



LITTLE BLACK PIG & SONS

3rd March 2021

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

Cicietti

Merimbula NSW Rock oysters with pickled apple and
Yarra Valley smoked salmon caviar

Antipasti

Carpaccio di pesce – thinly sliced Port Phillip Bay pink
snapper with tomato hearts, capers and bottarga

OR

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

Primi

Spaghetti con vongole e cozze – hand cut squid ink
spaghetti with Port Arlington mussels, Cloudy Bay
vongole, chili, anchovies, cherry tomato and bottarga

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

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*