

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	
Fichi con Prosciutto e Mozzarella di Bufala			
Fresh Figs with prosciutto & buffalo mozzarella served with house made grissini	can be GF	\$31	
Cocktail di Gamberi con salsa alla Beppi			
Traditional Prawn Cocktail served with Beppi's special sauce	GF	\$36	
Parmigiana di Melanzane			
Roasted eggplant layered with mozzarella, tomato & basil topped with parmesan & baked			\$30
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	\$33	\$40
Fiori di Zucchine ripieni con Ricotta e Funghi Porcini			
Zucchini flowers filled with ricotta, basil & porcini mushroom		\$35	\$42
Frittelle di Granchio, Zucchini e peperoncino con salsa Tartara e limone			
Crab, Zucchini & chilli 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
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	

PASTA 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		\$31	\$37
Tagliolini con Salsa di Scampi			
Home made Tagliolini with WA jumbo Scampi tossed in garlic, butter & parsley		\$49	\$69
Ravioli ripieni di Agnello e Mozzarella di Bufala			
Ravioli filled with braised lamb shoulder & buffalo mozzarella with burnt butter & sage		\$32	\$40
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 servite con polpette al tartufo e parmigiano			
Home made spinach ribbon pasta served with truffled parmesan meat balls in a tomato & basil sauce		\$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		\$31	\$37
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

Anatra servita con cavolo e salsa d'arancia <i>Twice cooked Duck leg, braised red cabbage & orange sauce</i>	GF	\$43
Costoletta di Vitello <i>Herb & bread crumbed veal cutlet, shallow fried in butter, served with horseradish & parsley butter & truffled mash</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>		\$41
Filetto di Manzo Pepato con spinaci e aglio <i>Fillet of Beef, pepper crusted & served with spinach & garlic, topped with a green peppercorn sauce</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>		\$41
Involtini di Pollo con taleggio e asparagi <i>Chicken rolled with taleggio & asparagus served with roasted cherry tomatoes & white wine reduction</i>		\$42
Porchetta con verdure aromatizzate <i>Pork belly rolled with garlic, rosemary & fennel seeds, slow roasted for over 4 hours & served with lemon & garlic roasted vegetables</i>	GF	\$43

P E S C E

Frutti di Mare del Giorno <i>Seafood of the day</i>	can be GF	Market Price
Scampi alla Griglia Marinati con erbe e brandy <i>West Australian scampi marinated with spices & grilled in the shell, sprinkled with brandy</i>	GF	Market Price
Gamberoni al Forno <i>Mooloolaba king prawns baked in cast iron pan with garlic & chilli</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>	can be GF	\$48
Dentice servito con fagiolini verdi e olio d'oliva <i>Fillet of Snapper coated in breadcrumbs, lemon zest & herbs pan fried in extra virgin olive oil & served with sautéed green beans</i>		\$43

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 with shaved parmesan</i>	GF
<i>Insalata Mista - Mixed salad with radicchio</i>	GF

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

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Prices inclusive of GST