

Beppi's

DOLCI

Soufflé al Caramello Salato (cooking time 20 min) GF

Salted Caramel soufflé served with butterscotch sauce \$22

Tiramisú alla Beppi's

*Layers of savoiardi biscuits soaked in coffee & layered with mascarpone
& brandy \$22*

Affogato con Liquore Nocello di Beppi, gelato e caffè GF

Vanilla ice cream, espresso coffee, Beppi's Nocello & crushed nuts \$22

Semifreddo al Frutto della Passione con Panna

Passionfruit & double cream Semifreddo served with passionfruit syrup, tuile and baby mint \$22

Torta di Mele e Limone

Green apple, vanilla & lemon cake served with cinnamon gelato & apple wafer \$22

Gelato della Casa GF

Gelato made in house - \$8 per scoop

Madagascan Vanilla Gelato, Nutella Gelato or Mango Sorbet

FORMAGGI

Formaggi con Frutta Secca e Noci GF - Mixed cheeses \$38

*Parmigiano Reggiano (Emilia-Romagna), Provolone (Campania), Cacio di Bosco,
Truffled Pecorino (Toscana), Gorgonzola (Piedmonte), Taleggio (Lombardia, Italy)
served with pear, quince paste & nuts*

Dessert Wine

Italian

2021 Michele Chiarlo Nivole Moscato D'Asti 375ml	\$75
2012 Col D'Orcia Moscadello di Montalcino 375ml	\$75
2022 Pellegrino Passito di Pantelleria 500ml	\$75
2017 Buglioni Passito Rosso 'L'Afrodisiaco' 500ml	\$95
2017 Malenchini Vin Santo del Chianti 375ml	\$95
2015 Pighin Picolit 500ml	\$95

French

1967 Chateau d'Yquem Sauternes 750ml	\$2600
1969 Chateau d'Yquem Sauternes 750ml	\$2500
1970 Chateau d'Yquem Sauternes 750ml	\$2400

Australian

2023 Yalumba Wratonbully Botrytis Viognier 375ml	\$65
2020 De Bortoli Noble One Botrytis Semillon 375ml	\$82
2021 Henschke Noble Semillon 375ml	\$95

By the glass

2021 Michele Chiarlo Nivole Moscato D'Asti	\$18
2023 Yalumba Wratonbully Botrytis Viognier	\$18
2017 Buglioni Passito Rosso 'L'Afrodisiaco'	\$20

After dinner Cocktails

\$24

Espresso Martini

Espresso coffee, Vodka & Kahlua coffee liqueur

Golden Dream

Galliano Liqueur, Orange juice, Cointreau & fresh cream

Grasshopper

Green Crème de Menthe, white Crème de Cacao & fresh cream

Brandy Alexander

Brandy, Crème de Cacao & fresh cream

Ports, Muscat & Sherry

<i>Campbells Classic Ruthergen Muscat</i>	\$12
<i>Galway Pipe, Hardy's Show Reserve</i>	\$12
<i>Harveys Bristol Cream</i>	\$12
<i>Grandfather, Seppelt Para Aged Tawny Port</i>	\$18
<i>Emilio Lustau NV Pedro Ximenez 'San Emilio' Sherry 60ml</i>	\$18
<i>bottle 375 ml</i>	\$72

Digestivi & Liqueurs

<i>Averna Amaro Siciliano, Amaro Montenegro, Cynar, Fernet Branca,</i>	
<i>Amaretto, Frangelico, Strega, Cointreau, Opal White Sambuca,</i>	
<i>Opal Black Sambuca, Galliano Vanilla, Grand Marnier,</i>	
<i>Fred Jerbis Amaro, Poli Vaca Mora Amaro, Poli Herbalis,</i>	
<i>Limoncello, Mirto di Sardegna</i>	\$15

Poli Grappa & Bitters - Veneto - Italy

<i>Bassano grappa classico, Secca Merlot, Lamponi (raspberry),</i>	
<i>Miele (honey), Mirtillo (blueberry), Aromatica 'Traminer',</i>	
<i>Elegante 'Pinot', Bagno Maria, Amorosa di Dicembre,</i>	
<i>Ciliegie (cherries), Liquirizia (licorice), Elisir China (quinine),</i>	
<i>Taiadea, Super Taurus Vermouth</i>	\$21

Poli Grappa Invecchiata (barrel aged) Veneto - Italy

<i>Barrique grappa, Cleopatra Moscato Oro, Due Barili</i>	\$24
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Cognac

<i>Remy Martin VSOP, Courvoisier VSOP, Hennessy VSOP,</i>	\$24
<i>Remy Martin XO, Hennessy XO,</i>	\$35
<i>Martell Cordon Blue XO, Martell XO Supreme</i>	\$35
<i>Castarede Bas Armagnac, Calvados Apple Brandy</i>	\$21

Vintage Port - from Beppi Polese's private cellar (SI)

<i>1945 Penfolds Grandfather Port</i>	\$2300
<i>1954 Hardy's Reserve Bin Show Port</i>	\$1300
<i>1956 Penfolds Five Star Club Port</i>	\$1000
<i>1966 Hardy's Vintage Port</i>	\$800
<i>1966 Taylors Portugese Vintage Port</i>	\$1350