

# Beppi's

Established  
— 1956 —



## DOLCI

*Soufflé al Limone con sorbetto di Limoncello* (cooking time 20 min)  
Lemon Soufflé served with limoncello sorbet GF \$22

### *Tiramisú alla Beppi's*

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

### *Crostata di Noci e Cioccolata Callebaut*

Callebaut chocolate & walnut tart served with fresh raspberries  
& mocha gelato \$20

### *Affogato con Liquore di Frangelico, gelato e caffè GF*

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

### *Nocello & mascarpone crème brûlée can be GF*

Nocello & masacarpone crème brûlée served with crostini \$20

### *Cannoli con Ricotta e Miele Tartufato*

Cannoli filled with truffled honey, hazelnut & ricotta  
served with an orange syrup \$18

### *Gelato della Casa GF*

Gelato made in house - \$8 per scoop

Madagascan Vanilla Gelato, Mocha Gelato  
or Limoncello Sorbet

## FORMAGGI

### *Formaggi con Frutta Secca e Noci GF*

Mixed cheeses \$28

*Parmigiano Reggiano (Emilia-Romagna), Black Truffle Pecorino (Sardinia),  
Asiago (Veneto), Tallegio (Lombardia), Gorgonzola (Piedmonte),  
served with pear, quince paste & nuts*

# Dessert Wine

## Italian

2016 Michele Chiarlo Nivole Moscato D'Asti 375ml	\$36
2012 Col D'Orcia Moscadello di Montalcino 375ml	\$62
2015 Anselmi I Capitelli 375ml	\$74
2017 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
1983 Chateau d'Yquem Sauternes 750ml	\$1500

## Australian

2017 Yalumba Wrattontully Botrytis Viognier 375ml	\$60
2016 De Bortoli Noble One Botrytis Semillon 375ml	\$72

## by the glass

2011 Buglioni Recioto "Il Narcisista"	\$15
2016 Michele Chiarlo Nivole Moscato D'Asti	\$14
2015 Yalumba Wrattontully 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

### Brandy Alexander

Brandy, Crème de Cacao & fresh cream

## Ports, Muscat & Sherry

Campbells Classic Ruthergen Muscat	\$12
Galway Pipe, Hardy's Show Reserve	\$12
Grandfather, Seppelt Para Aged Tawny Port	\$18
Emilio Lustau NV Pedro Ximenez 'San Emilio' Sherry 60ml bottle 375 ml	\$18 \$72

## Digestivi & Liqueurs

Averna Amaro Siciliano, Cynar, Fernet Branca, Amaretto, Frangelico, Strega, Galliano, Grand Marnier, Cointreau Fred Jerbis Amaro, Limoncello	\$14
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## Beppi's own production

Sambuca Bianca, al Galliano, alla Grappa or al Café, Pear William Grappa di Moscato, Wood Matured, Ruta, Ginseng	\$12
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## Poli grappa & spirits from Italy

Bassano grappa classico, Barrique grappa (aged) Lamponi (raspberry), Miele (honey) Mirtillo (blueberry), Grappa Amarosa, Aromatica Tagliatella, Secca	\$14
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## Cognac

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

## Vintage Port

from Beppi Polese's private cellar (SI)

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