



LITTLE BLACK PIG & SONS

À la carte menu

3rd November 2021

Cicchetti

Ostrica con mela - Wallis Lake NSW rock oyster with pickled apple and avruga caviar 6 ea

House marinated Mt. Zero olives 8

Uova Sode con capperi e acciuga - free range hard-boiled egg with Cuca anchovies and parsley 10

Antipasti

Polpo alla griglia - twice-cooked Lakes Entrance octopus with potato, borlotti beans, garlic, parsley and lemon 24

Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli 22

Costolette di maiale - oven-baked glazed Murray Valley pork back ribs with fennel flowers and pickled kohlrabi 23

Salumi misti - 24-months cured Fratelli Galloni Prosciutto di Parma, cinghiale salami, capocollo, mortadella, pickled vegetables, house marinated Mt. Zero olives and caciocavallo 29

Primi

Cavatelli con ragù di maiale - Murray Valley pork ragù slow cooked with carrot, garlic, oregano, pinot grigio, chili and Pecorino Romano 24/36

Ravioli fatti a mano - handmade ravioli filled with spinach, broadbeans, green peas, buffalo ricotta, mint and nutmeg, with burnt butter and Sage 24/36

Spaghetti con vongole e gamberi - hand-cut squid ink spaghetti with Mooloolaba prawns, Cloudy Bay clams, anchovies, chili, garlic and bottarga 38

Cappelletti di anatra - handmade cappelletti filled with cornfed Milla's duck, 36-month aged Parmigiano Reggiano, carrot and oregano, with porcini broth 37

Risotto con pancetta, zucchini e taleggio - carnaroli rice cooked with pancetta, zucchini, marjoram, garlic, chicken stock, basil and Taleggio D.O.P 36

Secondi

Pesce al forno - oven-baked Corner Inlet flounder with rocket, fennel, lemon and olive salsa 41

Arrosto di maiale - slow-cooked rolled pork belly with cannellini beans, cicoria and salsa verde 40

Capretto brasato - kid goat slow-cooked with lemon peel, carrot, garlic, onion and Cantina Pra Soave, with cavolo nero, potato and gremolata 39

Quaglia arrostito - prosciutto-wrapped quail stuffed with pork sausage meat, pine nuts and sultanas with cauliflower purée, spinach and vincotto 39

Contorni

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 13

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

Fagiolini alla genovese - green beans with sugo, anchovies, parsley and ricotta salata 12



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