



2<sup>nd</sup> January 2020

*Let us take you on a journey ... 5 course Tasting Menu \$90pp  
Plus matching wines \$45pp ... Seafood Tasting Menu MP*

### Cicchetti

St. Helens TAS oyster with pickled apple and avruga caviar 6 ea  
House marinated Mt Zero olives 5

### Antipasti

Carpaccio di tonno - thinly sliced Mooloolaba yellowfin tuna carpaccio with roasted peppers, capers, lemon, almond purée 22

Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 19

Bufala di mozzarella - buffalo mozzarella with new season heirloom tomatoes, olives, capers, basil and frantoio olive oil 20

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, capocollo, wagyu bresaola, cinghiale salami, house marinated Mt Zero olives and smoked caciotta 25

### Primi

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

Pappardelle con ragù di agnello - Mt. Leura lamb shoulder ragù slow cooked with rosemary, porcini mushrooms, carrot, sage, pancetta and sugo 23/36

Spaghetti con vongole e finocchio - squid ink spaghetti with Cloudy Bay clams, florence fennel, cherry tomatoes, anchovies, chili, garlic, parsley and bottarga 37

Risotto con prosciutto e pesca - carnaroli rice cooked with prosciutto, yellow peach, chicken stock, aceto balsamico tradizionale and gorgonzola dolce D.O.P 23/36

### Secondi

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

Bistecca di manzo - pasture fed 350g black angus rib eye with silverbeet, portobello mushrooms and salsa d'erbe 38

Carne di agnello - twice cooked Mt. Leura lamb rump with roasted baby eggplant, caramelised onion purée, olives and lamb jus 38

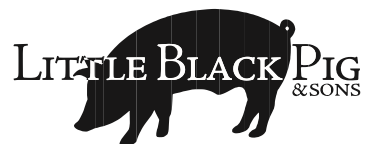
Arrosto di maiale - slow cooked rolled pork belly with cicoria, cannellini beans and salsa verde 37

### Contorni

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

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

Insalata di radicchio - treviso radicchio, walnuts, gorgonzola dolce D.O.P, pear, rocket and balsamic 12



## Celebrate your next event with us!

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

Find us on Instagram & Facebook @LittleBlackPigandSons

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