



LITTLE BLACK PIG & SONS

7th April 2021

Let us take you on a journey...

5 course Tasting Menu 90pp Matching Wines 55pp

Cicietti

Boomer Bay Tas Pacific oysters with pickled apple and
avruga caviar

OR

House marinated Mt Zero olives

OR

Tempura battered sage leaves

Antipasti

Raviolone al tuorlo di uovo, ricotta e tartufo –
raviolone filled with free range egg yolk, buffalo
ricotta and black truffles with burnt butter, sage and
36 month parmigiano Reggiano

OR

Polenta bianco con ragù di funghi – Victorian
mushroom ragù slow cooked with capers, onion, basil
with pecorino sardo and white polenta

OR

Salumi misti – 24 months cured Fratelli Galloni
prosciutto di parma, venison salami, capocollo,
mortadella and marinated artichoke hearts

OR

Pizzelle con squacquerone e riccio di mare –
housemade savoury pizzelle with That's Amore
squacquerone, sea urchin roe, lemon and bloody
shiraz and gin caviar 7

Primi

Pappardelle con ragù di vitello – veal ragù slow
cooked with pancetta, porcini mushrooms, carrot,
garlic, 2019 Cantina Pra Otto Soave (bottle 66),
rosemary and pecorino sardo

OR

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

OR

Cappelletti di mare – handmade cappelletti filled with
Mooloolaba prawns, Southern Rock lobster, lemon
zest, parsley with lobster head bisque and herbs 5

Mondays and Tuesdays: Chef's Table @ Home

6 course Tasting Menu prepared in your home by our
chef, an intimate dining experience

Secondi

Pesce al forno – oven baked Port Philip Bay gold band
snapper with roasted peppers, spinach, olives, capers
and olive salsa

OR

Arrostito di maiale – slow cooked rolled pork belly with
cime di rapa, borlotti beans and salsa verde

OR

Brasato di agnello – Mt Leura lamb shoulder slow
cooked with juniper berries, cloves, carrot, garlic,
sugo with potato, cavolo nero and gremolata

OR

Bistecca di manzo – 350gm pasture fed black angus
rib eye with cicoria, cannellini beans and salsa
pomodoro 10

Contorni

Patata arrostita – roast potatoes with red peppers,
rosemary, garlic, bay leaf and olive oil 10

Insalata di finocchio – florence fennel, rocket, orange,
lemon, olive oil and pecorino 13

Cavoletti di bruxelles – brussel sprouts cooked with
pancetta, pine nuts, raisins and pecorino 15

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

DINNER

Friday & Saturday 12-3

Wednesday - Saturday

Sunday 11.30 – 3.30pm

5.30 – 10pm

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www.littleblackpigandsons.com.au