

Beppi's

DOLCI

Soufflé al Caramello Salato (cooking time 20 min) GF

Salted Caramel soufflé served with butterscotch sauce \$28

Tiramisù alla Beppi's

*Layers of savoiardi biscuits soaked in coffee & layered with mascarpone
& brandy \$24*

Affogato con Liquore Nocello di Beppi, gelato e caffè GF

Vanilla ice cream, espresso coffee, Beppi's Nocello & crushed nuts \$24

Semifreddo al Limone con Panna

*Lemon & double cream Semifreddo served with vanilla, lemon syrup, tuile
and baby mint \$24*

Crème Caramel con salsa all' Arancio e Toffee

*Crème Caramel served with orange toffee sauce & fresh berries tossed in
Grand Marnier Liqueur \$24*

Gelato della Casa GF

Gelato made in house - \$8 per scoop

Madagascan Vanilla Gelato, Nutella Gelato or Lemon 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

2024 Michele Chiarlo Nivole Moscato D'Asti 375ml	\$76
2012 Col D'Orcia Moscadello di Montalcino 375ml	\$76
2023 Pellegrino Passito di Pantelleria 500ml	\$76
2017 Buglioni Passito Rosso 'L'Afrodisiaco' 500ml	\$96
2017 Malenchini Vin Santo del Chianti 375ml	\$96

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 Wrattenbully Botrytis Viognier 375ml	\$66
2022 De Bortoli Noble One Botrytis Semillon 375ml	\$83
2023 Henschke Noble Semillon 375ml	\$96

By the glass

2024 Michele Chiarlo Nivole Moscato D'Asti	\$18
2023 Yalumba Wrattenbully 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>	<i>\$12</i>
<i>Galway Pipe, Hardy's Show Reserve</i>	<i>\$12</i>
<i>Harveys Bristol Cream</i>	<i>\$12</i>
<i>Grandfather, Seppelt Para Aged Tawny Port</i>	<i>\$18</i>
<i>Emilio Lustau NV Pedro Ximenez 'San Emilio' Sherry 60ml</i>	<i>\$18</i>
<i>bottle 375 ml</i>	<i>\$72</i>

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>	<i>\$15</i>

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>	<i>\$21</i>

Poli Grappa Invecchiata (barrel aged) Veneto - Italy

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

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

Vintage Port - from Beppi Polese's private cellar (5l)

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