

PRIMI PIATTI e ANTIPASTI

Ostriche di Roccia con limone e Salsa Rosa	½ dz	1dz
<i>Rock oysters with Beppi's special sauce & lemon granita</i>	GF	\$29 \$39
Insalata Caprese	GF	\$22
<i>Truss tomato slices topped with fresh basil, Italian buffalo mozzarella & aged balsamic</i>		
Prosciutto di San Daniele Friulano con melone	can be GF	\$29
<i>Italian cured prosciutto from San Daniele with figs (market price when available) or melon</i>		
Tris di Mare		
<i>Timbale of Smoked Salmon, lemon marscarpone & avocado</i>		
<i>Sydney Rock Oyster served with white balsamic granita</i>		
<i>Prawn served with tomato, basil & olive oil</i>		
	GF	\$36
Carpaccio di Manzo con rucola, sedano Veronese e scaglie di Parmigiano		
<i>Fillet of raw beef thinly sliced with rocket, celeriac & horseradish cream & shaved Parmesan</i>		
	GF	\$29
Burrata con Fichi e Balsamico di Mela		
<i>Burrata cheese served with freshly sliced figs & apple balsamic glaze</i>		
	GF	\$29
Fiori di Zucchine ripieni con Ricotta e funghi Porcini		
<i>Home grown zucchini flowers with ricotta, basil & porcini mushroom filling</i>		
		\$34 \$42
Frittelle di Annate della Nuova Zelanda con salsa Tartara e limone		
<i>New Zealand freshwater whitebait fritters served with tartare sauce and lemon</i>		
		\$39 \$48
Funghi di Campo ripieni di ricotta ed erbe		
<i>Field Mushrooms baked with ricotta, breadcrumbs, garlic & parsley</i>		
		\$29 \$38
Fichi Avvolti in Prosciutto di San Daniele con salsa al Gorgonzola		
<i>Figs wrapped in San Daniele prosciutto with Gorgonzola cheese sauce</i>		
		\$34 \$40
Minestrone Friulano di verdura mista		
<i>Traditional mixed vegetable soup cooked in stock & pasta can be GF</i>		
		\$29
Zuppa di Cozze e Vongole con brodo di pesce, aglio, vino e pomodoro		
<i>Mussels and Vongole in fish stock, wine, tomato, parsley and garlic</i>		
	GF	\$30

PASTA

All Pasta made in house

Capelli d'Angelo con Granchio

Fresh home made Angel hair pasta with blue swimmer crab meat in a cream saffron sauce topped with ocean trout caviar

\$38

Ravioli con Talleggio, Ricotta, Tartufo Bianco e ragú di manzo e spinaci

Ravioli pasta filled with talleggio, ricotta & white truffle, served with a spinach & braised beef ragú

\$32 \$39

Spaghetti di segale alla Chitarra in Cartoccio

Fresh home made rye chitarra spaghetti cooked in a bag with vongole, chilli, garlic & basil

\$38 \$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

\$29 \$36

Gluten Free Pasta Available

GF: GLUTEN FREE
Card Payments will incur a surcharge of 2%
Maximum 2 card payments per bill

C A R N E

Arrosto di Agnello

Lamb rump rolled with lemon, rosemary & asiago cheese, oven roasted & served with artichoke & barley ragú & gremolata \$39

Costoletta di Vitello Impanata con Gremolata di Pane e Erbe

Herb & bread crumbed veal cutlet, shallow fried in butter, served with a lemon zest, garlic lemon caper butter & parmesan cheese potato gratin \$38

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 \$39

Filet Mignon di Manzo con Prosciutto e Paté di Anitra

Beef fillet wrapped in prosciutto, pan-fried & served with duck paté GF \$41

Osso Buco Friulano con piselli, pomodoro e polenta

Veal shank in wine, tomato, spices & lemon zest, served with peas and polenta \$39

Pollastrello disossato in padella con salsa di vino, peperoncino, olive e aglio

Spatchcock, de-boned & pan-fried with chilli, garlic, black olives, thyme & cannellini beans GF \$39

Brasato di Pancetta con Uva Secca e Cavolo Nero

Twice cooked crispy skin pork belly served with slow cooked cabbage & raisins GF \$39

P E S C E

Frutti di Mare del Giorno

Seafood of the day can be GF Market Price

Scampi alla Griglia Marinati con erbe e brandy

West Australian scampi marinated with spices & grilled in the shell, sprinkled with brandy GF Market Price

Filletto di Salmone con puree di finocchio, fave e caviale

Salmon fillet grilled & served with peas, fennel puree & ocean trout caviar can be GF \$42

Filetti di San Pietro al burro, prezzemolo, limone e capperi

Local John Dory fillets grilled & served with roasted capers, lemon & parsley can be GF \$46

Dentice alla Griglia

Whole Snapper grilled & served with garlic broccolini & gremolata can be GF \$46

Side dishes - \$12

Olives warmed & served with rosemary, garlic & chilli GF

Seasonal vegetables – see your waiter GF

Patate Fritte- Crispy parmesan & rosemary salted chips

Insalata di Rucola - Rocket salad GF

Insalata di Radicchio - Mixed with Radicchio and Parmesan GF

Please ask your Waiter for the daily food specials

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Prices inclusive of GST