



5<sup>TH</sup> MAY 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 7

Pane e acciughe - grilled bread and Cuca anchovies 14

*Antipasti*

Gamberi alla griglia - chargrilled Skull Island prawns with lemon, roasted peppers, olives, capers and bottarga 24

Ricotta e fave - That's Amore buffalo ricotta with smashed broadbeans, mint, prosciutto di parma, lemon, pecorino and piadina 23

Carne cruda di vitello - finely chopped veal tartare with truffled butter, shallots, anchovies, garlic aioli on carta di musica 24

Salumi misti - 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, bresaola, mortadella, house marinated Mt Zero olives and truffle pecorino 27

*Primi*

Pappardelle con ragù di anatra - cornfed Milla's duck ragù slow cooked with oregano, carrots, soave, garlic, sugo and pecorino sardo 23/36

2019 Cantina Pra Otto Soave Veneto Italy btl 66

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

Spaghetti con polpo e vongole - handcut squid ink spaghetti with Lakes Entrance octopus, Cloudy Bay clams, chili, garlic and bottarga 37

Risotto con pancetta e radicchio e pera - carnaroli rice cooked with pancetta, radicchio, williams pear, garlic, chicken stock, basil, balsamic and gorgonzola dolce D.O.P 36

*Secondi*

Pesce al forno - oven baked Spring Creek barramundi with roasted peppers, spinach, olives, capers, lemon and olive salsa 39

Arrosto di maiale - slow cooked rolled pork belly with silverbeet, chickpeas and salsa verde 39

Capretto brasato - kid goat slow cooked with lemon, anchovies, carrot, garlic, rosemary, sugo with cavolo, gremolata and polenta 39

Bistecca di manzo - chargrilled pasture fed 350gm rib eye with mushrooms, cime di rapa and salsa dierbe 43

*Contorni*

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

Insalata di radicchio - treviso radicchio, rocket, apple, walnut, balsamic, olive oil and 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.