

Beppi's

Degustation Menus – *Must be ordered by all people on the table*
Last Orders – Lunch 1.30pm - Dinner 8.00pm

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

Ravioli ai funghi, formaggio di capra e tartufo
Ravioli filled with mushrooms, goats cheese & black truffle served with burnt butter & pan gratinato
Wine- Anselmi Capitel Foscario - Garganega 2017

Dentice con olive e pomodorini
*Snapper grilled with black olives, cherry tomatoes, basil,
white wine & butter*
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

Tiramisú 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 Foscarino - Garganega 2017

Ravioli ai funghi, formaggio di capra e tartufo

Ravioli filled with mushrooms, goats cheese & black truffle served with burnt butter & pan gratinato

Wine- Anselmi Capitel Foscarino - Garganega 2017

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 savorardi 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.