



28<sup>TH</sup> APRIL 2021

LET US TAKE YOU ON A JOURNEY...

5 COURSE TASTING MENU 90PP... MATCHING WINES 55PP

*Cicchetti*

Ostrica con mela - Merimbula NSW rock oyster with pickled apple and avruga caviar 6 ea  
House marinated Mt Zero olives 6

*Antipasti*

CapeSante in padella - pan seared Shark Bay scallops with cauliflower purée, bloody Shiraz and gin  
caviar, lemon and dill oil 24

Bufala di mozzarella - That'S Amore buffalo mozzarella with broadbeans, mint, correggiola olive oil,  
lemon, pecorino and Glenora Sweet rocket 23

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

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, bresaola,  
mortadella, house marinated Mt Zero olives, marinated artichoke hearts and caciocavallo 26

*Primi*

Cavatelli con ragù di maiale - handmade cavatelli with St Bernard's pork ragù, carrot, vermentino,  
garlic and pecorino sardo 23/36  
2019 Pala I Fiori Vermentino *Sardegna Italy* 55

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

Cappelletti ai frutti di mare - Squid ink cappelletti filled with Mooloolaba prawns, Shark Bay blue  
swimmer crab meat, parsley, chives and prawn head bisque 37

Risotto con pancetta e castagna - carnaroli rice cooked with pancetta, radicchio, new season  
chestnut, garlic, chicken stock, basil and taleggio D.O.P 36

*Secondi*

Polpo alla griglia - twice cooked Lakes Entrance pallidus octopus with potato, borlotti beans, lemon  
and olive salsa 39

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

Brasato di agnello - Mt Leura lamb shoulder slow cooked with juniper berries, cloves, carrot, garlic,  
Etna Bianco, cavolo, gremolata and polenta 39  
2019 Tornatore Etna Bianco *Sicily Italy* btl 85

Petto d'anatra - pan roasted Milla's cornfed duck breast with spiced pumpkin purée, spring onion and  
duck jus 40

*Contorni*

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

Insalata di radicchio - Treviso radicchio, rocket, walnut, balsamic, olive oil, gorgonzola dolce D.O.P 13

Caponata alla siciliana - eggplants, raisins, pine nuts, capers, olives, sugo and basil 14

LUNCH  
THURSDAY - SUNDAY

DINNER  
WEDNESDAY - SATURDAY



MONDAY & TUESDAY

CUCINA POVERA FROM HEIDELBERG

## CHEF'S TABLE @ HOME

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

\$185PP, 8 - 20 GUESTS

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

We provide:  
Menus,  
Dinner plates,  
Waitstaff,  
6 courses.

You will need:  
A standard family kitchen with stove, oven,  
benchspace and fridge,  
Dining table set with glassware, cutlery,  
side plates and napkins.

Sample menu online.

**BOOK NOW**

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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.