



24th 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

Lemon Tree Passage 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 Jerusalem artichoke purée, Yarra Valley
smoked salmon caviar, lemon and dill oil 23

Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint and
confit garlic aioli 22

Crostino con salsiccia e stracciatella - grilled crostini with free range pork sausage meat,
stracciatella, fennel, chilli, and olive oil 22

Carpaccio di manzo - thinly sliced pasture fed black angus beef carpaccio with capers, truffle mayo,
grilled croutons, 36 month aged parmigiano reggiano and Glenora rocket 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

Pappardelle con ragù di coniglio - rabbit ragù slow cooked with garlic, carrot, Cantina Pra Otto Soave,
porcini mushrooms and pecorino sardo 23/36

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

Spaghetti con vongole e calamari - hand cut squid ink spaghetti with Lakes Entrance calamari, Cloudy
Bay vongole, chili, anchovies, cherry tomato and bottarga 37
(add half lobster \$45)

Risotto con pancetta e radicchio - carnaroli rice cooked with pancetta, marjoram, garlic, chicken
stock, treviso radicchio, basil and taleggio D.O.P 37

Secondi

Pesce al forno - oven baked Corner Inlet flounder with fennel, Glenora rocket and heirloom tomato
salsa 38

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

Carne di agnello - pan roasted Mt Leura lamb rump with cauliflower purée, spinach, olives, caramelised
onion and lamb jus 39

Brasato di vitello - veal shin slow cooked with juniper berries, carrot, garlic, sugo with cavolo nero,
potatoes and gremolata 38

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 - rocket, radicchio, candied walnuts, pink lady apple, balsamic olive oil 12



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

Easter Seafood Pack

Pick up Thursday 1st April, 1-5pm
Order by Tuesday 30th March, 5pm

Your pack includes the following produce:

Mooloolaba king prawns, cooked 1kg
Moreton Bay bugs, cooked 1kg
Merimbula Rock Oysters, 1 dozen
Tasmanian cold-smoked salmon, 200g

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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