



LITTLE BLACK PIG & SONS

À la carte menu

17th November 2021

Cicchetti

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

House marinated Mt. Zero olives 8

Crocchetta di granchio - Shark Bay blue swimmer crab meat croquette with aioli 9 ea

Antipasti

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

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

Carpaccio di manzo - thinly sliced pasture fed black angus beef with bagna cauda, capers, grilled croutons, Parmigiano Reggiano and olive oil 23

Ricotta con verdure di primavera - That's Amore buffalo ricotta with broadbeans, green peas and asparagus sott'olio, Prosciutto di Parma, olive oil and hazelnut crumble 23

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

Primi

Pappardelle con ragù di agnello - Mt Leura lamb ragù slow-cooked with carrot, garlic, oregano, rosemary, Etna Bianco, Sugo and Pecorino Romano 24/36

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

Agnolotti del plin - handmade agnolotti filled with beef short rib, porcini mushrooms, black pepper and 36-month aged Parmigiano Reggiano with truffled butter and sage 37

Spaghetti con vongole e calamari - hand-cut squid ink spaghetti with Lakes Entrance calamari, Cloudy Bay clams, anchovies, chili, garlic and bottarga 38

Risotto con speck e radicchio - carnaroli rice cooked with speck, Treviso radicchio, pear, marjoram, candied walnuts, chicken stock and 36-month aged Parmigiano Reggiano 37

Secondi

Pesce al forno - oven-baked Howie Reef Saddletail Snapper with spinach, zucchini scapece, capers and olive salsa 41

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

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

Brasato di vitello - veal shin slow-cooked with juniper berries, carrot, garlic, sugo with cavolo nero, potatoes and gremolata 38

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