

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

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; Creme Fraiche, Ginger & Finger Lime (GF NF)	For 6 \$ 36 For 12 \$ 72
PEE WEE'S SEAFOOD PLATTER	A gourmet tour of Chefs seafood	For 2 \$ 77 For 3 \$ 115.50

Entrees

SCALLOPS ROCKEFELLER	sautéed spinach & pernod, parmesan crust, crisp prosciutto (NF)	\$ 29
PASPALEY PEARL MEAT TATAKI	lemon myrtle ponzu, tomato, spring onions, pickled ginger, toasted sesame seeds (GF DF NF)	\$ 31.50
SLIPPER LOBSTER COCKTAIL	chilled local slipper lobster, chilli lime mayo, bacon crumbs, cos, avocado, cajun crisps (GF* DF NF)	\$ 28
NT FISH CEVICHE	leche de tigre, sweet potato, bbq corn, lightly pickled shallots, taro crisps (GF DF NF)	\$ 27
SALTBUSH RUBBED EMU FAN FILLET CARPACCIO	Illawarra plum reduction, grana padano, toasted macadamias (GF DF * NF*)	\$ 27
BUFFALO TARTARE	soy cured egg yolk, gochujang mayo, toasted peanuts, cassava crackers (GF* DF NF*)	\$ 27
ABODO PORK CHEEK	smoked calamari, bonito broth, kimchi, puffed wild rice (GF DF NF)	\$ 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	lime & coriander roasted fillet, 15 hour potatoes, miso sweet potato cream, pistachio salsa, smoked paprika & sesame chilli oil, grilled asparagus (GF)	\$ 61
LOCAL FISH OF THE DAY	please see Daily Specials Sheet	\$MP
CONFIT HALF CHICKEN	pearl barley and chorizo risotto, romesco sauce, salsa verde (NF)	\$ 59
KING PRAWNS	lemon aspen, white wine & garlic cream sauce, eggplant & olive caponata, fried spinach and parmesan polenta (GF NF)	\$ 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
CELERIAC THREE WAYS	celeriac fondant, celeriac cream, chilli pickled fennel, celeriac & madeira jus, red wine braised shallot (GF DF NF VEGAN)	\$ 59

Grill

350GM '36 DEGREES SOUTH' SCOTCH FILLET MB 2+	beef fat rosti, grilled spring onion, black garlic butter peppercorn jus, pistou (GF DF * NF)	\$ 84
200GM PINNACLE GRASS FED EYE FILLET MB 2+	mushroom & parmesan crust, potato dauphinoise, salted caramel onions, charred leek soubise, red wine jus (GF NF)	\$ 72
300GM 'BLACK TYDES' PORTERHOUSE MB 1+	ancho chilli rub, twice cooked chips, beer battered onion rings, garlic and shallot cream sauce (GF* DF* NF)	\$ 75

Side Dishes

ROCKET SALAD	pear, parmesan, white balsamic vinaigrette (GF DF* NF)	\$ 16
CHIPS	chipotle 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
THE MANGO ANT-IDOTE 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

DESSERT COCKTAILS

NEGRONI

Tanqueray Gin, Campari, Vermouth Rosso \$ 24

ESPRESSO MARTINI

Spear Grass Vodka, Kahlua, Galliano Vanilla, espresso \$ 24

AFFOGATO MAYBE...?

Houesemade vanilla bean ice cream, espresso shot \$ 8

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	<i>gl</i> \$ 17	<i>bt</i> \$ 57
2023 Frogmore Creek Iced Riesling	<i>gl</i> \$ 17	<i>bt</i> \$ 69
2020 Dandelion Pedro Ximenez XXXO	<i>gl</i> \$ 21	<i>bt</i> \$ 89
2012 Rockford Cane Cut Semillon		<i>bt</i> \$ 95

MUSCATS, TOPAQUES & PORTS

Amaro Montenegro	<i>gl</i> \$ 12.5
Morris Liqueur Topaque	<i>gl</i> \$ 11
Morris Liqueur Muscat	<i>gl</i> \$ 11
Mc Williams Hanwood Port (10yo)	<i>gl</i> \$ 10
Galway Pipe Port (12yo)	<i>gl</i> \$ 11
Grandfather Port	<i>gl</i> \$ 17

COGNAC & ARMAGNAC

Macchu Pisco	\$ 13
Courvoisier VSOP	\$ 17
Hennessy VSOP	\$ 21
Hennessy XO	\$ 39
Tariquet Armagnac	\$ 29

PREMIUM SCOTCH & WHISKIES

Highland Park (12yo)	\$ 14
Glenmorangie (10yo)	\$ 15
Chivas Regal 12yo	\$ 15
Lagavulin (16yo)	\$ 32
Glenfiddich Small Batch Reserve 18yo	\$ 34

Mars (Iwai Tradition) Blended Whisky	\$ 18
Nikka Whisky from the Barrel	\$ 19.5