



18th 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

Wagonga NSW Rock oyster with pickled apple and avruga caviar 6 ea
House marinated Mt Zero olives 5

Antipasti

Bufala di mozzarella - That's Amore buffalo mozzarella with new Season broadbeans and Koo Wee Rup asparagus Sott'olio, mint, correggiola olive oil and cracked pepper 22
Polpo alla griglia - twice cooked Lakes Entrance octopus with parsley, potatoes, celery and lemon 22
Fiori di zucchini farciti - zucchini blossoms Stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 21
Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, lombo, bresaola, cinghiale salami, house marinated Mt Zero olives and Smoked caciocavallo 26

Primi

Pappardelle con ragù di coda - oxtail ragù Slow cooked with pancetta, carrot, thyme, sage, porcini mushrooms and pecorino romano 23/36
Ravioli fatti a mano - ravioli filled with Koo Wee Rup asparagus, spinach, buffalo ricotta, mint with nutmeg, burnt butter and sage 23/36
Cappelletti di mare - handmade Squid ink cappelletti Stuffed with Mooloolaba prawns, Moreton Bay bug meat, chives with prawn bisque and olive oil 36
Risotto con pancetta e ortica - carnaroli rice cooked with pancetta, nettle, marjoram, chicken stock and taleggio D.O.P 36

Secondi

Pesce al forno - oven baked Cairns ruby Snapper with braised fennel, spinach and olive salsa 38
Arrosto di maiale - Slow cooked rolled pork belly with braised red cabbage and salsa verde 38
Brasato di vitello - milk fed bobby veal Shin Slow cooked with lemon, anchovies, rosemary and carrot with potato, cavolo nero and gremolata 36
Carne di agnello - twice cooked Mt. Leura lamb rump with spinach, roasted eggplant purée, onion, Spring peas and jus 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, apple, gorgonzola dolce D.O.P, walnuts and balsamic 11



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