



LITTLE BLACK PIG & SONS

17th March 2021

Let us take you on a journey...

5 course Tasting Menu 90pp Matching Wines 55pp

Cicietti

Pambula NSW Rock oysters with pickled apple and avruga caviar

OR

House marinated Mt Zero olives

OR

Tempura battered sage leaves

Antipasti

Fiori di zucchini farciti – zucchini blossom stuffed with buffalo ricotta, mozzarella, basil, mint and confit garlic aioli

OR

Mozzarella di bufala – That's Amore buffalo mozzarella with Wandin Yallock heirloom tomatoes, Kyneton correggiola olive oil, nduja and fig leaf oil

OR

Salumi misti – 24 months cured Fratelli Galloni prosciutto di parma, bresaola, capocollo and mortadella

OR

Capesante in padella – pan seared Shark Bay scallops with cauliflower purée, pickled kohlrabi, dill oil, Yarra Valley bloody shiraz and gin caviar 5

Primi

Cavatelli con ragù di maiale – pork sausage ragù slow cooked with fennel, garlic, carrot, rosemary, Sardinian Pala I Fiori Vermentino (bottle, \$55), sugo and pecorino sardo

OR

Ravioli fatti a mano – ravioli filled with silverbeet, buffalo ricotta, mint, nutmeg with burnt butter and sage

OR

Agnolotti del plin – handmade agnolotti filled with mortadella, beef short rib, pancetta, porcini mushrooms with burnt butter, sage and pecorino

OR

Spaghetti con vongole e polpo – hand cut squid ink spaghetti with Lakes Entrance octopus, Cloudy Bay vongole, chili, anchovies, cherry tomato and bottarga 7 (add half lobster \$45)

Secondi

Pesce al forno – oven baked Corner Inlet pink snapper with spinach, pan roasted mini peppers and olive salsa

OR

Arrosto di maiale – slow cooked rolled pork belly with cannellini beans, cicoria and salsa verde

OR

Brasato di agnello – Mt Leura lamb neck slow cooked with lemon peel, carrot, garlic, bay leaf with cavolo nero, potato and gremolata

OR

Bistecca di manzo – 350g pasture fed black angus rib eye with borlotti beans, cicoria and salsa dierbe 10

Contorni

Patata arrostita – roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 9

Insalata di finocchio – florence fennel, rocket, orange, lemon, olive oil and pecorino 12

Insalata mista – Glenora rocket, endive, radicchio, pecorino sardo, lemon, olive oil 12

Dolci

Tiramisu – traditional, decadent and creamy, flavours of chocolate and coffee mixed with a cocktail of sweet liquors

OR

Panna cotta dei sogni – 'wobbly' panna cotta flavoured with vanilla beans and Grappa, served with citrus infused baked rhubarb

OR

Torta al cioccolato – flourless chocolate cake made with 70% cocoa chocolate, texture of chocolate mousse, served with crème fraiche

OR

Crostata di limone – traditional lemon tart, not sweet. A burst of citrus served with crème fraiche

OR

Affogato – homemade vanilla ice-cream served with coffee

Frangelico 12

Espresso Martini 22

LUNCH

Friday & Saturday 12-3

Sunday 11.30 – 3.30pm

DINNER

Wednesday - Saturday

5.30 – 10pm

Chef's Table @ Home: Mondays, Tuesdays & Good Friday 6 course Tasting Menu prepared in your home by our chef, an intimate dining experience 8-20pax, book online now

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www.littleblackpigandsons.com.au