



17th March 2021

Let us take you on a journey... 5 course Tasting Menu 90pp
Seafood Tasting Menu with Half Lobster 145pp Matching Wines 55pp

Cicietti

Pambula NSW Rock oyster with pickled apple and avruga caviar 6 ea
House marinated Mt Zero olives 6
Tempura battered Sage leaves 6

Antipasti

Capesante in padella - pan seared Shark Bay scallops with cauliflower purée, pickled kohlrabi, dill oil, Yarra Valley bloody Shiraz and gin caviar 25
Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 22
Mozzarella di bufala - That's Amore buffalo mozzarella with wandin Yallock heirloom tomatoes, Kyneton correggiola olive oil, nduja and fig leaf oil 24
Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, bresaola, capocollo, mortadella, house marinated Mt Zero olives, marinated artichoke hearts and truffle pecorino 27

Primi

Cavatelli con ragù di maiale - pork sausage ragù slow cooked with fennel, garlic, carrot, rosemary, Sardinian Pala I Fiori Vermentino (bottle, \$55), sugo and pecorino sardo 23/36
Ravioli fatti a mano - ravioli filled with silverbeet, buffalo ricotta, mint, nutmeg with burnt butter and sage 23/36
Agnolotti del plin - handmade agnolotti filled with mortadella, beef short rib, pancetta, porcini mushrooms with burnt butter, sage and pecorino 36
Spaghetti con vongole e polpo - hand cut squid ink spaghetti with Lakes Entrance octopus, Cloudy Bay vongole, chili, anchovies, cherry tomato and bottarga 37
(add half lobster \$45)
Risotto con panetta, radicchio e gorgonzola - carnaroli rice cooked with pancetta, marjoram, garlic, chicken stock, treviso radicchio, gorgonzola dolce D.O.P. and aceto balsamico tradizionale 37

Secondi

Pesce al forno - oven baked Corner Inlet pink snapper with spinach, pan roasted mini peppers and olive salsa 38
Arrosto di maiale - slow cooked rolled pork belly with cannellini beans, cicoria and salsa verde 38
Brasato di agnello - Mt Leura lamb neck slow cooked with lemon peel, carrot, garlic, bay leaf with cavolo nero, potato and gremolata 37
Bistecca di manzo - 350g pasture fed black angus rib eye with borlotti beans, cicoria and salsa dierbe 43

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 mista - Glenora rocket, endive, radicchio, pecorino sardo, lemon, olive oil 12



Chef's Table @ Home
Mondays, Tuesdays & Good Friday

6 COURSE TASTING MENU PREPARED IN YOUR HOME BY OUR CHEF, AN INTIMATE DINING EXPERIENCE.

\$185PP, 8 - 20 GUESTS

Events @ Little Black Pig & Sons

Private functions / parties / wine dinners / birthday celebrations / engagement and wedding parties /
First Holy Communions / Christenings

Up to 50 guests

Chef-selected Sharing Menu (85pp), Tasting Menu (90pp) or Seafood Tasting Menu (145pp) available.

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www.littleblackpigandsons.com.au

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