

Beppi's

PRIMI PIATTI e ANTIPASTI

Ostriche di Roccia con limone e Salsa Rosa		$\frac{1}{2}$ dz	1dz
Rock oysters with white wine vinegar and eschallot vinaigrette	GF	\$39	\$62
Insalata Caprese			
Heirloom tomatoes topped with fresh basil, buffalo mozzarella & aged balsamic vinegar	GF	\$33	
Fichi con Prosciutto e Mozzarella di Bufala			
Fresh Figs with prosciutto & buffalo mozzarella served with house made grissini	can be GF	\$39	
Parmigiana di Melanzane			
Roasted eggplant layered with mozzarella, tomato & basil topped with parmesan & baked		\$38	
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 & panegrattato	can be GF	\$34	
Fichi Avvolti in Prosciutto con salsa di Gorgonzola e quattro formaggi			
Fresh Figs wrapped in prosciutto & baked with gorgonzola & four cheese sauce	GF	\$38	\$46
Fiori di Zucchini ripiene con Ricotta e Funghi Porcini			
Zucchini flowers filled with ricotta, parmesan & porcini mushroom served with a dice of tomato, black olive & basil		\$39	\$46
Frittelle di Granchio, Zucchini e peperoncino con salsa Tartara e limone			
Crab, zucchini & chilli fritters with tartare sauce & lemon		\$40	\$49
Zuppa di Cozze e Vongole con brodo di pesce, aglio, vino e pomodoro			
Mussels and pipis simmered in fish stock, wine, tomato, parsley and garlic	GF	\$38	

PASTA All Pasta made in house Gluten Free Pasta Available

Risotto del giorno			
Risotto of the day			Market Price
Linguine al nero di Seppia con Vongole e Bottarga			
Black ink linguine served with vongole, bottarga, cherry tomatoes, white wine butter & pan gratinato		\$38	\$47
Tagliolini allo Zafferano con Salsa di Scampi			
Saffron Tagliolini with WA Scampi tossed in garlic, butter & parsley		\$49	\$69
Ravioli ai funghi, formaggio di capra e tartufo			
Ravioli filled with mushrooms, goats cheese & black truffle served with burnt butter & sage		\$38	\$46
Bucatini alla Gricia			
Bucatini pasta served with pecorino romano, black pepper & guanciale		\$37	\$46
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		\$37	\$44
Malfaldine con ragú di Carne e Burratina			
Malfaldine pasta with Beppi's meat ragú & creamy burrata		\$35	\$40

C A R N E

Galletto con Carciofi e Provolone

Spatchcock deboned rolled & filled with thyme, artichoke & provolone, oven roasted
and served with cherry tomatoes, lemon, chilli, white wine & fregola can be GF \$52

Costoletta di Vitello con Cavolfiore

Veal cutlet crumbed & shallow fried, served with burnt butter & sage
& roasted three cheese cauliflower \$58

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 & garlic broccolini \$49

Porchetta con Carote

Pork Belly rolled with garlic, rosemary & fennel seeds, slow roasted over four hours
& served with apple purée & baby heirloom carrots GF \$62

Filetto con Salsa di Vino

Angus beef fillet served with Chianti jus, sautéed spinach & truffled pecorino cream GF \$65

Osso Buco Friulano con Piselli, Pomodoro e Polenta

Veal shank in wine, tomato, spices & lemon zest, served with peas and polenta \$52

Medaglioni di Vitello con Funghi

Veal Medallions served with mixed mushrooms & brandy rosemary butter GF \$58

P E S C E

Frutti di Mare del Giorno

Seafood of the day can be GF Market Price

Scampi alla griglia

West Australian scampi grilled in the shell with extra virgin olive oil & brandy GF Market Price

Aragosta Mornay

Lobster oven roasted with cheese mornay & lemon – approx. 600gms \$145.00

Dentice con olive e pomodorini

Snapper grilled with black olives, cherry tomatoes, basil,
white wine & butter can be GF \$68

Side dishes - \$16

Olives marinated & 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

Insalata di Rucola - Rocket salad with shaved parmesan GF

Insalata di Radicchio - Radicchio salad with shaved parmesan GF

Extra Portion

Burrata \$10

Bufala Mozzarella \$10

GF: GLUTEN FREE

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