



11th November 2020

Let us take you on a journey... 5 course Tasting Menu 90pp
Seafood Tasting Menu with Half Lobster 140pp Matching WineS 55pp

Cicietti

Pambula NSW Rock oyster with pickled apple and avruga caviar 6 ea

Antipasti

Carpaccio di spada - thinly sliced Mooloolaba swordfish with roasted pepper salsa, parsley, lemon and bottarga 21

Vitello tonnato - thinly sliced bobby veal with tuna dressing, valencia orange, rocket, Sicilian capers and olive oil 21

Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint, and confit garlic aioli 19

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, capocollo, bresaola, cinghiale salami, house marinated Mt Zero olives, marinated artichoke hearts and provolone 26

Primi

Pappardelle con ragù di anatra - cornfed Milla's duck ragù slow cooked with porcini mushrooms, sage, carrots, vermentino, garlic and pecorino romano 23/36

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

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

Risotto con pancetta, piselli e asparagi - carnaroli rice cooked with pancetta, asparagus, green peas, marjoram, chicken stock and Taleggio D.O.P 36

Secondi

Pesce al forno - oven baked Spring Creek barramundi with braised spinach, fregola, lemon and olive salsa 38

Arrosto di maiale - slow cooked rolled St. Bernard pork belly with lentil ragù, cicoria & salsa verde 38

Bistecca di manzo - pasture fed black angus rib eye with silverbeet, borlotti beans & salsa d'erbe 38

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 radicchio - rocket, radicchio, pear, gorgonzola dolce D.O.P, walnuts and truffle balsamic 11

Fagiolini alla genovese - green beans cooked with anchovies, parsley, garlic and sugo 12



Events @ LBP & S

Private functions / parties / wine dinners / birthday celebrations / engagement and wedding parties /
First Holy Communions / Christenings

Maximum 50 guests

Chef-selected Sharing Menu (85pp), Tasting Menu (90pp) or Seafood Tasting Menu (140pp) available.

Dining From Home

Weekend Pack 5 course luxurious meal for two, menu changes each week

Producer Pack 15 generous evening meals with pre-prepared proteins and cooking instructions

Seafood Pack Cooked Mooloolaba king prawns, Moreton Bay bugs and fresh oysters

Chef's Table @ Home

6 courses prepared by our chef in your kitchen in dinner-party style

Available 30km radius of Heidelberg

Find us on Instagram & Facebook @LittleBlackPigandSons

www.littleblackpigandsons.com.au

03 9459 9114