



LITTLE BLACK PIG & SONS
24th March 2021

Let us take you on a journey...
5 course Tasting Menu 90pp Matching Wines 55pp

Cicietti

Lemon Tree Passage 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
Crostino con salsiccia e straciatella – grilled crostini
with free range pork sausage meat, straciatella,
fennel, chilli, and olive oil
OR
Carpaccio di manzo – thinly sliced pasture fed black
angus beef carpaccio with capers, truffle mayo, grilled
croutons, 36 month aged parmigiano reggiano and
Glenora rocket
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 Jerusalem artichoke purée, Yarra Valley smoked
salmon caviar, lemon and dill oil 5

Primi

Pappardelle con ragù di coniglio – rabbit ragù slow
cooked with garlic, carrot, 2019 Cantina Pra Otto
Soave Veneto Italy (bottle \$66), porcini mushrooms
and pecorino sardo
OR
Ravioli fatti a mano – ravioli filled with spinach,
buffalo ricotta, mint, nutmeg with burnt butter and
sage
OR
Spaghetti con vongole e calamari – hand cut squid ink
spaghetti with Lakes Entrance calamari, Cloudy Bay
vongole, chili, anchovies, cherry tomato, bottarga 7
(add half lobster \$45)

Easter Seafood Pack

Mooloolaba king prawns, Moreton Bay bugs,
Merimbula Rock Oysters, Tasmanian cold-smoked
salmon
Pick up Thursday 1st April, 1-5pm

Secondi

Pesce al forno – oven baked Corner Inlet flounder with
fennel, Glenora rocket and heirloom tomato salsa
OR
Arrosto di maiale – slow cooked rolled pork belly with
borlotti beans, radicchio and salsa verde
OR
Carne di agnello – pan roasted Mt Leura lamb rump
with cauliflower purée, spinach, olives, caramelised
onion and lamb jus
OR
Brasato di vitello – veal shin slow cooked with juniper
berries, carrot, garlic, sugo with cavolo nero, potatoes
and gremolata

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 di radicchio - rocket, radicchio, candied
walnuts, pink lady apple, balsamic 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

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www.littleblackpigandsons.com.au