



LITTLE BLACK PIG & SONS

18<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 polpo – handcut squid ink spaghetti with Goolwa pipis, Lakes Entrance octopus, cherry tomatoes, garlic, onion, basil and bottarga

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*Secondi*

Aragosta al forno – oven baked half Southern Rock lobster with lobster bisque; fennel, rocket 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*