



Pepi's Menu Individual OR Alternate Courses

*An elegant Italian-style dining experience designed for intimate and larger style settings.
Your bespoke selection of 2,3,4 courses with focaccia & canapés included.*

Canapés **included*

Seated or roving

CROCHETTE prawns, burrata, scarmorza bianca, salmon roe
CAVIALE toasted brioche finger, mascarpone & lemon cream, oscietra caviar, chive
TUNA TARTARE tuna crudo, pistachio pesto, bottarga, lemon zest

FOCACCIA handmade rosemary focaccia, sea salt, extra virgin olive oil **included*

1. Antipasti

BURRATINA local burrata, grilled zucchini, roasted tomato, pinenuts
CARPACCIO thinly sliced wagyu beef, white truffle oil, hazelnuts, rocket, parmesan, dark chocolate
RICCIOLA hiramasa kingfish, radish, orange gazpacho, negroni caviar

2. Primi

TORTOLLONI handmade tortolloni filled with prawn & burrata, samphire, seafood bisque
FETTUCCHINE AL TARTUFO handmade fettuccine, butter, saffron, king mushroom, fresh truffle
TROFIE AL PESTO pistachio pesto, prawns, stracciatella, cherry tomato confit, parmigiano

3. Secondi

FILETTO AL FUNGHI wagyu beef tenderloin 4-5+, king mushroom sauce
COSTINE DI AGNELLO DI IMPANATE crumbed lamb racks with pistachio, barolo reduction, cauliflower
FILLETO DI PESCE red NZ snapper fillet, baby rainbow carrots, pesto trapenese, prosecco reduction

INSALATA seasonal leaf greens, verjuice *+Add 8pp*
PATATE RUSTICHE handcut potatoes, rosemary, sea salt *+Add 8pp*

4. Dolci

PISTACHIO TIRAMISU handmade tiramisù, marsala, pistachio, espresso
TORTA AL CIOCCOLATO chocolate crust, almond cream, hazelnut gelato
MERINGUE italian meringue, fresh berries, lemon custard, macadamia

Additional

Packages are specifically tailored for each event depending on menu, staffing, travel and facilities available at the venue. *All pricing excluding gst.*

Please enquire today to discuss a formal quote. Email us cia@pepis.com.au