



LITTLE BLACK PIG & SONS
28th April 2021

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

Cicietti

Ostrica con mela – Merimbula NSW rock oysters with
pickled apple and avruga caviar
OR
House marinated Mt Zero olives

Antipasti

Bufala di mozzarella – That's Amore buffalo
mozzarella with broadbeans, mint, correggiola olive
oil, lemon, pecorino and Glenora sweet rocket
OR

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

Salumi misti – 24 months cured Fratelli Galloni
prosciutto di parma, cinghiale salami, bresaola,
mortadella and marinated artichoke hearts
OR

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

Primi

Cavatelli con ragù di maiale – handmade cavatelli with
St Bernard's pork ragù, carrot, Vermentino, garlic and
pecorino sardo
2019 Pala I Fiori Vermentino Sardegna Italy btl 55
OR

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

Cappelletti ai frutti di mare – squid ink cappelletti
filled with Mooloolaba prawns, Shark Bay blue
swimmer crab meat, parsley, chives and prawn head
bisque 7

Secondi

Polpo alla griglia – twice cooked Lakes Entrance
pallidus octopus with potato, borlotti beans, lemon
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 shoulder slow
cooked with juniper berries, cloves, carrot, garlic, Etna
Bianco, cavolo, gremolata and polenta
2019 Tornatore Etna Bianco Sicily Italy btl 85
OR

Petto d'anatra – pan roasted Milla's cornfed duck
breast with spiced pumpkin purée, spring onion and
duck jus 7

Contorni

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

Insalata di radicchio – Treviso radicchio, rocket,
walnut, balsamic, olive oil, gorgonzola dolce D.O.P 13

Caponata alla siciliana – eggplants, raisins, pine nuts,
capers, olives, sugo and basil 14

Dolci

Tiramisu della Nonna – 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

Thursday-Saturday 12-3

Wednesday - Saturday

Sunday 11.30 – 3.30pm

5.30 – 10pm

Monday and Tuesday: Chef's Table @ Home

6 course Tasting Menu prepared in your home by Chef
David, an intimate dining experience

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www.littleblackpigandsons.com.au