

# Platters

---

## PEE WEE'S SEAFOOD PLATTER

A gourmet tour of Chef's seafood  
Please ask staff for details, changes daily

For 2 | \$ 77  
For 3 | \$ 115.50

## COWELL OYSTERS

either: Natural or 3-Ways  
Vietnamese; Pepperberry Mignonette; Ginger Creme Fraiche  
and Finger Lime  
(GF | DF\* | NF)

6 | \$ 36  
12 | \$ 72

## CHEESE PLATE (FOR ONE)

Selection of Fine Australian & International Cheese  
honeyed walnuts, banana & rosemary jam,  
green paw paw chutney, sea salt lavosh

\$ 36

# Small Plates

---

## PASPALLEY PEARL MEAT TATAKI

lemon myrtle ponzu, tomato, spring onions, pickled ginger,  
toasted sesame seeds  
(GF | DF | NF)

\$ 21

## VEGETABLE FRITTO MISTO

vegan aioli (DF | GF | NF | VEGAN)

\$ 14

## CROCODILE LA LOT

betel leaf, seared crocodile mince, chilli, ginger, coconut &  
peanuts (GF | DF)

\$ 18

## SALTBUSH RUBBED EMU FAN FILLET CARPACCIO

Illawarra plum gastrique, pickled pear, black garlic mayo,  
fried capers, grana padano, foccacia croutons  
(GF\* | DF\* | NF)

\$ 28

## BALINESE BEEF SKEWERS

peanut satay sauce (GF | NF)

\$ 15

## BUFFALO TARTARE

soy cured egg yolk, gochujang mayo, toasted peanuts, cassava  
crackers (GF | DF | NF\*)

\$ 17

## TEMPURA SCALLOPS

wasabi aioli

\$ 16

## LOCAL FISH CEVICHE

leche de tigre, sweet potato, bbq corn, lightly pickled shallots,  
taro crisps (GF | DF | NF)

\$ 18

## CRUMBED JALAPEÑO POPPERS

stuffed with cream cheese, ranch dressing

\$ 15

## GIN MARINATED OLIVES

(DF | GF | NF | VEGAN)

\$ 12

## CHILLED LOCAL PRAWNS

red papaya salsa, lime and avocado yogurt, pickled shallots and  
radishes, taro crisps  
(GF | DF\* | NF)

\$ 28

## CHIPS

chipotle aioli, tamarind ketchup (DF | GF | NF)

\$ 15

## Surcharges

10% Surcharge: Saturday & Sunday dining.

15% Surcharge: Public Holiday dining.

Sorry, no split bills

# Small Format

375ML HALF BOTTLES

---

NV	Louis Roederer Brut Premier	Reims FR	\$ 95
NV	Bleasdale Sparkling Shiraz	Langhorne Creek SA	\$ 44
2024	Shawn & Smith Sauvignon Blanc	Adelaide Hills, SA	\$ 55
2023	Jim Barry 'The Florita' Riesling	Clare Valley SA	\$ 59
2021	Shaw & Smith M3 Chardonnay	Adelaide Hills SA	\$ 59
2023	Domaine William Fèvre Chablis	Chablis FR	\$ 62
2021	Domaine de Triennes Rosé	Provence FR	\$ 55
2021	Angus The Bull Cabernet Sauvignon	Central Victoria VIC	\$ 39
2021	Jim Barry 'The McRae Wood' Shiraz	Clare Valley SA	\$ 49
2021	Red Claw Pinot Noir	Mornington Peninsula VIC	\$ 54

# Wines by the Glass

150 ML POUR

---

## SPARKLING

NV	Mc Guigan Zero Sparkling	South Eastern Australia	\$ 9
NV	Prosecco Riva dei Frati DOC	Veneto ITALY	\$ 17
NV	Howard Park Petit Jete Brut	Great Southern, WA	\$ 18
2014	Taltarni "la femme de lune" Rosé	Pyrenees, VIC	\$ 19

## WHITE WINE

2024	Alasia Moscato D'Asti	Asti, ITALY	\$ 14
2023	PeeWee's Sauvignon Blanc	Adelaide Hills SA	\$ 14
2025	Tar & Roses Pinot Grigio	Central Victoria, VIC	\$ 16
2023	PeeWee's Riesling	Clare Valley SA	\$ 17
2024	Howard Park 'Flint Rock' Chardonnay	Great Southern WA	\$ 19

## RED WINE

2023	Domaine De Chantillon Rosé	Vin de Savoie, FR	\$ 14
2024	Tread Softly Grenache	Clare Valley SA	\$ 14
2018	Mount Langi Ghiran 'Hollows'	Grampians, VIC	\$ 15
2023	Mr Riggs 'Outpost' Cabernet Sauvignon	Coonawarra SA	\$ 16
2024	42 Degrees South Pinot Noir	Coal River, TAS	\$ 19

*Surcharges*

10% Surcharge: Saturday & Sunday dining.

15% Surcharge: Public Holiday dining.

Sorry, no split bills