



1<sup>st</sup> July 2020

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

### Cicchetti

Lemon Tree Passage, NSW, Rock oyster with pickled apple and avruga caviar 6 ea  
House marinated Mt Zero olives 5

### Antipasti

Bufala di mozzarella - green peas, shallots, prosciutto di parma, cracked pepper, frantoio olive oil and  
That's Amore buffalo mozzarella 19

Gamberi alla griglia - chargrilled Moloolaba tiger prawns with lemon, roasted peppers and olive  
salsa 22

Carne cruda di agnello - finely chopped saltbush Dorper lamb tartare with mint, shallots, mustard,  
freshly shaved truffles and carta di musica 24

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, mortadella, bresaola, cinghiale  
salami, house marinated Mt Zero olives and drunken buffalo cheese 26

### Primi

Pappardelle con ragù di maiale - St Bernard's free range pork shoulder ragù slow cooked with  
rosemary, carrot, pinot bianco, garlic, sugo and pecorino romano 23/36

Ravioli fatti a mano - handmade ravioli filled with spinach, green peas, mint, That's Amore buffalo  
ricotta, burnt butter and sage 23/36

Spaghetti con vongole e polpo - squid ink spaghetti with Cloudy Bay clams, Lakes Entrance octopus,  
anchovies, chili, garlic, parsley and bottarga 37

Risotto con pancetta e formaggio - carnaroli rice cooked with pancetta, 24 months aged Parmigiano-  
Reggiano, chicken stock and freshly shaved WA Manjimup truffles 42

### Secondi

Pesce al forno - oven baked Abrolhos Islands red emperor with spinach, braised fennel, olive salsa and  
saffron broth 38

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

Bistecca di manzo - pasture fed black Angus rib eye with silverbeet, Swiss mushrooms and  
salsa dierbe 40

Brasato di agnello - Mt Leura lamb shoulder slow cooked with juniper berries, cloves, carrots,  
potatoes, rosemary, pinot grigio and cavolo nero 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 - rocket, radicchio, beetroot, gorgonzola dolce D.O.P, pistachio 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

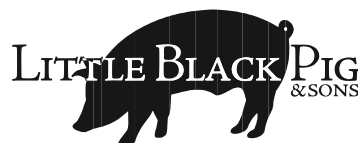
Matching Wines from our cellar also available, starting from \$250 for 4 premium wines

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



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