



12th MAY 2021

LET US TAKE YOU ON A JOURNEY...

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

Cicchetti

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

House marinated Mt Zero olives 7

Pane e acciughe - grilled bread and Cuca anchovies 14

Antipasti

Carpaccio di capesante - Shark Bay scallop carpaccio with nduja, new season blood orange, lemon, dill oil 23

Polenta con ragù di funghi - locally grown and foraged mushroom ragù cooked with capers, shallots, garlic, polenta and Parmigiano Reggiano 23

Carne cruda di agnello - finely chopped lamb tartare with chives, shallots, truffled cauliflower purée and garlic aioli 23

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

Primi

Pappardelle con ragù di manzo - Hobbies Howe beef short rib ragù slow cooked with carrot, porcini mushrooms, garlic, rosemary, Tiefenbrunner pinot grigio, sugo and pecorino sardo 23/36
2019 Tiefenbrunner Pinot Grigio Alto Adige Italy gls 13 btl 62

Ravioli fatti a mano - handmade ravioli filled with cime di rapa, buffalo ricotta, mint, nutmeg with burnt butter and sage 23/36

Spaghetti con vongole e calamari - hand cut squid ink spaghetti with Lakes Entrance calamari, Cloudy Bay clams, chili, garlic and bottarga 37

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

Secondi

Pesce al forno - oven baked Corner Inlet whole flounder with persimmon, olives, capers, lemon 39

Arrosto di maiale - slow cooked rolled pork belly with borlotti beans, cime di rapa and salsa verde 39

Brasato di agnello - Mt Leura lamb shoulder slow cooked with cloves, juniper berries, sugo with cavolo, potato and gremolata 39

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

Contorni

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

Insalata di radicchio - treviso radicchio, rocket, pear, walnut, balsamic, olive oil and gorgonzola dolce D.O.P 13

Cavoletti di bruxelles - pan fried brussel sprouts with pancetta, pine nuts, raisins and ricotta salata 14

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