
RESTRICTED A' LA CARTE MENU

*Welcome to ...
Pee Wee's at the Point*

Pee Wee's at the Point 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 opened on July 13th 1997. Designed by Troppo architects, 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 building has been recognised as having significant heritage value and has been listed on the National Estate of the NT Heritage registers.

Our menus reflect the produce, climate and multiculturalism of the Northern Territory. We source only the best and freshest local produce. Specialising in local Saltwater Barramundi, Tiger Prawns, tropical fruits and locally grown Asian vegetables, the very best of the Top End is on show at Pee Wee's Restaurant. We call our cuisine "Modern Territorian".

Our award winning wine list boasts an extensive range of Australian and International wines. Pee Wee's house wines are made by renowned South Australian winemaker Neil Pike, from his vineyards in the Clare Valley and Adelaide Hills.

Smokers please note: smoking is only permitted in the designated smoking area located opposite the bar. Please respect our setting in a Nature Reserve and dispose of cigarette butts in an ashtray.

Amex & Diners Surcharge: Please note a 3% surcharge applies on all Amex and Diners transactions.

Visa & MasterCard Surcharge: For transactions over \$1000.00, a 1.5% surcharge applies.

10% Surcharge Applies: for Sunday and Public Holiday dining.

Split Bills: Management regrets we are unable to split bills.

(GF) Denotes dishes which are gluten free

(GF*) Denotes dishes which can be made gluten free – please see wait staff for details

Please alert wait staff to any other dietary requirements, or allergies

Please Enjoy...!

To Begin

Daily House Baked Bread

Pendleton extra virgin olive oil, 10 year old aged Balsamic
| 12

Entree

Pee Wee's Taste Plate

A gourmet tour of our Chefs entrees

For 2 | 40

For 3 | 60

Main Course

Crisp Skin Saltwater Barramundi (GF)

celeriac puree, watercress and ruby grapefruit salad, lime aioli
| 42

Whole Thai Fried Goldband Snapper (GF)

coconut rice, sesame, soy and ginger broth, Asian salad
| 45

Slow Cooked Pork Belly (GF)

colcannon mash, apple puree, calvados jus, crackling
| 39

Australian Black Angus Eye Fillet (220g) (GF)

fondant potato, sautéed mixed mushroom, bone marrow, sauce bordelaise
| 48

Mixed Mushroom Pappardelle

truffle oil, parmesan
| 30

Dessert

Pee Wees 'Chocolate Slut'

Belgium chocolate genache pudding, vanilla sable, white chocolate couverture ice cream,
chocolate macarons
| 17

Vanilla Bean Crème Bruleè (GF*)

spiced biscotti, infused lychees
| 15

Steamed Gingerbread Pudding

sauce suzette, toasted sesame ice cream, candied ginger
| 16