



3rd February 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

Pesce alla griglia - chargrilled Moreton Bay bug with lemon, olive oil, fennel, rocket and bottarga 24
Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 21
Radicchio con prosciutto - Treviso radicchio, 36-month aged Parmigiano Reggiano, olive oil, prosciutto di parma and aged balsamic 23
Bufala di mozzarella - That's Amore buffalo mozzarella with roasted mini peppers, prosciutto di parma, olives and caper salsa 23
Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, mortadella, bresaola, house marinated Mt Zero olives and truffle pecorino 26

Primi

Pappardelle con ragù di agnello - Mt Leura lamb ragù slow cooked with green peas, carrot, garlic, oregano, pinot grigio and pecorino romano 23/36
Ravioli fatti a mano - handmade ravioli filled with English spinach, porcini mushrooms, mint, buffalo ricotta with nutmeg, burnt butter and sage 23/36
Spaghetti con vongole e calamari - handcut squid ink spaghetti with Goolwa pipis, Lakes Entrance calamari, cherry tomatoes, garlic, onion, basil and bottarga 37
Risotto con pancetta, zucchini e asparagi - carnaroli rice cooked with pancetta, zucchini, Koo Wee Rup asparagus, marjoram, chicken stock, basil and taleggio D.O.P 36

Secondi

Pesce al forno - oven baked Lakes Entrance blue eye with braised spinach, heirloom zucchini and olive salsa 39
Arrosto di maiale - slow cooked rolled pork belly with cannellini beans, cicoria and salsa verde 38
Bistecca di manzo - 350g pasture fed black angus rib eye with swiss mushrooms, silverbeet and salsa dierbe 42
Capretto brasato - kid goat slow cooked with lemon, carrot, garlic, potatoes with cavolo nero 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
Fagiolini genovesi - green beans cooked with sugo, anchovies, garlic, parsley and ricotta salata 12



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