



Valentine's Day 2.0
at LITTLE BLACK PIG & SONS
Saturday 6th March 2021

*Let us take you on a journey...
5 course Seafood Tasting Menu 165pp
Matching Wines 55pp
with live music by Mirrored by Me*

Cicietti

Merimbula NSW Rock oysters with pickled apple and
Royal Beluga caviar

OR

House marinated Mt Zero olives

OR

Tempura battered sage leaves

Antipasti

Capesante in padella – pan seared Shark Bay scallops
with celeriac purée, Yarra Valley bloody shiraz and gin
caviar, lemon, dill oil

OR

Carpaccio di pesce – thinly sliced Port Phillip Bay pink
snapper with tomato hearts, capers and bottarga

Primi

Spaghetti con vongole e cozze – hand cut squid ink
spaghetti with Port Arlington mussels, Cloudy Bay
vongole, chili, anchovies, cherry tomato and bottarga

OR

Raviolone di gamberi – raviolone filled with
Mooloolaba prawns and Moreton Bay bug meat,
chives, lemon with lobster head bisque

Secondi

Aragosta al forno – oven baked half Southern Rock
lobster with lobster bisque, fennel 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 al cioccolato – ‘wobbly’ chocolate panna
cotta with strawberries

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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Chef's Table @ Home

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