



LITTLE BLACK PIG & SONS

10<sup>th</sup> February 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 avruga caviar

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*Antipasti*

Capesante in padella – pan seared Shark Bay scallops with cauliflower purée, Yarra Valley bloody shiraz and gin caviar, lemon, dill oil

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*Primi*

Spaghetti con vongole e gamberi – handcut squid ink spaghetti with Goolwa pipis, Mooloolaba prawns, cherry tomatoes, garlic, onion, basil and bottarga

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*Secondi*

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

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

Friday & Saturday 12-3

Sunday 11.30 – 3.30pm

DINNER

Wednesday - Saturday

5.30 – 10pm

03 9459 9114

[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*