

# Beppi's

Valentines Day – Friday 14<sup>th</sup> February 2025

\$195 per person

*On arrival*

**Canapé and a glass of Bellavista Grande Cuvée Alma Brut Franciacorta DOCG**

*Tartlet of goats cheese, truffled mixed mushrooms & chive*

*Served with*

*A refined Italian sparkling wine, crafted from a blend of Chardonnay, Pinot Nero, and Pinot Bianco  
It offers elegant notes of white flowers, citrus, and almond, with fine bubbles and balanced freshness*

## **PRIMI PIATTI**

### **Tris di Mare**

*Osetra Caviar served with blini, lemon mascarpone, boiled egg white and dill*

*Sydney Rock Oyster served with granita and black pepper*

*Prawn served with shaved iceberg lettuce and cocktail sauce*

*or*

### **Risotto con Anitra e Barbabietola**

*Acquarello aged beetroot risotto served with reggiano parmesan cream, duck and chervil*

*or*

### **Tagliolini con salsa di Scampi**

*Tagliolini with WA Scampi tossed in garlic, butter & parsley*

*or*

### **Insalata Caprese**

*Sliced heirloom tomatoes served with baby basil, fig vincotto and burrata*

## **SECONDI PIATTI**

### **Grigliata Mista di Pesce**

*Grilled snapper served with grilled WA scampi, Skull Island grilled prawn, emulsified  
lemon butter and basil oil*

*or*

### **Filetto di Manzo**

*Angus beef fillet served with porcini garlic butter, sautéed fresh greens and Barolo jus*

*or*

### **Galletto con Funghi e Fregola**

*Whole deboned rolled Spatchcock, filled with provolone and spinach served with fregola with mushroom sauce  
and freshly shaved black truffle*

*or*

### **Linguine di Spinaci con Gamberi e Peperoncino**

*Spinach linguine served with garlic prawns, chilli & zucchini flowers*

*or*

### **Aragosta al Forno**

*Oven roasted lobster served with garlic lemon butter sauce (add \$45)*

**Black Truffle freshly shaved (add \$25)**

**Insalata di Rucola** - Rocket salad & parmesan cheese and **Patatine Fritte** - chips with rosemary and salt

## **DOLCI**

### **Trio di Cannoli**

*Or*

### **Tiramisu 'alla Beppi's**

*Layers of savorardi biscuits soaked in coffee & layered with mascarpone & brandy*

**Caffe' o Te'**