



19th 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 8

Pane e acciughe - grilled bread and Cuca anchovies 14

Antipasti

Capesante in padella - pan seared Shark Bay scallops with cauliflower purée, persimmon, chili, capers, lemon and dill oil 23

Ricotta montata con peperoni arrostiti - That's Amore whipped ricotta with roasted peppers, olives, anchovies and new season correggiola olive oil 22

Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, orange, rocket and 36 months aged parmigiano reggiano 25

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

Primi

Pappardelle con ragù di coda di bue - Hobbies Howe oxtail ragù slow cooked with carrot, porcini mushrooms, garlic, rosemary, Pala Vermentino, Sugo and pecorino sardo 23/36

2019 Pala I Fiori Vermentino *Sardegna Italy* 55

Ravioli fatti a mano - handmade ravioli filled with leek, silverbeet, 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, mele e radicchio - carnaroli rice cooked with pancetta, radicchio, apple, garlic, chicken stock, basil, and gorgonzola D.O.P 36

Secondi

Pesce al forno - oven baked Eden NSW pink snapper spinach, olives, capers and lemon 39

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

Brasato di agnello - Mt Leura lamb neck slow cooked with lemon peel, carrot, garlic, rosemary, Sugo with cavolo, potato and gremolata 39

Bistecca di manzo - chargrilled pasture fed 350gm rib eye with borlotti beans, cime di rapa 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

Fagiolini alla genovese - green beans cooked with anchovies, parsley, Sugo and ricotta salata 13

LUNCH

THURSDAY - SUNDAY

DINNER

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