



LITTLE BLACK PIG & SONS

À la carte menu

22nd October 2021

Cicchetti

Ostrica con mela - Blackman's Bay TAS pacific oyster with pickled apple and avruga caviar 6 ea

House marinated Mt. Zero olives 8

Pane e acciughe - grilled bread and Cuca anchovies 14

Antipasti

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

Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 21

Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, pecorino sardo and new season Kyneton olive oil 24

Salumi misti - 24-months cured Fratelli Galloni prosciutto di Parma, cinghiale salami, capocollo, mortadella, pickled vegetables, house marinated Mt. Zero olives and scamorza 27

Primi

Pappardelle con ragù di anatra - cornfed Milla's duck ragù slow-cooked with garlic, carrot, porcini mushrooms, Cantina Pra Otto Soave, sage and pecorino sardo 24/36

Ravioli fatti a mano - handmade ravioli filled with leek, silverbeet, buffalo ricotta, mint and nutmeg, with burnt butter and sage 24/36

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

Risotto con speck, asparagi e piselli - carnaroli rice cooked with speck, green peas, Koo Wee Rup asparagus, marjoram, garlic, chicken stock, basil and taleggio D.O.P 36

Secondi

Pesce al forno - oven-baked Spring Creek barramundi with saffron fregola, capers, lemon and olive salsa 40

Arrosto di maiale - slow-cooked rolled pork belly with chickpea inzimino and salsa verde 39

Carne di agnello - pan-roasted lamb rump with braised spinach, roasted butternut purée and jus 40

Cotoletta alla milanese - oven-baked crumbed veal cutlet with silverbeet, swiss mushrooms and olive salsa 42

Contorni

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 12

Insalata di finocchio - florence fennel, rocket, orange, lemon, olive oil and pecorino 14

Insalata di radicchio - radicchio, candied walnuts, rocket, fuji apple, balsamic and gorgonzola dolce D.O.P 15



LITTLE BLACK PIG & SONS
EVENTS & FUNCTIONS

GROUP BOOKINGS OF 7 OR MORE

Chef-Selected *Sharing* Menu

\$90 per guest

4 course meal, includes:
3 types of antipasti, shared
2 types of pasta, shared
3 types of mains, shared
2 types of sides, shared
desserts, shared

Chef-Selected *Tasting* Menu

\$95 per guest

5-course meal, includes:
1 tasting cicchetti each
1 tasting antipasti each
1 tasting pasta each
1 tasting main each
1 tasting dessert each

\$40 per child, 5-12yo (N/A Friday & Saturday nights)
\$20 per toddler, 0-4yo (N/A Friday & Saturday nights)

PRIVATE EVENTS

PRIVATE LUNCH

Wednesday – Sunday,
Minimum 25 guests

PRIVATE DINNER

Wednesday
Minimum 25 guests

Thursday
Minimum 35 guests

Friday & Saturday
Minimum 44 guests

Chef-Selected **Sharing** Menu \$90pp
Chef-Selected **Tasting** Menu \$95pp