



LITTLE BLACK PIG & SONS

31st 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 Yarra Valley smoked salmon caviar
OR
House marinated Mt Zero olives
OR
Tempura battered sage leaves

Antipasti

Gamberi alla griglia – chargrilled Skull Island prawns
with roasted heirloom tomato, olives, capers, lemon
and parsley

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
Crostatina 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: Mondays, Tuesdays &
Good Friday***

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