



Let us take you on a journey ... 5 Course Tasting Menu \$90pp
Plus matching wines \$45pp

30th October 2019

Cicchetti

Little Swanport TAS oyster with pickled apple and avruga caviar 6 ea
House marinated Mt Zero olives 5

Antipasti

Sgombro con latte di burro - citrus cured and torched Cairns Spanish mackerel with buttermilk,
nasturtium oil, green peas, shallots and lemon 21

Bufala di mozzarella - buffalo mozzarella with house-roasted peppers, Mt Zero olives, Sicilian capers
and pecorino toscano 20

Carpaccio di manzo - grain fed black angus beef thinly sliced with anchovy mayo, grilled croutons,
witlof and bottarga 22

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, wagyu bresaola, cinghiale salami,
mortadella, house marinated Mt Zero olives and montasio D.O.P 25

Primi

Ravioli fatti a mano - ravioli filled with silverbeet, broadbeans, mint, buffalo ricotta, nutmeg, with
burnt butter and sage 23/36

Cavatelli con ragù di vitello - milk fed bobby veal ragù slow cooked with pancetta, porcini mushrooms,
sage, carrots, soave and pecorino toscano 23/36

Cappelletti frutti di mare - squid ink cappelletti filled with Mooloolaba prawns, Shark Bay blue swimmer
crab meat, parsley and prawn head bisque 37

Risotto alle barbabietole con gorgonzola dolce - carnaroli rice cooked with beetroot, marjoram,
chicken stock, gorgonzola dolce D.O.P and candied walnuts 23/36

Secondi

Pesce al forno - oven baked Abrolhos Islands red emperor with spinach, braised fennel and
olive salsa 38

Bistecca di manzo - pasture fed black angus rib eye with chickpeas, silverbeet and salsa d'erbe 39

Arrosto di maiale - slow cooked rolled Goulburn Valley pork belly with cannellini beans, radicchio and
salsa verde 38

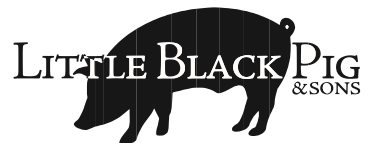
Petto d'anatra - cornfed Milla's duck breast with roasted carrot purée, sautéed rainbow chard and
truffle jus 38

Contorni

Insalata di arancia - florence fennel, blood orange, lemon, olive oil, rocket and pecorino 10

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 9

Rucola e pecorino - rocket leaves, pecorino, nashi pear, lemon, olive oil and witlof 11



Celebrate your next event with us!

Includes birthdays, anniversaries, Christenings, Baptisms, Communion, naming days, wedding & engagement parties, and all functions.

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