



27<sup>th</sup> 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*

Blackmans Bay Tas oyster with pickled apple and avruga caviar 6 ea  
House marinated Mt Zero olives 5  
Tempura battered Sage leaves 5

*Antipasti*

Gamberi alla griglia - chargrilled Skull Island prawns with roasted tomatoes, olives, capers and bottarga 23  
Bufala di mozzarella - That's Amore buffalo mozzarella with chargrilled yellow peach, prosciutto di parma, aged balsamic and olive oil 22  
Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 21  
Capesante in padella - pan seared Shark Bay scallops with celeriac purée, Yarra Valley smoked salmon caviar, lemon, dill oil 23  
Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, capocollo, bresaola, house marinated Mt Zero olives and chili caciotta 26

*Primi*

Pappardelle con ragù di vitello - veal ragù slow cooked with pancetta, carrot, porcini mushrooms, garlic, oregano, vermentino and pecorino romano 23/36  
Ravioli fatti a mano - handmade ravioli filled with English spinach, mint, buffalo ricotta with nutmeg, burnt butter and sage 23/36  
Agnolotti coda di bue - handmade agnolotti filled with braised oxtail meat, porcini mushrooms, sage and truffle butter 36  
Spaghetti con vongole e polpo - handcut squid ink spaghetti with Goolwa pipis, Lakes Entrance octopus, cherry tomatoes, garlic, onion, basil and bottarga 37  
Risotto con salsiccia, cicoria e taleggio - carnaroli rice cooked with St Bernard's pork sausage meat, cicoria, marjoram, chicken stock, basil and taleggio D.O.P 36

*Secondi*

Pesce al forno - oven baked central coast NSW flounder with rocket, fennel, lemon and olive salsa 39  
Arrosto di maiale - slow cooked rolled pork belly with braised red cabbage, fennel and salsa verde 38  
Brasato di agnello - Mt Leura lamb leg braised with carrots, onion, garlic, lemon, rosemary with pearl barley, cannellini beans, olives and salsa verde 38  
Bistecca di manzo - 350g pasture fed black angus rib eye with cavolo nero, zucchini trifolati 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 radicchio - radicchio, pear, rocket, ricotta salata, lemon, olive oil 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](http://www.littleblackpigandsons.com.au)

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