



LITTLE BLACK PIG & SONS
25th November 2020

Let us take you on a journey...
5 course Tasting Menu 90pp Matching Wines 55pp

Cicetti

Lemon Tree Passage NSW Rock oysters with pickled
apple and avruga caviar
OR
House marinated Mt Zero olives

Antipasti

Capesante in padella – pan seared Shark Bay scallop
with leek and celeriac purée, lemon, Yarra Valley
smoked salmon caviar
OR
Fiori di zucchini farciti – zucchini blossom stuffed
with buffalo ricotta, mozzarella, basil, mint and confit
garlic aioli
OR
Crostino di fave – grilled crostino with smashed broad
bean and spring peas, mint, That's Amore stracciatella,
lemon and cracked pepper
OR
Salumi misti – 24 months cured Fratelli Galloni
prosciutto di parma, mortadella, bresaola and
cinghiale salami

Primi

Pappardelle con ragù di vitello – bobby veal ragù slow
cooked with pancetta, carrot, thyme, rosemary, pinot
grigio, porcini mushrooms and pecorino romano
OR
Ravioli fatti a mano – ravioli filled with roasted
butternut pumpkin, leek, buffalo ricotta, mint with
nutmeg, burnt butter and sage
OR
Spaghetti con polpo e vongole – hand cut squid ink
spaghetti with Lakes Entrance octopus, Cloudy Bay
clams, chili, anchovies, cherry tomato and bottarga 5

Secondi

Pesce al forno – oven baked central coast NSW
flounder with rocket, fennel and olive salsa
OR
Petto d'anatra – pan roasted cornfed Milla's duck
breast with salt baked beetroot, radicchio and jus
OR
Arrostato di maiale – slow cooked rolled pork belly with
silverbeet, borlotti beans and salsa verde
OR
Bistecca di manzo – pasture fed 350g black angus rib
eye with swiss mushrooms, cavolo nero and salsa
dierbe 7

Contorni

Patata arrostita – roast potatoes with red peppers,
rosemary, garlic, bay leaf and olive oil 9
Insalata di finocchio – florence fennel, rocket, orange,
lemon, olive oil and pecorino 12
Insalata di radicchio – rocket, radicchio, williams pear,
gorgonzola dolce D.O.P, candied walnuts and balsamic
11

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

DINNER

Friday & Saturday 12-3

Wednesday - Saturday

Sunday 11.30 – 3.30pm

5.30 – 10pm

Chef's Table @ Home

6 courses prepared in your home by our chef, an
intimate dining experience

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www.littleblackpigandsons.com.au
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