

Beppi's

Valentines Day – Friday 14th February 2025

\$195 per person

On arrival

Canapé and a glass of Bellavista Grande Cuvée Alma Brut Franciacorta DOCG

Tartlet of goats cheese, truffled mixed mushrooms & chive

Served with

*A refined Italian sparkling wine, crafted from a blend of Chardonnay, Pinot Nero, and Pinot Bianco
It offers elegant notes of white flowers, citrus, and almond, with fine bubbles and balanced freshness*

PRIMI PIATTI

Tris di Mare

Osetra Caviar served with blini, lemon mascarpone, boiled egg white and dill

Sydney Rock Oyster served with granita and black pepper

Prawns served with shaved iceberg lettuce and cocktail sauce

or

Risotto con Anitra e Barbabietola

Acquarello aged beetroot risotto served with reggiano parmesean cream, duck and chevrill

or

Tagliolini con salsa di Scampi

Tagliolini with WA Scampi tossed in garlic, butter & parsley

or

Insalata Caprese

Sliced heirloom tomatoes served with baby basil, fig vincotto and burrata

SECONDI PIATTI

Grigliata Mista di Pesce

Grilled snapper served with grilled WA scampi, skull island grilled prawn served with emulsified lemon butter and basil oil

or

Filetto di Manzo

Angus beef fillet served with porcini garlic butter, sautéed fresh greens and Barolo jus

or

Galletto con Funghi e Fregola

Whole deboned rolled Spatchcock, filled with provolone and spinach served with fregola with mushroom sauce and freshly shaved black truffle

or

Linguine di Spinaci con Gamberi e Peperoncino

Spinach linguine served with garlic prawns, chilli & zucchini flowers

or

Aragosta al Forno

Oven roasted lobster served with garlic lemon butter sauce (add \$45)

Insalata di Rucola - Rocket salad & parmesan cheese and **Patatine Fritte** - chips with rosemary and salt

DOLCI

Trio di Cannoli

Or

Tiramisu 'alla Beppi's

Layers of savorardi biscuits soaked in coffee & layered with mascarpone & brandy

Caffe' o Te'