

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 2024

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 di Zucca e Ricotta
Ravioli filled with pumpkin, buffalo ricotta & Amaretti served with a sage & butter sauce
Wine- Anselmi Capitel Foscarino - Garganega 2023

Dentice con olive e pomodorini
Snapper grilled with black olives, cherry tomatoes, basil, white wine & butter
Wine- Venica Pinot Grigio 2023

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 2024

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 2024

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 2023

Ravioli di Zucca e Ricotta

*Ravioli filled with pumpkin, buffalo ricotta & Amaretti served with
a sage & butter sauce* **Wine- Venica Pinot Grigio 2023**

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 2024

Wines served with Beppi's Degustation Menu

Pighin Pinot Grigio 2024

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 crisp finish. Made from cortese grapes from around the town of Gavi.

Anselmi Capitel Foscarino - Garganega 2023

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 2023

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 stoned fruit passionfruit and hint 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 2024

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.