



**PEE WEE'S**  
at the Point



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# CHRISTMAS MENU 2026

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PeeWee's at the Point  
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East Point Reserve Darwin  
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# Silver Menu - \$110.00pp

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

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## 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 kiplers,  
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*

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## 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, pumpkin 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 kippers,  
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

*- 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 kiplers,  
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 ... .. \$67.50 per 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*