



LITTLE BLACK PIG & SONS

3<sup>rd</sup> February 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 smoked salmon caviar

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*Antipasti*

Pesce alla griglia – chargrilled Moreton Bay bug with  
lemon, olive oil, fennel, rocket and bottarga

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*Primi*

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

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*Secondi*

Aragosta al forno – oven baked half Southern Rock  
lobster with heirloom zucchini, lobster bisque and  
olive salsa

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

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*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

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

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[www.littleblackpigandsons.com.au](http://www.littleblackpigandsons.com.au)  
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***Chef's Table @ Home***

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