

# 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
2015 Pighin Picolit 500ml	\$80

## **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