



25th 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

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

Antipasti

Capesante in padella - pan Seared Shark Bay scallops with leek and celeriac purée, lemon, Yarra Valley
Smoked Salmon caviar 23

Crostini di fave - grilled crostini with smashed broad bean and spring peas, mint, That's Amore
stracciatella, lemon and cracked pepper 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, mortadella, bresaola, cinghiale
salami, house marinated Mt Zero olives and caciocavallo 26

Primi

Pappardelle con ragù di vitello - bobby veal ragù slow cooked with pancetta, carrot, thyme, rosemary,
pinot grigio, porcini mushrooms and pecorino romano 23/36

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

Spaghetti con polpo e vongole - hand cut squid ink spaghetti with Lakes Entrance octopus, Cloudy Bay
clams, chili, anchovies, cherry tomato and bottarga 37

Risotto con pancetta e asparagi - carnaroli rice cooked with pancetta, Koo Wee Rup asparagus,
marjoram, chicken stock and taleggio D.O.P 36

Secondi

Pesce al forno - oven baked central coast NSW flounder with rocket, fennel and olive salsa 39

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

Bistecca di manzo - pasture fed 350g black angus rib eye with swiss mushrooms, cavolo nero and
salsa dierbe 41

Petto d'anatra - pan roasted cornfed Milla's duck breast with salt baked beetroot, radicchio and jus 38

Contorni

Insalata di radicchio - rocket, radicchio, williams pear, gorgonzola dolce D.O.P, candied walnuts and
balsamic 11

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



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

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