



21ST APRIL 2021

LET US TAKE YOU ON A JOURNEY...

5 COURSE TASTING MENU 90PP... MATCHING WINES 55PP

Cicchetti

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

Antipasti

Capesante in padella - pan seared Shark Bay scallops with Jerusalem artichoke purée, persimmons,
chili, capers, lemon and Yarra Valley smoked salmon caviar 24

Ricotta con peperoni e bagna cauda - pan roasted Padrón peppers with whipped That's Amore ricotta,
mint, bagna cauda and fig leaf oil 22

Polenta bianco con ragù di funghi - Victorian mushroom ragù slow cooked with capers, onion, basil
with pecorino sardo and white polenta 19

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

Primi

Pappardelle con ragù di agnello - Mt Leura lamb ragù slow cooked with carrot, green peas, garlic, pinot
grigio, rosemary and pecorino sardo 23/36

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

Spaghetti con vongole e cozze - handcut squid ink spaghetti with Cloudy Bay vongole, Port Arlington
mussels, cherry tomatoes, garlic, chili, olive oil and bottarga 37

Risotto con ortica, pancetta e taleggio - carnaroli rice cooked with nettle, leek, pancetta, garlic,
chicken stock, basil and taleggio D.O.P 36

Secondi

Pesce al forno - Howie Reef saddletail snapper with braised fennel, spinach, lemon and olive salsa 39

Arrosto di maiale - slow cooked rolled pork belly with chickpea inzimino and salsa verde 39

Cotoletta alla milanese - oven baked crumbed veal cutlet with borlotti beans, silverbeet and caper
salsa 39

Quaglia arrostito - prosciutto wrapped quail stuffed with pork sausage meat, pine nuts, sultanas with
cauliflower purée, spinach and vincotto 38

Contorni

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 10

Insalata di finocchio - florence fennel, rocket, orange, lemon, olive oil and pecorino 13

Fagiolini alla genovese - green beans with sugo, anchovies, parsley and ricotta salata 12

LUNCH
THURSDAY - SUNDAY

DINNER
WEDNESDAY - SATURDAY



MONDAY & TUESDAY

CUCINA POVERA FROM HEIDELBERG

CHEF'S TABLE @ HOME

6 COURSE TASTING MENU PREPARED **IN YOUR HOME** BY CHEF DAVID,
AN INTIMATE DINING EXPERIENCE.

\$185PP, 8 - 20 GUESTS

Perfect for your birthday celebration, wedding anniversary, engagement party or dinner party with friends.

We provide:
Menus,
Dinner plates,
Waitstaff,
6 courses.

You will need:
A standard family kitchen with stove, oven,
benchspace and fridge,
Dining table set with glassware, cutlery,
side plates and napkins.

[View sample menu online.](#)

BOOK ONLINE NOW

EVENTS @ LITTLE BLACK PIG & SONS

Private functions / parties / wine dinners / birthday celebrations /
engagement and wedding parties / First Holy Communions / Christenings

Up to 50 guests

Chef-selected Sharing Menu (85pp), Tasting Menu (90pp) or Seafood Tasting Menu
(145pp) available.