



23rd JUNE 2021

LET US TAKE YOU ON A JOURNEY...

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

Cicchetti

Ostrica con mela - Coffin Bay SA 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

Raviolone al tuorlo di uovo, ricotta e tartufo - raviolone filled with free range egg yolk, buffalo ricotta and Manjimup WA black truffles with burnt butter, sage and 36-month parmigiano reggiano 19

Carpaccio di Sgombro - thinly sliced citrus-cured Cairns Spanish mackerel with kohlrabi, capers, parsley, lemon and bottarga 23

Carne cruda di manzo - finely chopped pasture fed black angus beef tartare with chives, shallots, pecorino sardo, shaved black truffles on carta di musica 24

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

Primi

Cavatelli 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 spinach, leek, 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 e piselli - carnaroli rice cooked with pancetta, green peas, broadbeans, garlic, chicken stock, basil and taleggio D.O.P 36

Secondi

Pesce al forno - oven baked Lakes Entrance whole flounder with rocket, fennel, lemon, olive salsa 39

Arrosto di maiale - slow cooked rolled pork belly with cicoria, cannellini beans and salsa verde 39

Brasato di agnello - Mt. Leura saltbush lamb slow cooked with juniper berries, rosemary, carrot, garlic, soave with cavolo nero and potatoes 39

Bistecca di manzo - 350gm pasture fed black angus rib eye with silverbeet, swiss mushrooms and salsa dierbe 43

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

Caponata alla siciliana - eggplants, raisins, pine nuts, capers, olives, sugo and basil 14



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.

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

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