

Beppi's

PRIMI PIATTI e ANTIPASTI

Ostriche di roccia con limone e vinaigrette allo scalogno e aceto bianco	½ dz	1 dz
Australian East Coast rock oysters with mignonette of eschallot and white wine vinegar	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, fennel, horseradish cream, shaved parmiggiano reggiano & pangrattato	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 zucchine 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, zucchine e peperoncino con salsa tartara e limone		
West Australian crab, zucchini & chilli fritters with tartare sauce & lemon		\$40 \$49
Zuppa di cozze e vongole con brodo di pesce, aglio, vino e pomodoro		
South Australian 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 di spinaci con granchio		
Spinach Linguine served with Australian crab sautéed with chilli, white wine, garlic butter & cherry tomatoes		\$49 \$61
Tagliolini allo zafferano con salsa di scampi		
Saffron Tagliolini with West Australian scampi tossed in garlic, butter & parsley		\$56 \$72
Ravioli di piselli		
Ravioli filled with peas, goats cheese & mint served with burnt butter, crispy thyme & pangrattato		\$38 \$46
Bucatini con agnello		
Bucatini pasta served with a ragu of braised lamb shoulder, tomatoes, Sicilian oregano & crumbed, salted ricotta		\$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
Chitarra con ragù di carne e burratina		
Chitarra pasta with Beppi's meat ragù & creamy burrata		\$35 \$40

C A R N E

Galletto con pancetta e provolone

Spatchcock deboned, rolled & filled with pancetta & provolone, oven roasted and served with mushrooms, spinach & marsala butter

GF \$52

Costoletta di vitello

Veal cutlet crumbed & shallow fried, served with sage, burnt butter & baked 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 served with parmesan potato purée

\$49

Porchetta alla Romana

Pork Belly rolled with garlic, rosemary & fennel seeds, slow roasted over four hours & served with roasted apple purée & jus

GF \$62

Tagliata di filetto con rucola, radicchio e finocchio

Angus beef fillet, pan fried & served with a fresh rocket, fennel, radicchio & aged balsamic vinegar

GF \$65

Osso Buco friulano con piselli, pomodoro e polenta

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

\$52

Bistecca alla Diane

Thinly sliced fillet steak, pan fried, topped with a sauce of garlic butter, brandy & worcestershire sauce & served with parmesan creamed chard

GF \$56

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

Gamberi arrosto con peperoncino e aglio

Queensland Prawns oven roasted with chilli, garlic oil, butter & parsley served with grilled sourdough

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 Sicilian oregano salted chips

Insalata di rucola - rocket salad with shaved parmesan GF

Insalata di radicchio - radicchio salad with shaved parmesan GF

Extra Portion

Burrata \$12

Bufala Mozzarella \$12

GF: GLUTEN FREE

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

Prices inclusive of GST