



Christmas Compendium

Merry Christmas from Australia,
The great brown land down under.
Where Christmas is spent at the beach or the pool,
And we're all just left to wonder.

Bout the pictures we see of trees covered in snow,
People huddled by fires to keep warm
Of far off lands where blizzards blow,
To us Aussies this isn't the norm.

Where the man in red wears warm thermal undies,
and his suit is all fleecy and lined.
We wouldn't be you in a month of Sundays,
Our Christmas is one of a kind.

As we lie by the beach eating salad and ice creams,
Getting sunburnt and swatting at flies
We wouldn't swap you in your wildest dreams,
An Aussie Christmas is one of life's highs.

For reservations please contact:

Toby Woll
Event Manager

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Christmas Menu

“One”

\$80.00 pp



House Baked Bread

Served for your table to share

Entrée

(alternate service)

Sesame Seared Tuna

Edamame puree, watercress, chilli and ginger dressing, crispy wonton

Fig & Goats Cheese Tart

herb salad, balsamic glaze

Main Course

(alternate service)

Oven Baked Wild Caught NT Saltwater Barramundi

Macadamia nut, herb & lemon myrtle crusted fillet, Dutch cream mash, steamed greens, sauce Vierge, dill oil

Confit Pork Belly

Apple marmalade, honey citrus braised cabbage, crackling

Dessert

(alternate service)

Tropical Trifle

Pineapple jelly, lemon sponge, limoncello, fresh mango, pistachio praline

Fifty Shades of Chocolate

Chocolate Chantilly, aerated chocolate, spiced cherry foam, vanilla mascarpone, and spectulaas biscuit



Christmas Menu

“Two”

\$90.00 pp



House Baked Bread

Served for your table to share

Entrée

(alternate service)

Coconut Crusted Crocodile Tail

Crispy fried, yoghurt panna cotta, dukkah, green paw paw chutney, tropical salsa

Chilled Tiger Prawns

Tomato and lemongrass consommé, cucumber & capsicum salad

Main Course

(alternate service)

Oven Baked Wild Caught NT Saltwater Barramundi

Macadamia nut, herb & lemon myrtle crusted fillet, Dutch cream mash, steamed greens, sauce Vierge, dill oil

Riverina Grain Fed Eye Fillet

dauphinoise potato, butternut cream, onion & mustard jam, jus

Dessert

(alternate service)

Tropical Trifle

Pineapple jelly, lemon sponge, limoncello, fresh mango, pistachio praline

Fifty Shades of Chocolate

Chocolate Chantilly, aerated chocolate, spiced cherry foam, vanilla mascarpone, and spectulaas biscuit



“Three”

\$100.00 pp

House Baked Bread

Served for your table to share

Entrée

(alternate service)

Individual Pee Wee's Taste Plate

Chilled Tiger Prawns

Tomato and lemongrass consommé, cucumber & capsicum salad

Beetroot Cured Mackerel

horseradish cream & hazelnut praline

Paspaley Pearl Meat Sashimi

rice wine vinaigrette

Main Course

(alternate service)

Oven Baked Wild Caught NT Saltwater Barramundi

Macadamia nut, herb & lemon myrtle crusted fillet, Dutch cream mash, steamed greens, sauce Vierge, dill oil

Riverina Grain Fed Eye Fillet

dauphinoise potato, butternut cream, onion & mustard jam, jus

Double Roasted Duckling

Crispy skin half duckling, prosciutto wrapped asparagus, honey glazed carrots, pastry fleuron, Kakadu plum & tamarind jus

Dessert

(alternate service)

Individual Pee Wee's Dessert Taste Plate

Fifty Shades of Chocolate

Chocolate Chantilly, aerated chocolate, spiced cherry foam, vanilla mascarpone, and spectulaas biscuit

Vanilla Bean Crème Brûlée

Jack fruit compote, ginger biscuit

Lime Curd Mille Feuille

lime curd, Chantilly cream, toasted macadamias



Twilight Canapé Menu



*Spiced lamb skewers with cucumber yoghurt
Rare beef melbas with horseradish cream
Vietnamese Pork Xui-Mai with coriander
Green chilli confit NT Buffalo fillet with buffalo mozzarella, tomato & caper salad
Thai Chicken salad with green paw paw*

*Stuffed mushroom caps ricotta and spinach
Goats cheese, confit garlic & tomato bruschetta
Bocconcini with roma tomato, sweet basil & balsamic glaze*

*Fresh Territory prawns wrapped in rice paper with nahm jim
Tempura scallops with wasabi aioli
Saltwater Barramundi kokonda with petit salsa of coriander, red onion & capsicum
Wattleseed crumbed Barramundi with native mint & mango chutney
Tasmanian smoked salmon roulade with chive mascarpone
Bug tail and Barramundi spring rolls with chilli jam
Smoky Bay oysters with mignonette dressing
Tempura bug tails wrapped in nori
Coconut crusted crocodile tail with green paw paw chutney
Spanish mackerel gravlax with caperberries*

Half Hour Canapé Package... .. \$20.00 per person (Pick 3 from the above list)

One Hour Canapé Packages... .. \$34.00 per person (Pick 5 from the above list)

Two Hour Canapé Packages... .. \$59.00 per person (Pick 7 from the above list)

Please Note: Beverages are not included in the cost of the canapé packages



Beverage Packages

Pee Wee's Standard Beverage Package

*Cascade Premium Light
Great Northern*

Please select two: Toohey's Extra Dry or Pure Blonde or Carlton Draught or Carlton Dry

Please select one: Pee Wee's Sauvignon Blanc or Pee Wee's Chardonnay

Please select one: Pee Wee's Merlot or Pee Wee's Shiraz

*Angove Chalk Hill Blue Sparkling Cuvee
Soft drinks & Juices*



Pee Wee's Standard Beverage Package Prices

One Hour Beverage Package.....\$25.00 per person
Two Hour Beverage Package.....\$35.00 per person
Three Hour Beverage Package.....\$42.50 per person
Four Hour Beverage Package.....\$50.00 per person
Five Hour Beverage Package.....\$57.50 per person

Pee Wee's Premium Beverage Package

*Cascade Premium Light
Great Northern*

Please select three: Coopers Pale Ale or James Boags Premium or James Squires 150 Lashes or Corona

Pee Wee's Sauvignon Blanc & Pee Wee's Chardonnay

Pee Wee's Merlot & Pee Wee's Shiraz

*Angove Chalk Hill Blue Sparkling Cuvee
Soft drinks & Juices*

Premium Beverage Package Prices

One Hour Beverage Package.....\$32.50 per person
Two Hour Beverage Package.....\$40.00 per person
Three Hour Beverage Package.....\$50.00 per person
Four Hour Beverage Package.....\$55.00 per person
Five Hour Beverage Package.....\$67.50 per person

Pee Wee's House Wines

Made by Neil Pike from his vineyards in the Clare Valley and Adelaide Hills.

Please note that wine options are subject to change and availability.