



LITTLE BLACK PIG & SONS

27th January 2021

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

Cicietti

Blackmans Bay Tas oysters with pickled apple and
Yarra Valley bloody shiraz and gin caviar

Antipasti

Gamberi alla griglia – chargrilled Skull Island prawn
with roasted tomatoes, olives, capers and bottarga
OR
Capesante in padella – pan seared Shark Bay scallops
with celeriac purée, Yarra Valley smoked salmon
caviar, lemon, dill oil

Primi

Spaghetti con vongole e polpo – handcut squid ink
spaghetti with Goolwa pipis, Lakes Entrance octopus,
cherry tomatoes, garlic, onion, basil and bottarga

Secondi

Aragosta al forno – oven baked half Southern Rock
lobster with lobster bisque, fennel and orange salad

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

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 | DINNER |
|------------------------|----------------------|
| Friday & Saturday 12-3 | Wednesday - Saturday |
| Sunday 11.30 – 3.30pm | 5.30 – 10pm |

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Chef's Table @ Home

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