



2<sup>nd</sup> December 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

House marinated Mt Zero olives 5

### *Antipasti*

Carpaccio di Sgombro - thinly sliced citrus cured Gulf of Carpentaria mackerel with tomato, olives, capers, parsley, lemon and bottarga 23

Stracciatella e fichi - chargrilled new season Heathcote figs, That's Amore stracciatella, prosciutto, croutons, aceto balsamico tradizionale and olive oil 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, kangaroo salami, cinghiale salami, house marinated Mt Zero olives, artichoke hearts and scamorza 26

### *Primi*

Pappardelle con ragù di maiale - St Bernard's pork neck ragù slow cooked with carrot, rosemary, soave, fennel, chili and pecorino romano 23/36

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

Spaghetti con calamari e vongole - hand cut squid ink spaghetti with Corner Inlet calamari, Cloudy Bay clams, chili, anchovies, cherry tomato and bottarga 37

Risotto con pancetta e pera - carnaroli rice cooked with pancetta, Williams pear, marjoram, chicken stock, gorgonzola dolce D.O.P and balsamic 36

### *Secondi*

Pesce al forno - oven baked Howie Reef Comet cod with celeriac purée, spinach, broadbeans and olive salsa 39

Quaglia arrosto - pan roasted quail stuffed with sausage meat, pine nuts, sultanas, with truffled potato purée, braised spinach and vincotto 38

Arrosto di maiale - slow cooked rolled pork belly with chickpea inzimino and salsa verde 38

Bistecca di manzo - pasture fed 350g black angus rib eye with cannellini beans, cicoria and salsa dierbe 41

### *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 barbabietola - salt baked beetroot, gorgonzola D.O.P, radicchio, rocket, walnut & balsamic 14



*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

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[www.littleblackpigandsons.com.au](http://www.littleblackpigandsons.com.au)

03 9459 9114