



LITTLE BLACK PIG & SONS
18th February 2021

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

Cicietti

St Helens Tas oysters with pickled apple and avruga
caviar
OR
House marinated Mt Zero olives
OR
Tempura battered sage leaves

Antipasti

Carpaccio di manzo – thinly sliced pasture fed black
angus beef with bagna cauda, capers, pangrattato,
pecorino sardo and olive oil
OR
Fiori di zucchini farciti – zucchini blossom stuffed
with buffalo ricotta, mozzarella, basil, mint and confit
garlic aioli
OR
Salumi misti – 24 months cured Fratelli Galloni
prosciutto di parma, cinghiale salami, mortadella and
capocollo
OR
Capesante in padella – pan seared Shark Bay scallops
with cauliflower purée, Yarra Valley bloody shiraz and
gin caviar, lemon, dill oil 5

Primi

Pappardelle con ragù di agnello – Mt Leura lamb ragù
slow cooked with carrot, garlic, oregano, pinot grigio
and pecorino romano
OR
Ravioli fatti a mano – handmade ravioli filled with
leek, silverbeet, mint, buffalo ricotta with nutmeg,
burnt butter and sage
OR
Spaghetti con vongole e polpo – handcut squid ink
spaghetti with Goolwa pipis, Lakes Entrance octopus,
cherry tomatoes, garlic, onion, basil and bottarga 7

Secondi

Pesce al forno – oven baked Spring Creek QLD
barramundi with olives, cherry tomatoes, spinach,
lemon and olive salsa
OR
Arrosto di maiale – slow cooked rolled pork belly with
lentil ragù, cavolo nero and salsa verde
OR
Carne di agnello – pan roasted Mt Leura lamb rump
with roasted butternut and leek, caramelised onion
purée, spinach and jus
OR
Bistecca di manzo – 350g pasture fed black angus rib
eye, zucchini scapece, silverbeet 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 radicchio – Treviso radicchio, apple,
candied walnuts, balsamic 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

Chef's Table @ Home

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

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