



LITTLE BLACK PIG & SONS
6th January 2021

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
OR
Deep fried sage leaves

Antipasti

Baccalà mantecato alla Veneziana – whipped salted
cod with Yarra Valley smoked salmon caviar,
correggiola olive oil, black pepper and lemon on carta
di musica
OR
Fiori di zucchini farciti – zucchini blossom stuffed
with buffalo ricotta, mozzarella, basil, mint and confit
garlic aioli
OR
Carpaccio di manzo – thinly sliced pasture fed black
angus beef with bagna cauda, capers, pangrattato,
pecorino sardo and olive oil
OR
Salumi misti – 24 months cured Fratelli Galloni
prosciutto di parma, duck salami, capocollo and
mortadella

Primi

Cavatelli con ragù di maiale – St Bernard's pork ragù
slow cooked with carrot, chili, fennel, garlic, pinot
grigio, sugo and pecorino sardo
OR
Ravioli fatti a mano – ravioli filled with zucchini,
spinach, buffalo ricotta, mint with nutmeg, burnt
butter and sage
OR
Cappelletti di mare – handmade cappelletti filled with
Mooloolaba prawns, Moreton Bay bug, chives with
prawn head bisque 5

Chef's Table @ Home

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

Secondi

Polpo alla griglia - chargrilled Lakes Entrance octopus
with potato, borlotti beans, lemon, olive oil and caper
salsa
OR
Carne di agnello – pan roasted Mt Leura lamb rump
with spinach, roasted butternut and leek purée, lamb
jus and caramelised onion purée
OR
Arrosto di maiale – slow cooked rolled pork belly with
silverbeet, chickpeas and salsa verde
OR
Brasato di vitello – slow cooked veal shin with lemon,
anchovies, rosemary and carrot with potato, cavolo
nero and gremolata

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, apple, 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

03 9459 9114

www.littleblackpigandsons.com.au
48 Burgundy Street, Heidelberg 3084