



24th June 2020

*Let us take you on a journey ... 5 Course Tasting Menu \$90pp
Plus matching wines \$55pp ... 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 ripieni - new season artichoke stuffed with parsley, pangrattato, garlic, anchovies, capers, pecorino and sugo 18

Garganelli cacio e pepe - hand rolled garganelli with 24 months aged Parmigiano-Reggiano, roasted black pepper and freshly shaved Buxton, Vic, truffles 22

Sardine alla griglia - chargrilled Port Lincoln sardines with florence fennel, rocket, lemon and bottarga 21

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, lombo, bresaola, cinghiale salami, house marinated Mt Zero olives and smoked scamorza 26

Primi

Pappardelle con ragù di manzo - pasture fed black angus beef short rib ragù slow cooked with pancetta, rosemary, carrot, vermentino, garlic, sugo and pecorino romano 23/36

Scarpinocc fatti a mano - scarpinocc filled with cime di rapa, That's Amore Squacquerone cheese, burnt butter and sage 23/36

Spaghetti con vongole e gamberi - Squid ink spaghetti with Cloudy Bay clams, Mooloolaba prawns, anchovies, chili, garlic, parsley and bottarga 37

Risotto con prosciutto e zucca - carnaroli rice cooked with butternut pumpkin, crispy prosciutto, marjoram, chicken stock, basil and taleggio D.O.P 23/36

Secondi

Polpo alla griglia - twice cooked Lakes Entrance pallidus octopus with potato, garlic, chickpeas, lemon and olive salsa 38

Petto d'anatra - cornfed Milla's duck breast with celeriac purée, beetroot, radicchio and truffle jus 38

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

Stinco di vitello brasato - bobby veal shin slow cooked with carrots, rosemary, pinot grigio, anchovies, spinach and lentil ragù 38

Contorni

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

Insalata di finocchio - florence fennel, rocket, orange, lemon, olive oil and pecorino 12

Insalata di radicchio - Glenora rocket, radicchio, pecorino, olive oil and truffle balsamic 11

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CHEF'S TABLE @ HOME

6 courses

Your household + 4 guests, as per Government restrictions
3 hours service, plus 2.5 hours for set-up and cleaning
\$185pp, minimum 6 guests per booking*

Option of waitstaff, \$200 per waitstaff

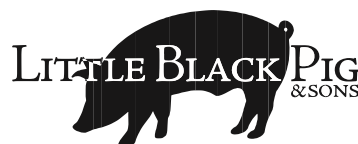
Matching Wines from our cellar also available, starting from \$250 for 4 premium wines

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



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