



LITTLE BLACK PIG & SONS

À la carte menu

8th December 2021

Cicchetti

Ostrica con mela - Pambula NSW rock oyster with pickled apple and avruga caviar 6 ea
House marinated Mt. Zero olives 8

Antipasti

Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, pecorino sardo and new season Kyneton olive oil 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, kohlrabi salsa, Yarra Valley bloody Shiraz and gin caviar, lemon and dill oil 24

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

Primi

Pappardelle con ragù di maiale - pork neck ragù slow-cooked with carrot, fennel seed, garlic, oregano, pinot grigio, Sugo and pecorino sardo 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

Spaghetti con vongole e gamberi - hand-cut squid ink spaghetti with Mooloolaba prawns, cherry tomato, Cloudy Bay clams, anchovies, chili, garlic and bottarga 37

Risotto con pancetta, zucca e mozzarella - carnaroli rice cooked pancetta, butternut pumpkin, oregano, chicken stock and buffalo mozzarella 37

Secondi

Pesce al forno - oven-baked Riverina Murray Cod with braised spinach, zucchini, olives, capers, lemon and olive salsa 41

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

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

Bistecca di manzo - chargrilled pasture-fed pure Angus 350g rib eye with Swiss mushrooms, silverbeet and salsa d'erbe 46

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