



6th January 2021

*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
Deep fried sage leaves 6

Antipasti

Baccalà mantecato alla Veneziana - whipped salted cod with Yarra Valley Smoked Salmon caviar, correggiola olive oil, black pepper and lemon on carta di musica 21
Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 21
Carpaccio di manzo - thinly sliced pasture fed black angus beef with bagna cauda, capers, pangrattato, pecorino sardo and olive oil 23
Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, duck salami, capocollo, mortadella, house marinated Mt Zero olives and That's Amore caciotta 26

Primi

Cavatelli con ragù di maiale - St Bernard's pork ragù slow cooked with carrot, chili, fennel, garlic, pinot grigio, sugo and pecorino sardo 23/36
Ravioli fatti a mano - ravioli filled with zucchini, spinach, buffalo ricotta, mint with nutmeg, burnt butter and sage 23/36
Cappelletti di mare - handmade cappelletti filled with Mooloolaba prawns, Moreton Bay bug, chives with prawn head bisque 37
Risotto con pancetta, radicchio e pera - carnaroli rice cooked with pancetta, treviso radicchio, williams pear, marjoram, chicken stock, basil and gorgonzola dolce D.O.P 36

Secondi

Polpo alla griglia - chargrilled Lakes Entrance octopus with potato, borlotti beans, lemon, olive oil and caper salsa 39
Carne di agnello - pan roasted Mt Leura lamb rump with spinach, roasted butternut and leek purée, lamb jus and caramelised onion purée 38
Arrosto di maiale - slow cooked rolled pork belly with silverbeet, chickpeas and salsa verde 38
Brasato di vitello - slow cooked veal shin with lemon, anchovies, rosemary and carrot with potato, cavolo nero and gremolata 39

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 radicchi - treviso radicchio, candied walnuts, balsamic, apple, gorgonzola dolce D.O.P 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.

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