection.