



7th April 2021

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

Cicchetti

Boomer Bay Tas Pacific oyster with pickled apple and avruga caviar 6 ea
House marinated Mt Zero olives 6
Tempura battered Sage leaves 6

Antipasti

Raviolone al tuorlo di uovo, ricotta e tartufo - raviolone filled with free range egg yolk, buffalo ricotta and black truffles with burnt butter, sage and 36 month parmigiano reggiano 19

Pizzelle con Squacquerone e riccio di mare - housemade savoury pizzelle with That's Amore Squacquerone, Sea urchin roe, lemon and bloody Shiraz and gin caviar 24

Polenta bianco con ragù di funghi - Victorian mushroom ragù slow cooked with capers, onion, basil with pecorino sardo and white polenta 19

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

Primi

Pappardelle con ragù di vitello - veal ragù slow cooked with pancetta, porcini mushrooms, carrot, garlic, Cantina Pra Otto Soave, rosemary and pecorino sardo 23/36
2019 Cantina Pra Otto Soave, Veneto Italy bottle 66

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

Cappelletti di mare - handmade cappelletti filled with Mooloolaba prawns, Southern Rock lobster, lemon zest, parsley with lobster head bisque and herbs 38

Risotto con zucca e prosciutto - carnaroli rice cooked with butternut pumpkin, leek, crispy prosciutto, garlic, chicken stock, basil and taleggio D.O.P 37

Secondi

Pesce al forno - oven baked Port Philip Bay gold band snapper with roasted peppers, spinach, olives, capers and olive salsa 39

Arrosto di maiale - slow cooked rolled pork belly with cime di rapa, borlotti beans and salsa verde 39

Brasato di agnello - Mt Leura lamb shoulder slow cooked with juniper berries, cloves, carrot, garlic, sugo with potato, cavolo nero and gremolata 39

Bistecca di manzo - 350gm pasture fed black angus rib eye with cicoria, cannellini beans and salsa pomodoro 43

Contorni

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 10

Insalata di finocchio - florence fennel, rocket, orange, lemon, olive oil and pecorino 13

Cavoletti di bruxelles - brussel sprouts cooked with pancetta, pine nuts, raisins and pecorino 15



MondayS and TueSdays: Chef'S Table @ Home

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

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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