



LITTLE BLACK PIG & SONS

20th January 2021

Let us take you on a journey...
5 course Seafood Tasting Menu 145pp
Matching Wines 55pp

Cicietti

St Helens Tas oysters with pickled apple and Yarra
Valley bloody shiraz and gin caviar

Antipasti

Capesante in padella – pan seared Shark Bay scallops
with cauliflower purée, kohlrabi salsa and Royal
Beluga caviar

OR

Polpo alla griglia – twice cooked Lakes Entrance
octopus with potato, borlotti beans and olive salsa

Primi

Spaghetti con vongole e granchio – handcut squid ink
spaghetti with vongole, Shark Bay blue swimmer crab
meat, cherry tomatoes, garlic, onion, basil and
bottarga

Secondi

Aragosta al forno – oven baked half lobster with
lobster bisque, fennel and orange salad and Koo Wee
Rup asparagus

Dolci

Tiramisu – traditional, decadent and creamy, flavours
of chocolate and coffee mixed with a cocktail of sweet
liquors

OR

Panna cotta dei sogni – ‘wobbly’ panna cotta flavoured
with vanilla beans and Grappa, served with citrus
infused baked rhubarb

OR

Torta al cioccolato – flourless chocolate cake made
with 70% cocoa chocolate, texture of chocolate
mousse, served with crème fraiche

OR

Crostata di limone – traditional lemon tart, not sweet.
A burst of citrus served with crème fraiche

OR

Affogato – homemade vanilla ice-cream served with
coffee

Frangelico 12
Espresso Martini 22

LUNCH

Friday & Saturday 12-3

Sunday 11.30 – 3.30pm

DINNER

Wednesday - Saturday

5.30 – 10pm

03 9459 9114

www.littleblackpigandsons.com.au

48 Burgundy Street, Heidelberg 3084

Chef's Table @ Home

*6 courses prepared in your home by our chef, an
intimate dining experience*