

Beppi's

Established
— 1956 —

DOLCI

Soufflé di Fichi & Miele

Fig & Honey Soufflé served with caramel gelato \$22

Tiramisú alla Beppi's

*Layers of savoiardi biscuits soaked in coffee & layered with
mascarpone & brandy \$18*

Crostata al Caramello Salato e Mascarpone

*Salted caramel tart with orange & vanilla mascarpone, orange syrup
& a crispy orange slice \$20*

Affogato con Liquore di Nocciola, gelato e caffè' GF

*Vanilla ice cream, espresso coffee, Nocciolo liqueur
& crushed nuts \$20*

Zabaglione al Marsala e Brandy GF

Egg yolk whipped with marsala & brandy served with a savoiardi biscuit \$18

Gelato misto della Casa GF

Gelato made in house - 3 flavours

*Madagascan vanilla, Caramel & Hazelnut
& Blood Orange Sorbet \$17*

FORMAGGI

Formaggi con Frutta Secca e Noci GF

Mixed cheeses \$28

Parmigiano Reggiano (Emilia-Romagna), Black Truffle Pecorino (Sardinia)

Asiago (Veneto), Fontina (Piedmonte), Gorgonzola (Piedmonte),

served with pear, quince paste & nuts

Dessert Wine

Italian

2013 Michele Chiarlo Nivole Moscato D'Asti 375ml	\$36
2012 Col D'Orcia Moscadello di Montalcino 375ml	\$62
2015 Anselmi I Capitelli 375ml	\$74
2014 Pellegrino Passito di Pantelleria 500ml	\$59
2012 Buglioni Passito Rosso "Afrodisiaco" 500ml	\$75

French

1981 Chateau d'Yquem Sauternes 375ml	\$980
1965 Chateau d'Yquem Sauternes 750ml	\$1900

Australian

2005 Yering Station late harvest Pinot Gris 750ml	\$56
2015 Yalumba Wrattenbully Botrytis Viognier 375ml	\$60
2013 De Bortoli Noble One Botrytis Semillon 375ml	\$72

by the glass

2012 Buglioni Passito Rosso "Afrodisiaco"	\$15
2013 Michele Chiarlo Nivole Moscato D'Asti	\$14
2015 Yalumba Wrattenbully Botrytis Viognier	\$14

After dinner Cocktails \$20

Espresso Martini

Espresso coffee, Vodka & Kahlua coffee liqueur

Golden Dream

Galliano Liqueur, Orange juice, Cointreau & fresh cream

Grasshopper

Green Crème de Menthe, white Crème de Cacao & fresh cream

Ports & Muscats

<i>Campbells Classic Ruthergen Muscat</i>	\$12
<i>Galway Pipe, Hardy's Show Reserve</i>	\$12
<i>Grandfather, Seppelt Para Aged Tawny Port</i>	\$18

Digestivi & Liqueurs

<i>Avena Amaro Siciliano, Cynar, Fernet Branca, Amaretto, Frangelico, Strega, Galliano, Grand Marnier, Cointreau</i>	
<i>Fred Jerbis Amaro</i>	\$14

Beppi's own production

<i>Sambuca Bianca, al Galliano, alla Grappa or al Café, Pear William</i>	
<i>Grappa di Moscato, Wood Matured, Ruta, Ginseng</i>	\$12

Poli grappa & spirits from Italy

<i>Bassano grappa classico, Barrique grappa (aged)</i>	
<i>Lamponi (raspberry), Miele (honey) Mirtillo (blueberry), Amarosa, Aromatica Tagliatella, Secca</i>	\$14

Cognac

<i>Remy Martin VSOP, Courvoisier VSOP, Hennessy VSOP</i>	\$17
<i>Remy Martin XO, Hennessy XO, Martell Cordon Blue XO, Martell XO Supreme</i>	\$24
<i>Sempé Vieil Armagnac VSOP, Castarede Bas Armagnac, Calvados Apple Brandy</i>	\$17

Vintage Port

from Beppi Polese's private cellar (SI)

<i>1945 Penfolds Grandfather Port</i>	\$1800
<i>1954 Hardy's Reserve Bin Show Port</i>	\$1200
<i>1956 Penfolds Five Star Club Port</i>	\$900
<i>1966 Hardy's Vintage Port</i>	\$700
<i>1966 Taylors Portugese Vintage Port</i>	\$1250