



31st March 2021

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

Cicchetti

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

Gamberi alla griglia - chargrilled Skull Island prawns with roasted heirloom tomato, olives, capers, lemon and parsley 25

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

Carne cruda di manzo - finely chopped pasture fed black angus beef tartare with cauliflower purée, burnt truffle butter, capers and toasted pangrattato 23

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, capocollo, mortadella, house marinated Mt Zero olives, marinated artichoke hearts and scamorza 27

Primi

Malloreddus con ragù di agnello - Mt Leura lamb ragù slow cooked with garlic, carrot, Payne's Rise Yarra Valley Chardonnay (glass 14, bottle 65), green peas and pecorino sardo 23/36

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

Spaghetti con vongole e gamberi - hand cut squid ink spaghetti with Mooloolaba prawns, Cloudy Bay vongole, chili, anchovies, cherry tomato and bottarga 37

Risotto con salsiccia e radicchio - carnaroli rice cooked with pork sausage meat, chili, marjoram, garlic, chicken stock, treviso radicchio, basil and taleggio D.O.P 37

Secondi

Pesce al forno - oven baked Spring Creek barramundi with spinach, capers, cherry tomato and olive salsa 38

Petto d'anatra arrosto - pan roasted corn fed Milla's duck breast with salt baked beetroot, celeriac purée and duck jus 39

Arrosto di maiale - slow cooked rolled pork belly with silverbeet, chickpeas and salsa verde 38

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, pear, gorgonzola D.O.P, balsamic and correggiola 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.

Perfect for your birthday celebration, wedding anniversary, engagement party, or a dinner party with friends.

\$185pp
8 - 20 guests

MONDAYS, TUESDAYS AND GOOD FRIDAY

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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