



9<sup>th</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*

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

*Antipasti*

Pesce alla griglia - chargrilled Moreton Bay bugs with garlic, parsley, lemon and bottarga 23  
Fiori di zucchini farciti - zucchini blossoms Stuffed with buffalo ricotta, mozzarella, basil, mint and  
confit garlic aioli 21  
Bufala di mozzarella - That's Amore buffalo mozzarella, grilled yellow peach, prosciutto di parma, aceto  
balsamico tradizionale and olive oil 21  
Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, mortadella, bresaola, house  
marinated Mt Zero olives and truffle pecorino 26

*Primi*

Pappardelle con ragù di agnello - Mt Leura lamb ragù slow cooked with carrot, rosemary, pinot grigio,  
green peas and pecorino romano 23/36  
Ravioli fatti a mano - ravioli filled with spinach, broadbeans, buffalo ricotta, mint with nutmeg, burnt  
butter and sage 23/36  
Spaghetti con granchio e vongole - hand cut squid ink spaghetti with Shark Bay crab meat, Goolwa  
pipis, chili, anchovies, cherry tomato and bottarga 37  
Risotto con pancetta e pera - carnaroli rice cooked with pancetta, Koo Wee Rup asparagus, marjoram,  
chicken stock, basil and taleggio D.O.P 36

*Secondi*

Pesce al forno - oven baked Port Welshpool Gippsland pink snapper with braised spinach, zucchini alla  
scapace, lemon, roasted tomato salsa 39  
Cotilletta alla milanese - crumbed milk fed bobby veal cutlet with silverbeet, borlotti beans and olive  
salsa 39  
Arrosto di maiale - slow cooked rolled pork belly with radicchio, cannellini beans and salsa verde 38  
Capretto brasato - kid goat slow cooked with lemon, anchovies, sugo, carrot, garlic with cavolo nero,  
potatoes and gremolata 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 fave - broad beans, rocket, radicchio, lemon, olive oil, raisins and ricotta salata 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

Find us on Instagram & Facebook @LittleBlackPigandSons

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

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