



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 wild caught Saltwater Barramundi, King 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...!

ENTREES

Daily House Baked Bread

Pendleton extra virgin olive oil, 10 year old aged Balsamic
| 12.5

Pee Wee's Taste Plate

A gourmet tour of our Chefs entrees

For 2 | 40

For 3 | 60

Fried Soft Shell Mud Crab (imported) (GF*)

ruby red grapefruit salad, sea salt, black pepper caramel
20 | 39

King Prawn Rice Paper Rolls (GF*)

mint, beanshoots, chilli peanuts, lemongrass and palm sugar jelly
20 | 39

Pan Seared Duck Salad (GF*)

served pink, onion marmalade, raspberries, burnt butter mayonnaise
19 | 38

NT Barramundi Kokoda Ceviche (GF*)

young coconut, coriander and orange salad, chargrilled lime
18 | 36

Zucchini Flower (V)

stuffed with local buffalo mozzarella, pine nuts, basil pesto, semi dried heirloom tomatoes. vin cotto
17 | 32

Pumpkin & Goats Cheese Orecchiette (V)

pumpkin, South Cape goats cheese, sage, tea soaked raisins, shaved parmesan
17 | 32

MAIN COURSE

Confit Pork Belly (GF)

apple shallot celeriac salad, baby leeks, seeded mustard tartare, pork scratchings
| 39

Braised Duck Leg (GF)

white bean cassoulet, French sausage, candied orange
| 40

Corn Fed Chicken Breast Supreme (GF)

tempura zucchini flower, zucchini puree, spring vegetables, ver juice
| 38

90 Day Grass Fed Aged Banksia Rib Eye (350g) (GF)

horseradish and parsley butter, onion soubise
| 48

LOCAL TERRITORY SEAFOOD

Chillied BBQ whole Goldband Snapper (GF)

baby bok choy, chilli jam, lemon confit
| 42

Tempura Saltwater Barramundi

panko crumbed celeriac chips, cucumber and radish salad, house made aioli
| 42

SIDE DISHES

Heirloom tomato, basil, snowpea tendrils,

baby spinach salad (GF) | 15

Paris mash (GF) | 10

Coconut Rice | 04

Wok tossed bok choy, fried garlic and chilli, crispy shallots, sesame and soy (GF*) | 12

Sautéed green beans, mustard butter, toasted almonds (GF) | 10



DESSERT

Pee Wees 'Chocolate Slut' (GF*)

Belgium chocolate genache pudding, vanilla sable, white chocolate
couverture ice cream, raspberries

| 17

Vanilla Bean Crème Bruleè (GF*)

spiced biscotti, infused lychees

| 15

Lambells Lagoon Yoghurt Panna Cotta (GF)

fresh mango, green tea essence

| 16

Floating Island (GF)

poached meringue, anglaise, butterscotch sauce, almonds

| 16

Pee Wee's Banana Split

burnt caramel ice cream, homemade honeycombe, coffee syrup,
macadamia nut praline

| 16

Cheese of the Day (GF*)

lavosh, quince paste, muscatels

| 19



Coffee & Tea

Coffee (Vittoria)		4.5
Liqueur Coffees		10.0
Tea (Loose leaf T2 Tea)		5.5
Green Tea "Sencha"		
China Jasmine		
Chamomile		
Organic Peppermint		
English Breakfast		
Irish Breakfast		
Earl Grey		
Orange Pekoe		
Chai		

Dessert Wines

Tamar Ridge Botrytis Riesling	9.5	42.0
Mount Horrocks 'Cordon Cut'		62.0
Paul Jaboulet Aine White Muscat		70.0

Brandy & Cognac

Hardy's Black Bottle Brandy		7.5
Courvoisier		12.0
Hennessy VSOP		16.0
Hennessy XO		20.0
Delamain		22.0

With Dessert Cocktails

Ruby Royale		13.0
Mango <i>or</i> Midori Splice		16.5
Toblerone		20.0

After Dinner Digestif

Affogato with liqueur		12.0
Frangelico over ice, fresh lime		8.5
Espresso Martini		12.0
Rusty Nail (Scotch and Drambuie)		17.0

Muscats, Tokays & Ports

Baileys of Glenrowan Classic Topaque		7.5
Morris Liqueur Muscat		7.5
Mc Williams Hanwood Port		6.5
Galway Pipe Port		8.5
Penfolds Grandfather Port		18.5