



10th 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

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

Antipasti

Capesante in padella - pan seared Shark Bay scallops with cauliflower purée, Yarra Valley bloody shiraz and gin caviar, lemon, dill oil 24

Carpaccio di manzo - thinly sliced pasture fed black angus beef with bagna cauda, capers, pangrattato, pecorino sardo and olive oil 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 with chargrilled Heathcote figs, prosciutto di parma, aged balsamic and correggiola olive oil 23

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, mortadella, capocollo, house marinated Mt Zero olives and truffle pecorino 26

Primi

Pappardelle con ragù di anatra - Milla's cornfed duck ragù slow cooked with porcini mushrooms, carrot, garlic, oregano, vermentino and pecorino romano 23/36

Ravioli fatti a mano - handmade ravioli filled with English spinach, heirloom zucchini, mint, buffalo ricotta with nutmeg, burnt butter and sage 23/36

Spaghetti con vongole e gamberi - handcut squid ink spaghetti with Goolwa pipis, Mooloolaba prawns, cherry tomatoes, garlic, onion, basil and bottarga 37

Risotto con pancetta e barbabietola - carnaroli rice cooked with pancetta, silverbeet, marjoram, chicken stock, basil and taleggio D.O.P 36

Secondi

Pesce al forno - oven baked Lakes Entrance hapuka with braised fennel, spinach, lemon, olive salsa 39

Arrosto di maiale - slow cooked rolled pork belly with silverbeet, chickpea inzimino, salsa verde 38

Bistecca di manzo - 350g pasture fed black angus rib eye with cannellini beans, cavolo nero and salsa dierbe 42

Brasato di agnello - Mt Leura lamb shoulder slow cooked with juniper berries, cloves, carrots, potatoes, rosemary, pinot grigio and cavolo nero 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 radicchio - Treviso radicchio, apple, walnuts, balsamic and 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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