



LITTLE BLACK PIG & SONS

14th 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

Hard boiled egg with cuca anchovies and capers

Antipasti

Carpaccio di pesce – thinly sliced Mooloolaba marlin
with shallots, persimmons, chili, lemon, fried capers
and bottarga

OR

Nduja con ricotta e arancia marmellata – spicy
Calabrian sausage, whipped That's Amore ricotta,
house made orange marmalade and piadina

OR

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

OR

Costolette di maiale – Murray valley pork back ribs
cooked twice with fennel flowers and pickled kohlrabi

4

Primi

Pappardelle con ragù di manzo – Hobbies Howe beef
short rib ragù slow cooked with pancetta, porcini
mushrooms, carrot, garlic, carricante (2019 Tornatore
Etna Bianco *Sicily Italy*, bottle 85), rosemary and
pecorino sardo

OR

Scarpinocc fatti a mano – handmade scarpinocc filled
with roasted butternut pumpkin, leek, buffalo ricotta,
mint, nutmeg with burnt butter and sage

OR

Spaghetti con vongole e granchio – handcut squid ink
spaghetti with Cloudy Bay clams, Shark Bay blue
swimmer crab meat, cherry tomato, garlic, parsley and
bottarga 7

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 Eden NSW pink snapper
with Sardinian fregola, capers, cherry tomatoes,
saffron and olive salsa

OR

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

OR

Capretto brasato – kid goat slow cooked with lemon
peel, carrot, garlic, onion, soave (2019 Cantina Pra
Otto Soave *Veneto Italy*, bottle 66) with cavolo nero,
potato and gremolata

OR

Bistecca di manzo – 350gm pasture fed black angus
rib eye with locally foraged pine mushrooms,
silverbeet and salsa dierbe 10

Contorni

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

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

Verdure arrostiti in padella – pan roasted autumn
vegetables with garlic and herbs 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

03 9459 9114

www.littleblackpigandsons.com.au