



Sharing Banquet Sample Menu

Pepi's signature Italian-style sharing menu perfect for weddings, intimate & larger style events.

CANAPÉS

Seasonal Sample Menu

CROCHETTE prawns, burrata, saffron, salmon roe
RICOTTA E FICHI puff pastry, white truffle ricotta mousse, fresh fig, honey
PIADINA handmade piadina bread, whipped stracchino cheese, wild rocket, wagyu bresaola
TARTARE wagyu beef tartare, carasau, caper mayo, cured egg yolk

PER LA TAVOLA (*Sharing*)

FOCACCIA rosemary focaccia, sea salt, extra virgin olive oil (vg)

ANTIPASTI OR PASTA (*Sharing*)

GNOCCHI TARTUFO handmade gnocchi, quattro formaggi, fried sage, truffle paste, walnuts
BEEF CHEEK RAGU macheroni, slow-cooked wagyu beef cheek ragu, eggplant, pecorino

SECONDI (*Sharing*)

FILETTO AL FUNGHI wagyu beef tenderloin 4-5+, king mushroom sauce
PESCE INTERO whole NZ red snapper, salmoriglio, lemon

CONTORNI (*Sharing*)

PATATE RUSTICHE handcut potatoes, rosemary, sea salt
INSALATA seasonal leaf greens, verjuice (vg)

DOLCI (*Sharing*)

LEMON GRANITA served in lemon cup, limoncello
TIRAMISU SPOONS handmade tiramisu, marsala, espresso, cocoa

Please note, all dietaries will be accommodated.

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

pepis.com.au