



26th MAY 2021

LET US TAKE YOU ON A JOURNEY...

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

Cicchetti

Ostrica con mela - Pambula NSW rock oyster with pickled apple and avruga caviar 6 ea

House marinated Mt Zero olives 8

Pane e acciughe - grilled bread and Cuca anchovies 14

Antipasti

Paccheri al ragù di Seppia - handrolled paccheri with Eden NSW cuttlefish ragù cooked with cacciatore salami, garlic, oregano and sugo 24

Carciofi ripieni - globe artichoke stuffed with breadcrumbs, capers, anchovies, parsley, pecorino, sugo and basil 22

Carpaccio di manzo - thinly sliced pasture fed black angus beef carpaccio with Glenora rocket, 36-months aged parmigiano reggiano, truffled butter and lemon 24

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, bresaola, mortadella, house marinated Mt Zero olives and chili caciotta 27

Primi

Pappardelle con ragù di manzo - Hobbies Howe beef short rib ragù slow cooked with carrot, porcini mushrooms, pancetta, garlic, rosemary, TarraWarra Chardonnay, sugo and pecorino sardo 23/36
2018 TarraWarra South Block Chardonnay Yarra Valley VIC gls 14 btl 65

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

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

Risotto con pancetta, barbabietola - carnaroli rice cooked with pancetta, radicchio, beetroot, garlic, chicken stock, basil, walnuts and gorgonzola D.O.P 36

Secondi

Pesce al forno - oven baked Portland hapuka with braised fennel, spinach, lemon and caper salsa 39

Arrosto di maiale - slow cooked rolled pork belly with braised red cabbage, balsamic and salsa verde 39

Cotoletta all Milanese - pan fried crumbed veal cutlet with Swiss mushrooms, silverbeet and olive salsa 39

Capretto brasato - kid goat slow cooked with lemon, anchovies, carrot, garlic, rosemary, sugo with cavolo, gremolata and potato 39

Contorni

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 12

Insalata di finocchio - Florence fennel, rocket, orange, radicchio, lemon, olive oil and pecorino 12

Insalata di radicchio - Treviso radicchio, rocket, lemon, olive oil, apple and pecorino 12

LUNCH

DINNER

THURSDAY - SUNDAY

WEDNESDAY - SATURDAY



CHEF'S TABLE @ HOME

by Little Black Pig & Sons

Cucina povera in Heidelberg

MONDAY & TUESDAY

185PP, 8-20 GUESTS

6 course Tasting Menu prepared in your home by Chef David, an intimate dining experience, 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

Sample menu online.

BOOK NOW

PRIVATE EVENTS @ LBP & S

Little Black Pig & Sons is available for private functions and group bookings. Catering for a maximum of 50 people, we host all types of parties and wine lunches/dinners, birthday celebrations, engagement parties, First Holy Communions, Christenings, wedding parties and more.

Bookings of 7 or more go on our Chef-Selected Sharing Menu, allowing you to experience more of the menu, and enjoy your event in a relaxed environment, recreating a long-lunch or evening-meal at Nonna's house.

PRIVATE LUNCH

MONDAY - SUNDAY
Minimum 25 guests, \$85pp

*From 1st June 2021 our Chef-Selected Sharing Menu will be \$90pp

PRIVATE DINNER

SUNDAY - WEDNESDAY
Minimum 25 guests, \$85pp

THURSDAY
Minimum 35 guests, \$85pp

FRIDAY & SATURDAY
Minimum 44 guests, \$85pp

*From 1st June 2021 our Chef-Selected Sharing Menu will be \$90pp