

Beppi's

Established
— 1956 —

DOLCI

Soufflé di Lamponi & Cioccolato *(cooking time 20 min)*

Raspberry & Chocolate Soufflé served with rich dark chocolate 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

Frutti di Bosco con Mascarpone, Gelatina di Prosecco e Sorbetto GF

Fresh mixed berries served with vanilla mascarpone, prosecco jelly & blood orange sorbet \$20

Zabaglione al Marsala e Brandy GF

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

Gelato della Casa GF

Gelato made in house - \$8 per scoop

Madagascan Vanilla

Valrhona Chocolate Sorbet

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
2011 Buglioni Recioto "Il Narcisista" 500ml	\$80
2015 Pighin Picolit 500ml	\$80

French

1965 Chateau d'Yquem Sauternes 750ml	\$1900
1975 Chateau d'Yquem Sauternes 750ml	\$1800

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

2011 Buglioni Recioto "Il Narcisista"	\$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, Muscat & Sherry

<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
<i>Emilio Lustau NV Pedro Ximenez 'San Emilio' Sherry 60ml</i>	\$18
<i>bottle 375 ml</i>	\$72

Digestivi & Liqueurs

<i>Avena Amaro Siciliano, Cynar, Fernet Branca, Amaretto, Frangelico, Strega, Galliano, Grand Marnier, Cointreau</i>	
<i>Fred Jerbis Amaro, Limoncello</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),</i>	
<i>Grappa Amarosa, Aromatica Tagliatella, Secca</i>	\$14

Cognac

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