

Beppi's

Degustation Menus – *Must be ordered by all people on the table*
Last Orders – Lunch 1.30pm - Dinner 8.30pm

Menu Degustazione \$145
With matching wines \$210

Fiori di Zucchine ripieni con Ricotta e Funghi Porcini
*Zucchini flowers filled with ricotta, parmesan & porcini mushroom
served with dice of tomato, black olive & basil*
Wine - Pighin Pinot Grigio 2022

**Frittelle di Granchio, Zucchini e Peperoncino con
salsa Tartara e limone**
*Crab, Zucchini & chilli fritters served with Beppi's
tartare sauce and lemon*
Wine- Michele Chiarlo Le Marne Gavi 2020

Pappardelle con Funghi
Pappardelle pasta with mixed mushroom, garlic & truffle sauce
Wine- Anselmi Capitel Foscario - Garganega 2017

Merluzzo della Patagonia con Peperonata
Patagonian Toothfish grilled & served with burnt butter & peperonata
Wine- Venica Pinot Grigio 2021

**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*
Served with Beppi's famous creamed spinach
Wine- Giusti e Zanza Nemorino 2020

Tiramisù alla Beppi's
*Layers of savorardi biscuits soaked in coffee & layered with
mascarpone*
Wine- Michele Chiarlo Nivole Moscato 2021

Vegetarian Menu Degustazione \$110
With matching wines \$175

Fiori di Zucchine ripieni con Ricotta e Funghi Porcini
*Zucchini flowers filled with ricotta, parmesan & porcini mushroom
served with dice of tomato, black olive & basil*
Wine- Pighin Pinot Grigio 2022

Fichi al Forno con salsa di Gorgonzola e quattro formaggi
Fresh Figs baked with gorgonzola & four cheese sauce
Wine- Michele Chiarlo Le Marne Gavi 2020

Insalata Caprese
*Heirloom tomato slices topped with fresh basil, buffalo
mozzarella & aged balsamic*
Wine- Anselmi Capitel Foscario - Garganega 2017

Pappardelle con Funghi
Pappardelle pasta with mixed mushroom, garlic & truffle sauce
Wine- Venica Pinot Grigio 2021

Parmigiana di Melanzane
*Roasted eggplant layered with mozzarella, tomato & basil
topped with parmesan & baked*
Wine- Giusti e Zanza Nemorino 2020

Tiramisú alla Beppi's
*Layers of savoiardi biscuits soaked in coffee & layered
with mascarpone*
Wine- Michele Chiarlo Nivole Moscato 2021

Wines served with Beppi's Degustation Menu

Pighin Pinot Grigio 2022

From Friuli, north eastern region of Italy north east of Venice. A bouquet of almond with salty nose. Lean fresh salty mineral almond palate displays good acidity & salty finish. Absolutely classic Italian Pinot Grigio .

Michele Chiarlo Le Marne Gavi 2020

From Piedmont in the north western area of Italy. Bouquet cleanly refined with hints of blossoms & freshly cut hay. On the palate extremely delicate citrusy, floral flavours with a crisp finish. Made from cortese grapes from around the town of Gavi.

Anselmi Capitel Foscario - Garganega 2017

From the Veneto area, winery is situated just east of Verona. Made from 90% Garganega grapes & 10% Chardonnay. Beautifully aromatic with citrus peel & herb aromas. The palate is powerful, pure & fresh with lovely fruit expression as well as nuts, toast & vanilla.

Venica Pinot Grigio 2021

From an exceptional family run boutique vineyard in the Friuli region in north east Italy bordering on Slovenia. Bouquet has aromas of floral and vanilla. On the palate stone fruit, passionfruit and a hint of orange with racy acidity. An extremely classy well structured wine with exceptional length and depth of flavour.

Giusti e Zanza Nemorino 2020

From a biodynamic vineyard situated south of Pisa in Tuscany on the left bank of Arno river just before it reaches the sea. The wine is made from 60 % Shiraz, 20% Sangiovese, & 20% Merlot. Bouquet has hints of cherry & blackcurrant. On the palate medium weighted with black cherry & spicy fruit.

Michele Chiarlo Nivole Moscato 2021

From Piedmont in the north western area of Italy. A slightly sparkling dessert wine made from Moscato grapes. Bouquet fruity muscatel aromas. On the palate fresh fruity overtones with undertones of orange zest. A uniquely refreshing dessert style.