



LITTLE BLACK PIG & SONS

À la carte menu

24th November 2021

Cicchetti

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

House marinated Mt. Zero olives 8

Tempura battered Sage leaves 6

Antipasti

Asparagi con uovo - chargrilled new Season Koo Wee Rup asparagus with duck egg, Prosciutto di Parma, 36-month aged Parmigiano Reggiano, truffled butter and cracked pepper 23

Carpaccio di tonno - citrus cured Mooloolaba albacore tuna carpaccio with watermelon, chili, capers, shallots, lemon, olive oil and bottarga 24

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

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

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

Primi

Pappardelle con ragù di coda di bue - Hobbies Howe oxtail ragù slow-cooked with carrot, porcini mushrooms, garlic, rosemary, Pala Vermentino, Sugo and pecorino Sardo 23/36

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

Cappelletti di mare - handmade cappelletti filled with Mooloolaba prawns, southern rock lobster meat, chives, lemon and shallots with lobster head bisque 38

Risotto con granchio, zucchini e zafferano - carnaroli rice cooked with Shark Bay blue swimmer crab meat, zucchini, oregano, saffron, chicken stock and That's Amore Stracciatella 37

Secondi

Pesce al forno - oven-baked Lakes Entrance blue eye with spinach, cherry tomatoes, olives, capers and olive salsa 41

Arrosto di maiale - slow-cooked rolled pork belly with braised red cabbage, fennel and salsa verde 40

Brasato di agnello - Mt Leura lamb neck slow-cooked with lemon peel, carrot, garlic, rosemary, Sugo with cavolo, potato and gremolata 39

Cotoletta alla milanese - oven-baked crumbed veal cutlet with silverbeet, Swiss mushrooms and olive salsa 43

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

Insalata di radicchio - radicchio, rocket, candied walnut, vincotto, apple 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