



LITTLE BLACK PIG & SONS
31st March 2021

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

Ciccietti

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
Carne cruda di manzo – finely chopped pasture fed black angus beef tartare with cauliflower purée, burnt truffle butter, capers and toasted pangrattato
OR
Salumi misti – 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, capocollo, mortadella and marinated artichoke hearts
OR
Gamberi alla griglia – chargrilled Skull Island prawns with roasted heirloom tomato, olives, capers, lemon and parsley 8

Primi

Malloreddus con ragù di agnello – Mt Leura lamb ragù slow cooked with garlic, carrot, Payne's Rise Yarra Valley Chardonnay (glass 14, bottle 65), green peas and pecorino sardo
OR
Ravioli fatti a mano – ravioli filled with spinach, porcini mushrooms, buffalo ricotta, mint, nutmeg with burnt butter and sage
OR
Spaghetti con vongole e gamberi – hand cut squid ink spaghetti with Mooloolaba prawns, Cloudy Bay vongole, chili, anchovies, cherry tomato, bottarga 7

Secondi

Pesce al forno – oven baked Spring Creek barramundi with spinach, capers, cherry tomato and olive salsa
OR
Arrosto di maiale – slow cooked rolled pork belly with silverbeet, chickpeas and salsa verde
OR
Brasato di vitello – veal shin slow cooked with juniper berries, carrot, garlic, sugo with cavolo nero, potatoes and gremolata
OR
Petto d'anatra arrosto – pan roasted corn fed Milla's duck breast with salt baked beetroot, celeriac purée and duck jus 5

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, pear, gorgonzola D.O.P, balsamic, correggiola 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

03 9459 9114

www.littleblackpigandsons.com.au