

PRIMI PIATTI e ANTIPASTI

Ostriche di Roccia con limone e Salsa Rosa		½ dz	1dz
Rock oysters with Beppi's special sauce & lemon granita	GF	\$29	\$39
Insalata Caprese			
Heirloom tomatoes topped with fresh basil, buffalo mozzarella & aged balsamic vinegar	GF	\$24	
Affettati misti con Giardiniera			
Assortment of prosciutto, salami, capocollo & mortadella served with house made pickled vegetables & house made grissini	can be GF		\$31
Tris di Mare			
Timbale of Smoked Salmon, lemon mascarpone & avocado Sydney Rock Oyster served with white balsamic granita Prawn served with tomato, basil & olive oil	GF		\$36
Parmigiana di Melanzane			
Roasted eggplant layered with mozzarella, tomato & basil topped with parmesan & baked		\$30	\$38
Carpaccio di Manzo con rucola, sedano Veronese e scaglie di Parmigiano			
Fillet of raw 3 score Angus fillet thinly sliced & served with rocket, celeriac, horseradish cream & shaved Reggiano Parmesan	GF	\$29	
Fichi Avvolti in Prosciutto con salsa di Gorgonzola e quattro formaggi			
Fresh Figs wrapped in prosciutto & baked with gorgonzola & four cheese sauce	GF	\$32	\$40
Fiori di Zucchine ripieni con Ricotta e Funghi Porcini			
Zucchini flowers filled with ricotta, basil & porcini mushroom		\$34	\$42
Frittelle di Annate della Nuova Zelanda con salsa Tartara e limone			
New Zealand freshwater whitebait fritters with tartare sauce & lemon		\$39	\$48
Arrosto di Vitello freddo con salsa Tonnata alla Beppi			
Roasted veal fillet finely sliced & served with Beppi's special tuna sauce	GF	\$30	\$39
Tortellini in Brodo			
Tortellini Pasta filled with Chicken & black truffle served in a chicken broth consommé		\$31	
Zuppa di Cozze e Pippi con brodo di pesce, aglio, vino e pomodoro			
Mussels and Pippis in fish stock, wine, tomato, parsley and garlic	GF	\$30	
P A S T A All Pasta made in house Gluten Free Pasta Available			
Gnocchi di Ricotta e spinaci con pomodoro e basilico			
Home made ricotta & spinach dumplings served with tomato & basil sauce		\$29	\$36
Tagliolini con Salsa di Scampi			
Home made Tagliolini with WA jumbo Scampi tossed in garlic, butter & parsley		\$49	\$69
Ravioli di Zucca e Amaretti			
Ravioli of spinach pasta with roasted pumpkin & amaretti filling served with burnt butter & sage		\$32	\$39
Linguine al Nero di Seppia con salsa Marinara			
Squid Ink linguine cooked in a paper bag with prawns, mussels, vongole, fish & chilli		\$38	\$46
Pappardelle con ragù di Agnello e ricotta salata			
Home made ribbon pasta served with braised lamb shoulder ragù, cherry tomatoes & salted ricotta		\$32	\$39
Gnocchi di Patate della Mamma con Gorgonzola e formaggi misti			
Home made potato dumplings with Gorgonzola, Asiago & a mixed cheese sauce or with a tomato & basil sauce		\$29	\$36
Spaghettoni con ragù di Carne e Pecorino Tartufato			
Home made fine spaghetti with Beppi's meat ragù & truffled pecorino cheese		\$28	\$34

GF: GLUTEN FREE

Card Payments will incur a surcharge of 2% Maximum 2 card payments per bill

C A R N E

Tortino d' Anatra con Cavolo nero e Vincotto <i>Braised duck pie served with sautéed cavolo nero & vincotto reduction</i>				\$42
Costoletta di Vitello con Crochette di Patate <i>Herb & bread crumbed veal cutlet, shallow fried in butter, served with horseradish & parsley butter & black truffle & parmesan potato croquettes</i>				\$43
Beppi's Saltimbocca di Vitello ripieni di Asiago, prosciutto e salvia <i>Milk fed veal scaloppine folded with San Daniele Prosciutto, Asiago cheese, sage & white wine sauce</i>				\$39
Costoletta di Manzo con Fagiolini e Senape al Tartufo <i>Angus ribeye (400gm) marinated with rosemary & garlic, roasted & served with grilled lemon , sautéed green beans & truffled mustard</i>		GF		\$49
Osso Buco Friulano con piselli, pomodoro e polenta <i>Veal shank in wine, tomato, spices & lemon zest, served with peas and polenta</i>				\$39
Pollastrello disossato in padella con piselli e pomodorini <i>Spatchcock, de-boned & pan-fried with white wine, chilli, rosemary, garlic, peas & cherry tomatoes</i>		GF		\$42
Porchetta al Forno <i>Pork belly rolled with garlic, rosemary & fennel seeds, slow roasted for over 3 hours & served with parsnip purée & braised cabbage</i>		GF		\$42

P E S C E

Frutti di Mare del Giorno <i>Seafood of the day</i>				<i>can be GF Market Price</i>
Scampi alla Griglia Marinati con erbe e brandy <i>West Australian scampi marinated with spices & grilled in the shell, sprinkled with brandy</i>				<i>GF Market Price</i>
Gamberoni al Forno <i>Mooloolaba King prawns baked in cast iron with garlic, tomato & olive oil</i>		GF	\$32	\$45
Filetti di San Pietro al burro, prezzemolo, limone e capperi <i>Local John Dory fillets grilled & served with roasted capers, lemon & parsley</i>		<i>can be GF</i>		\$46
Filetti di Sardine con insalata di finocchio e radicchio <i>Port Lincoln Sardine Fillets coated in breadcrumbs, parsley & lemon zest, served with shaved fennel, radicchio, lemon juice & extra virgin olive oil</i>				\$41

Side dishes - \$12

<i>Olives warmed & served with rosemary, garlic & chilli</i>	GF		
<i>Seasonal vegetables – see your waiter</i>	GF		
<i>Beppi's famous creamed Spinach</i>	GF		
<i>Patate Fritte- crispy parmesan & rosemary salted chips</i>			
<i>Insalata di Rucola - Rocket salad</i>	GF		
<i>Insalata di Radicchio - Mixed salad with radicchio and parmesan</i>		GF	

Please ask your Waiter for the daily food specials & Degustation Menu

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Prices inclusive of GST*