



LITTLE BLACK PIG & SONS
16th December 2020

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

Cicietti

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

Antipasti

Fiori di zucchini farciti – zucchini blossom stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli
OR
Bufala di mozzarella – vine ripened new season Wandin Yallock heirloom tomatoes with fig oil, pangratatto and That's Amore buffalo mozzarella
OR
Salumi misti – 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami and bresaola
OR
Gambero alla griglia – chargrilled Skull Island prawn with roasted tomatoes, capers and bottarga 6

Primi

Pappardelle con ragù di maiale – St. Bernard's pork cheek ragù slow cooked with carrot, rosemary, fennel, vermentino and pecorino romano
OR
Ravioli fatti a mano – ravioli filled with spinach, green peas, squacquerone, mint with nutmeg, burnt butter and sage
OR
Spaghetti con vongole e cozze – hand cut squid ink spaghetti with Port Arlington mussels, Goolwa pipis, chili, anchovies, cherry tomato and bottarga 5

CHRISTMAS ORDERS

Seafood Pack

Mooloolaba king prawns, Moreton Bay bugs, Merimbula Rock Oysters and Tasmanian cold-smoked salmon

Producer Pack

15 generous evening meals with pre-prepared proteins and cooking instructions

Matching Wines

Pick up Wednesday 23rd Dec between 1-4pm

Secondi

Pesce al forno – oven baked Spring Creek barramundi with spinach, roasted cherry tomatoes, oregano, lemon and olive salsa
OR
Brasato di agnello – Mt Leura lamb shoulder slow cooked with juniper berries, cloves, carrots, potatoes, rosemary, pinot grigio and cavolo nero
OR
Arrosto 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 chickpeas, cicoria and salsa dierbe 10

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 radicchi – treviso radicchio, candied walnuts, balsamic, pink lady apple and gorgonzola dolce D.O.P 14

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

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www.littleblackpigandsons.com.au
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