



10th June 2020

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

Cicchetti

St Helens, Tas, pacific oyster with pickled apple and avruga caviar 6 ea
House marinated Mt Zero olives 5

Antipasti

Carciofi ripieni - new season artichoke stuffed with St. Bernard's pork sausage meat, pangrattato, garlic, anchovies, capers, pecorino and sugo 18

Baccalà mantecato alla Veneziana - whipped salted cod with Yarra Valley smoked salmon caviar, correggiola olive oil, black pepper and lemon on carta di musica 21

Carpaccio di manzo con tartufo nero - thinly sliced black angus tenderloin with anchovy mayo, capers, pecorino sardo, grilled croutons and shaved Stonebarn, WA, truffles 26

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, lombo, bresaola, cinghiale salami, house marinated Mt Zero olives and That's Amore caciocavallo 25

Primi

Cappelletti al cioccolato ripieni - dark chocolate cappelletti filled with Flinders Ranges, SA, rabbit meat, sage and freshly shaved new season truffles 36

Pappardelle con ragù di agnello - saltbush lamb shoulder ragù slow cooked with pancetta, rosemary, carrot, vermentino, garlic, sugo and pecorino romano 23/36

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

Spaghetti con vongole e cozze - squid ink spaghetti with Cloudy Bay clams, Port Arlington mussels, anchovies, chili, garlic, parsley and bottarga 37

Risotto con pancetta e pera - carnaroli rice cooked with pancetta, williams pear, marjoram, chicken stock, basil and gorgonzola dolce D.O.P 23/36

Secondi

Pesce al forno - oven baked Corner Inlet sand flounder with kohlrabi, shallots, lemon butter, and olive salsa 38

Capretto brasato - kid goat slow cooked with anchovies, lemon, garlic, rosemary, sugo with cavolo nero, potato and gremolata 38

Arrosto di maiale - slow cooked rolled pork belly with borlotti beans, radicchio and salsa verde 38

Cotoletta all milanese - pan fried milk fed crumbed veal cutlet with silverbeet, seasonal mushrooms and olive salsa 38

Contorni

Cavoletti di bruxelles - brussel sprouts cooked with pancetta, pine nuts, raisins and pecorino 12

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, williams pear, 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

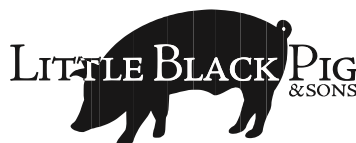
Now available on Mondays & Tuesdays.

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 glassware, cutlery, and spare cutlery if required.

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



Find us on Instagram & Facebook @LittleBlackPigandSons

www.littleblackpigandsons.com.au

03 9459 9114