



LITTLE BLACK PIG & SONS

10th March 2021

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

Cicietti

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

OR

Tempura battered sage leaves

Antipasti

Polpo alla griglia – chargrilled twice cooked Lakes
Entrance octopus with potato, chickpeas, lemon and
parsley

OR

Carpaccio di capesante – thinly sliced Shark Bay
scallops with nduja, capers, nectarine, olive oil and
bottarga

Primi

Spaghetti con vongole e gamberi – hand cut squid ink
spaghetti with Mooloolaba prawns, 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 IS BACK!

*6 course Tasting Menu prepared in your home by our
chef, an intimate dining experience*