



16<sup>TH</sup> JUNE 2021

LET US TAKE YOU ON A JOURNEY...

5 COURSE TASTING MENU 95PP ... MATCHING WINES 60PP

*Cicchetti*

Ostrica con mela - St. Helens pacific 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*

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

Carciofi ripieni - globe artichoke stuffed with pork sausage meat, pangrattato, pecorino, capers, garlic and sugo 23

Garganelli cacio e pepe al tartufo - hand rolled garganelli with 36 months aged Parmigiano-Reggiano, roasted black pepper and freshly shaved Manjimup WA truffles 24

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, capocollo, mortadella, house marinated Mt. Zero olives, padron peppers and truffle pecorino 27

*Primi*

Pappardelle con ragù di agnello - Mt. Leura saltbush lamb ragù slow cooked with carrot, pancetta, garlic, rosemary, sage, pinot grigio, sugo and pecorino sardo 23/36

Ravioli fatti a mano - handmade ravioli filled with silverbeet, porcini mushrooms, buffalo ricotta, mint, nutmeg with burnt butter and sage 23/36

Cappelletti di coniglio - handmade cappelletti filled with Flinders Ranges SA rabbit meat and oregano with burnt butter, sage and freshly shaved new season Manjimup WA truffles 38

Spaghetti con vongole e granchio - hand cut squid ink spaghetti with blue swimmer crab meat, Cloudy Bay clams, chili, garlic and bottarga 37

Risotto con salsiccia e cime di rapa - carnaroli rice cooked with pork sausage meat, cime di rapa, garlic, chicken stock, basil and taleggio D.O.P 36

*Secondi*

Pesce al forno - oven baked Spring Creek barramundi with fregola, spinach, lemon and caper salsa 39

Arrosto di maiale - slow cooked rolled pork belly with lentil ragù, silverbeet and salsa verde 39

Brasato di vitello - veal shin slow cooked with juniper berries, carrot, garlic, sugo with cavolo nero, potatoes and gremolata 38

Carne di agnello - pan roasted Mt. Leura saltbush lamb rump with roasted butternut purée, braised spinach and lamb jus 38

*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

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



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# CHEF'S TABLE @ HOME

by Little Black Pig & Sons  
Cucina povera in Heidelberg

Monday & Tuesday

\$185pp, catering for 8 to 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.

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## PRIVATE EVENTS @ LBP&S

### PRIVATE LUNCH

*Monday - Sunday*

Minimum 25 guests, \$90pp

### PRIVATE DINNER

*Sunday - Wednesday*

Minimum 25 guests, \$90pp

*Thursday*

Minimum 35 guests, \$90pp

*Friday & Saturday*

Minimum 44 guests, \$90pp

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### LUNCH

Thursday - Saturday 12 - 3pm

Sunday 11.30am - 3.30pm

### DINNER

Wednesday - Saturday 5.30 - 10pm

Find us on Facebook and Instagram  
@LittleBlackPigAndSons

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