



LITTLE BLACK PIG & SONS

À la carte menu

10th November 2021

Cicchetti

Ostrica con mela - Boomer Bay TAS 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

Gamberi alla griglia - chargrilled Skull Island prawns with lemon, roasted peppers, olives, capers and bottarga 25

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

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

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

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

Primi

Pappardelle con ragù di manzo - Habbies Howe beef short rib ragù slow-cooked with, carrot, garlic, oregano, chardonnay, Sugo and Pecorino Romano 24/36

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

Bottoni con mortadella e parmigiano reggiano - handmade bottoni pasta filled with mortadella, That's Amore buffalo ricotta, sage and black pepper, with 36-month aged Parmigiano Reggiano 36

Spaghetti con vongole e granchio - hand-cut squid ink spaghetti with Shark Bay blue swimmer crab meat, Cloudy Bay clams, anchovies, chili, garlic and bottarga 38

Risotto con pancetta, carciofi e asparagi - carnaroli rice cooked with pancetta, new season artichoke, Koo Wee Rup asparagus, marjoram, garlic, chicken stock and 36-month Parmigiano Reggiano 37

Secondi

Pesce al forno - oven-baked line-caught Eden NSW pink snapper with spinach, roasted peppers, capers and olive salsa 41

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

Brasato di agnello - Mt. Leura saltbush lamb shoulder slow-cooked with juniper berries, rosemary, carrot, garlic, soave with cavolo nero and potatoes 40

Petto d'anatra arrostito - pan roasted cornfed Milla's duck breast with salt baked beetroot, roasted carrot purée and jus 42

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

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



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