



LITTLE BLACK PIG & SONS

À la carte menu

15th December 2021

Cicchetti

Ostrica con mela - St Helens TAS oyster with pickled apple and avruga caviar 6 ea

House marinated Mt. Zero olives 8

Deep-fried Sage leaves 6

Antipasti

Polpo alla griglia - chargrilled Lakes Entrance octopus with potato, borlotti beans, lemon, olive oil and caper salsa 25

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

Carpaccio di manzo - thinly sliced black angus beef carpaccio with burnt truffled butter, aioli, 36-month Parmigiano Reggiano, croutons, lemon and rocket 25

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

Primi

Cavatelli con ragù di maiale - St Bernard's pork ragù slow-cooked with carrot, chili, fennel, garlic, pinot grigio, Sugo and pecorino sardo 24/36

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

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

Risotto con gamberi, zucchini e zafferano - carnaroli rice cooked with Mooloolaba prawns, zucchini, oregano, chicken stock and That's Amore Stracciatella 37

Secondi

Pesce al forno - oven-baked Spring Creek barramundi with spinach, olives, cherry tomatoes, capers, lemon and olive salsa 41

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

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

Cotoletta all milanese - pan-fried crumbed veal cutlet with swiss mushrooms, silverbeet and olive salsa 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

Insalata di radicchi - treviso radicchio, candied walnuts, balsamic, apple, gorgonzola dolce D.O.P 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