



17<sup>th</sup> June 2020

*Let us take you on a journey ... 5 Course Tasting Menu \$90pp  
Plus matching wines \$55pp ... Seafood Tasting Menu MP*

### Cicchetti

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

### Antipasti

Carpaccio di pesce Spada - thinly sliced Mooloolaba swordfish with capers, lemon, chili, watermelon, navel orange and bottarga 21

Carne cruda di vitello con tartufo nero - finely chopped bobby veal tartare with anchovy mayo, shallots, chives, Stonebarn truffles on carta di musica 25

Raviolone al tuorlo di uovo, ricotta e tartufo - raviolone filled with free range egg yolk, buffalo ricotta and truffles, with burnt butter, sage and shaved truffles 19

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, mortadella, bresaola, duck salami, house marinated Mt Zero olives and truffle pecorino 25

### Primi

Pappardelle con ragù di anatra - corn fed Milla's duck ragù slow cooked with porcini mushrooms, rosemary, carrot, chardonnay, garlic, sugo and pecorino romano 23/36

Ravioli fatti a mano - ravioli filled with roasted butternut, leek, basil, buffalo ricotta, nutmeg, with burnt butter and sage 23/36

Capelletti di pesce - squid ink cappelletti filled with Lakes Entrance bug meat, Spencer Gulf SA prawns, parsley, lemon with prawn head bisque 37

Risotto con pancetta e radicchio - carnaroli rice cooked with pancetta, treviso radicchio, marjoram, chicken stock, basil and taleggio D.O.P 23/36

### Secondi

Pesce al forno - oven baked Eden NSW pink snapper with cime di rapa, Cloudy Bay vongole, saffron, and olive salsa 38

Collo di agnello brasato - slow cooked Mt. Leura lamb neck with lemon, anchovies, soave, cavolo nero, potatoes, chickpeas and gremolata 38

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

Bistecca di manzo - pasture fed 350gm black angus rib eye with spinach, farro and salsa dierbe 38

### Contorni

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

Insalata di finocchi - Glenora rocket, radicchio, fennel, pecorino, lemon and olive oil 11

Verdure saltate in padella - sautéed seasonal greens with anchovies, garlic, fennel and chili 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

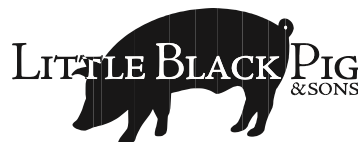
Now available on Mondays & Tuesdays.

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*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](http://www.littleblackpigandsons.com/chefs-table-at-home)



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03 9459 9114