



3rd June 2020

*Let us take you on a journey ... 5 course Tasting Menu \$90pp
Plus matching wines \$45pp ... Seafood Tasting Menu MP*

Cicchetti

Merimbula NSW rock oyster with pickled apple and avruga caviar 6 ea
House marinated Mt Zero olives 5

Antipasti

Carciofi della nonna - new season artichoke stuffed with pangrattato, garlic, anchovies, capers, pecorino and sugo 18

Polenta bianco con ragù di funghi - seasonal mushrooms cooked with shallots, oregano, sugo, with white polenta and basil 20

Carpaccio di tonno - thinly sliced Portland yellowfin tuna with chili, capers, kohlrabi, lemon, olive oil and bottarga 21

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, capocollo, mortadella, cinghiale salami, house marinated Mt Zero olives and That's Amore drunken buffalo cheese 25

Primi

Ravioli fatti a mano - ravioli filled with leek, English spinach, mint, buffalo ricotta, nutmeg, with burnt butter and sage 23/36

Pappardelle con ragù di maiale - St. Bernard's free range pork neck ragù slow cooked with sage, onion, carrot, rosemary, porcini mushrooms, soave and pecorino romano 23/36

Spaghetti con vongole e granchio - squid ink spaghetti with Cloudy Bay clams, Shark Bay crab meat, anchovies, chili, garlic, parsley and bottarga 37

Risotto con salsiccia e rapa - carnaroli rice cooked with Italian sausage meat, cime di rapa, chili, chicken stock, basil and taleggio D.O.P 23/36

Secondi

Pesce al forno - oven baked Riverina Murray cod, braised florence fennel, spinach, lemon and olive salsa 38

Brasato di agnello - slow cooked Mt. Leura lamb shoulder with juniper berries, cloves, carrot, pinot grigio with cavolo nero and gremolata 37

Arrosto di maiale - slow cooked rolled pork belly with chickpea inzimino and salsa verde 38

Bistecca di manzo - pasture fed 350g black angus rib eye with pine mushrooms, silverbeet and salsa d'erbe 39

Contorni

Insalata di arancia - florence fennel, blood orange, lemon, olive oil, Glenora rocket and pecorino 10

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 9

Insalata di radicchio - Glenora rocket, radicchio, gorgonzola dolce D.O.P, apple, walnuts and truffle balsamic 11

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CHEF'S TABLE @ HOME

6 courses

Up to 20 people in your home

3 hours service, plus 2.5 hours for set-up and cleaning

\$185pp, minimum 6 guests per booking*

Option of waitstaff, \$200 per waitstaff

Matching Wines from our cellar also available, starting from \$250 for 4 premium wines

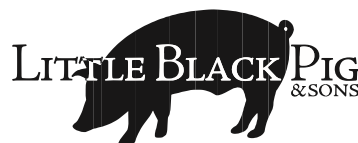
Now available on Mondays & Tuesdays.

Available for 30km radius of Heidelberg.

We provide 6 courses prepared in your kitchen in dinner-party style, menus, dinner plates, and a bouquet for the table.

You will need a standard family kitchen with stove, oven, benchspace and fridge, dining table set with glasswear, cutlery, and spare cutlery if required.

Book now on our website - www.littleblackpigandsons.com/chefs-table-at-home



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www.littleblackpigandsons.com.au

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