

Beppi's

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	
Tris di Mare			
Sydney Rock Oyster served with white balsamic granita			
Prawn with avocado			
Scampi Tail with lemon mascarpone	GF	\$36	
Fichi con Prosciutto e Mozzarella di Bufala			
Fresh Figs with prosciutto & buffalo mozzarella served with house made grissini	can be GF	\$31	
Salmone Affumicato con Burratina			
Tasmanian Smoked Salmon served with Burratina, lemon, capers, Spanish onion, fennel & olive oil	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
Zuppa di Cozze e Pippi con brodo di pesce, aglio, vino e pomodoro			
Mussels and Pippis simmered 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		\$31	\$37
Tagliolini allo Zafferano con Salsa di Scampi			
Saffron Tagliolini with WA jumbo Scampi tossed in garlic, butter & parsley		\$49	\$69
Ravioli con Zucca e Amaretti			
Ravioli filled with pumpkin & Amaretti served with burnt butter, sage & parmesan		\$32	\$40
Chitarra al Nero di Seppia con salsa Marinara			
Squid Ink chitarra cooked in a paper bag with prawns, mussels, vongole, fish & chilli in a tomato sauce		\$38	\$46
Casarecce al Peperoncino con Ragú di Anatra			
Chilli casarecce pasta served with braised duck & peas		\$34	\$41
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
Linguine con ragú di Carne e Pecorino Tartufato			
Linguine with Beppi's meat ragú & truffled pecorino cheese		\$28	\$34

C A R N E

Agnello con Zucca arrosto

Twice cooked lamb shoulder served with roasted pumpkin, mint, mustard butter & sautéed cavolo nero

GF \$43

Petto di Pollo con Prosciutto e Fontina

Corn fed chicken breast marinated with garlic & rosemary then baked with prosciutto, tomato & fontina cheese & served with sautéed green beans

\$42

Costoletta di Vitello con Patate

Veal cutlet crumbed with herbs, shallow fried, served with horseradish & parsley butter & baked rosemary potatoes

\$43

Beppi's Saltimbocca di Vitello ripieni di asiago, prosciutto e salvia

Milk fed veal scaloppine folded with San Daniele Prosciutto, Asiago cheese, sage & white wine sauce

\$41

Filetto di Manzo con spinaci e cavolfiore

Fillet of Angus Beef served with spinach & garlic & creamy gorgonzola baked cauliflower

GF \$49

Osso Buco Friulano con piselli, pomodoro e polenta

Veal shank in wine, tomato, spices & lemon zest, served with peas and polenta

\$41

Porchetta con broccolini e salsa di mele

Pork belly rolled with garlic, rosemary & fennel seeds, slow roasted for over 4 hours & served with sautéed broccolini & roasted apple sauce

GF \$43

P E S C E

Frutti di Mare del Giorno

Seafood of the day

can be GF Market Price

Scampi alla Griglia Marinati con erbe e brandy

West Australian scampi marinated with spices & grilled in the shell, sprinkled with brandy

GF Market Price

Gamberoni al Forno

Mooloolaba king prawns baked in cast iron pan with garlic & chilli

GF \$32 \$45

Dentice servito con pomodorini e olive nere

Grilled snapper fillet served with sautéed cherry tomatoes, black olives, white wine, garlic & butter

can be GF \$48

Side dishes - \$12

Olives warmed & served with rosemary, garlic & chilli GF

Seasonal vegetables – see your waiter GF

Beppi's famous creamed Spinach GF

Patate Fritte- crispy parmesan & rosemary salted chips GF

Insalata di Rucola - Rocket salad with shaved parmesan GF

Insalata di Raddichio - Radicchio salad with shaved parmesan GF

GF: GLUTEN FREE

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