

## LITTLE BLACK PIG & SONS 24<sup>th</sup> March 2021

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

Cicietti

Lemon Tree Passage NSW Rock oysters with pickled apple and avruga caviar *OR* House marinated Mt Zero olives *OR* Tempura battered sage leaves

## Antipasti

Capesante in padella – pan seared Shark Bay scallops with Jerusalem artichoke purée, Yarra Valley smoked salmon caviar, lemon and dill oil

## Primi

Spaghetti con vongole e calamari – hand cut squid ink spaghetti with Lakes Entrance calamari, 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 liauors 0R Panna cotta dei sogni – 'wobbly' panna cotta flavoured with vanilla beans and Grappa, served with citrus infused baked rhubarb **N**R 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 0R Affogato - homemade vanilla ice-cream served with coffee Frangelico 12 T Espresso Martini 22

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

#### 03 9459 9114

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## Easter Seafood Pack

Mooloolaba king prawns, Moreton Bay bugs, Merimbula Rock Oysters, Tasmanian cold-smoked salmon Pick up Thursday 1<sup>st</sup> April, 1-5pm

# Chef's Table @ Home: Mondays, Tuesdays & Good Friday

6 course Tasting Menu prepared in your home by our chef, an intimate dining experience 8-20pax, book online now