



14th 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
Hard boiled egg with cuca anchovies and capers 7

Antipasti

Carpaccio di pesce - thinly sliced Mooloolaba marlin with shallots, persimmons, chili, lemon, fried capers and bottarga 24

Nduja con ricotta e arancia marmellata - spicy Calabrian sausage, whipped That's Amore ricotta, house made orange marmalade and piadina 23

Costolette di maiale - Murray valley pork back ribs cooked twice with fennel flowers and pickled kohlrabi 19

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

Primi

Pappardelle con ragù di manzo - Hobbies Howe beef short rib ragù slow cooked with pancetta, porcini mushrooms, carrot, garlic, carricante (Etna Bianco), rosemary and pecorino sardo 23/36
2019 Tornatore Etna Bianco Sicily Italy bottle 85

Scarpinocc fatti a mano - handmade scarpinocc filled with roasted butternut pumpkin, leek, buffalo ricotta, mint, nutmeg with burnt butter and sage 23/36

Spaghetti con vongole e granchio - handcut squid ink spaghetti with Cloudy Bay clams, Shark Bay blue swimmer crab meat, cherry tomato, garlic, parsley and bottarga 38

Risotto con anatra e castagna - carnaroli rice cooked with Milla's duck, new season chestnut, garlic, chicken stock, basil and taleggio D.O.P 37

Secondi

Pesce al forno - oven baked Eden NSW pink snapper with Sardinian fregola, capers, cherry tomatoes, saffron and olive salsa 39

Arrosto di maiale - slow cooked rolled pork belly with radicchio, fennel, cannellini beans and salsa verde 39

Capretto brasato - kid goat slow cooked with lemon peel, carrot, garlic, onion, Cantina Pra Soave with cavolo nero, potato and gremolata 39
2019 Cantina Pra Otto Soave Veneto Italy bottle 66

Bistecca di manzo - 350gm pasture fed black angus rib eye with locally foraged pine mushrooms, silverbeet and salsa dierbe 43

Contorni

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

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

Verdure arrostate in padella - pan roasted autumn vegetables with garlic and herbs 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

03 9459 9114