



10<sup>th</sup> March 2021

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

*Cicietti*

Pambula NSW Rock oyster with pickled apple and avruga caviar 6 ea  
Tempura battered sage leaves 6

*Antipasti*

Carpaccio di capesante - thinly sliced Shark Bay scallops with nduja, capers, nectarine, olive oil and bottarga 23

Polpo alla griglia - chargrilled twice cooked Lakes Entrance octopus with potato, chickpeas, lemon and parsley 24

Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 22

Ricotta e fichi - That's Amore ricotta with grilled honeyed fig, aged balsamic, prosciutto di parma, pistachio crumble and parmigiano reggiano 24

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, duck salami, capocollo, mortadella, house marinated Mt Zero olives, marinated artichoke hearts and truffle pecorino 27

*Primi*

Pappardelle con ragù di manzo - black angus beef short rib ragù slow cooked with pancetta, carrot, rosemary, pinot grigio and pecorino romano 23/36

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

Cappelletti coda di bue - handmade cappelletti filled with oxtail, porcini mushrooms, pancetta, oregano with sage, black pepper and 36 months aged parmigiano reggiano 36

Spaghetti con vongole e gamberi - hand cut squid ink spaghetti with Mooloolaba prawns, Cloudy Bay vongole, chili, anchovies, cherry tomato and bottarga 37

Risotto con Speck e pera - carnaroli rice cooked with Speck, williams pear, marjoram, chicken stock, basil, gorgonzola dolce D.O.P and aceto balsamico 36

*Secondi*

Pesce al forno - oven baked Abrolhos Islands red emperor with braised fennel, spinach, hand torn cherry tomatoes and olive salsa 39

Quaglia arrostito - prosciutto wrapped quail stuffed with pork sausage meat, pine nuts, sultanas with truffled cauliflower purée, spinach and vincotto 39

Capretto brasato - kid goat slow cooked with lemon peel, carrot, garlic, onion, Cantina Pra Soave with cavolo nero, potato and gremolata 39

Arrosto di maiale - slow cooked rolled pork belly with lentil ragù, silverbeet and salsa verde 38

Bistecca di manzo - 350g pasture fed black angus beef with silverbeet, swiss mushrooms and olive salsa 43

*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 alla genovese - green beans cooked with garlic, anchovies, sugo and ricotta salata 14



## CHEF'S TABLE @ HOME IS BACK !

*6 course Tasting Menu prepared in your home by our chef, an intimate dining experience.*

BRUNCH / LUNCH / DINNER

6 course Tasting Menu

\$185pp, 6 - 20 guests

3 hours Service, plus 2.5 hours for Set-up

Mondays & Tuesdays

Also available on Good Friday, 2<sup>nd</sup> April (minimum 10 guests)

*We provide 6 course Tasting Menu, menus and dinner plates.*

*You will need a standard family kitchen with stove, oven, benchspace, fridge, and dining table set with glassware, cutlery, side plates and napkins.*

\$200 per waitstaff

1x waitstaff member required for 8pax or more

2x waitstaff member required for 14pax or more

Available 30km radius of Heidelberg.

## 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 (145pp) available.

Find us on Instagram & Facebook @LittleBlackPigandSons

[www.littleblackpigandsons.com.au](http://www.littleblackpigandsons.com.au)

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