



7<sup>th</sup> JULY 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*

Capesante in padella - pan seared Shark Bay scallops with Jerusalem artichoke purée, dill oil, lemon, kohlrabi salsa, and Yarra Valley bloody Shiraz and gin caviar 24

Garganelli alla carbonara - handrolled garganelli with guanciale, free range egg yolk, cracked pepper, 36 month aged parmigiano reggiano and Manjimup WA black Périgord truffles 26

Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, pecorino sardo and new season Kyneton olive oil 24

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, capocollo, mortadella, house marinated Mt. Zero olives and That's Amore chili caciotta 27

*Primi*

Pappardelle con ragù di anatra - cornfed Milla's duck ragù slow cooked with garlic, carrot, porcini mushrooms, Cantina Pra Otto Soave, sage and pecorino sardo 24/36

Ravioli fatti a mano - handmade ravioli filled with roasted butternut, leek, buffalo ricotta, mint, nutmeg with burnt butter and sage 24/36

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

Risotto con pancetta, radicchio e pera - carnaroli rice cooked with pancetta, William pear, Treviso radicchio, garlic, chicken stock, basil and taleggio D.O.P 36

*Secondi*

Pesce al forno - oven baked Howie Reef saddle tail snapper with braised spinach, capers, lemon and olive salsa 40

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

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

Bistecca di manzo - 350gm pasture fed black angus rib eye with silverbeet, 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 14

Fagiolini alla Genovese - green beans cooked with anchovies, garlic, parsley and ricotta salata 15



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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)