



LITTLE BLACK PIG & SONS

12th May 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

OR

Pane e acciughe – grilled bread and Cuca anchovies

Antipasti

Polenta con ragù di funghi – locally grown and foraged mushroom ragù cooked with capers, shallots, garlic, polenta and Parmigiano Reggiano

OR

Carne cruda di agnello – finely chopped lamb tartare with chives, shallots, truffled cauliflower purée and garlic aioli

OR

Salumi misti – 24 months cured Fratelli Galloni prosciutto di parma, cinghiale salami, capocollo and mortadella

OR

Carpaccio di capesante – Shark Bay scallop carpaccio with nduja, new season blood orange, lemon, dill oil 4

Primi

Pappardelle con ragù di manzo – Hobbies Howe beef short rib ragù slow cooked with carrot, porcini mushrooms, garlic, rosemary, Tiefenbrunner pinot grigio, sugo and pecorino sardo

2019 Tiefenbrunner Pinot Grigio Alto *Adige Italy* gls 13 btl 62

OR

Ravioli fatti a mano – handmade ravioli filled with cime di rapa, 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 clams, chili, garlic and bottarga 6

Secondi

Pesce al forno – oven baked Corner Inlet whole flounder with persimmon, olives, capers, lemon

OR

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

OR

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

OR

Bistecca di manzo – chargrilled pasture fed 350gm rib eye with mushrooms, silverbeet and salsa dierbe 10

Contorni

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

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

Cavoletti di bruxelles – pan fried brussel sprouts with pancetta, pine nuts, raisins and ricotta salata 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

Thursday-Saturday 12-3
Sunday 11.30 – 3.30pm

DINNER

Wednesday – Saturday
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

03 9459 9114

www.littleblackpigandsons.com.au