



20th January 2021

Let us take you on a journey... 5 course Tasting Menu 90pp
Seafood Tasting Menu with Half Lobster 145pp Matching Wines 55pp

Cicietti

St. Helens Tas oyster with pickled apple and avruga caviar 6 ea
House marinated Mt Zero olives 5

Antipasti

Vitello tonatto - thinly sliced veal with tuna dressing, valencia orange, rocket, Sicilian capers and olive oil 22

Carpaccio di pesce - thinly sliced Mooloolaba swordfish with olives, parsley and roasted tomato salsa 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, cinghiale salami, capocollo, mortadella, house marinated Mt Zero olives and truffle pecorino 26

Primi

Pappardelle con ragù di maiale - pork cheek ragù slow cooked with carrot, fennel, garlic, oregano, pinot grigio and pecorino romano 23/36

Ravioli fatti a mano - ravioli filled with sweetcorn, leeks, mint, buffalo ricotta with nutmeg, burnt butter and sage 23/36

Spaghetti con vongole e granchio - handcut squid ink spaghetti with Goolwa pipis, Shark Bay blue swimmer crab meat, cherry tomatoes, garlic, onion, basil and bottarga 37

Risotto con pancetta, piselli e porri - carnaroli rice cooked with pancetta, green peas, leek, marjoram, chicken stock, basil and taleggio D.O.P 36

Secondi

Pesce al forno - oven baked Cairns ruby snapper with spinach, roasted cherry tomatoes, capers and olive salsa 39

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

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

Bistecca di manzo - 350g pasture fed black angus rib eye with borlotti beans, silverbeet and salsa dierbe 42

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

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