



LITTLE BLACK PIG & SONS
26th May 2021

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

Cicietti

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

Antipasti

Paccheri al ragù di seppia – handrolled paccheri with
Eden NSW cuttlefish ragù cooked with cacciatore
salami, garlic, oregano and sugo

Carpaccio di manzo – thinly sliced pasture fed black
angus beef carpaccio with Glenora rocket, 36-months
aged parmigiano reggiano, truffled butter and lemon

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

Primi

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

2018 TarraWarra South Block Chardonnay Yarra
Valley VIC gls 14 btl 65

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

Spaghetti con vongole e gamberi – hand cut squid ink
spaghetti with Mooloolaba prawns, Cloudy Bay clams,
chili, garlic and bottarga 6

Monday and Tuesday: Chef's Table @ Home

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

Secondi

Pesce al forno – oven baked Portland hapuka with
braised fennel, spinach, lemon and caper salsa

Arrosto di maiale – slow cooked rolled pork belly with
braised red cabbage, balsamic and salsa verde

Capretto brasato – kid goat slow cooked with lemon,
anchovies, carrot, garlic, rosemary, sugo with cavolo,
gremolata and potato

Cotoletta all Milanese – pan fried crumbed veal cutlet
with swiss mushrooms, silverbeet and olive salsa 5

Contorni

Patata arrostita – roast potatoes with red peppers,
rosemary, garlic, bay leaf and olive oil 12

Insalata di finocchio – florence fennel, rocket, orange,
radicchio, lemon, olive oil and pecorino 12

Insalata di radicchio – Treviso radicchio, rocket,
lemon, olive oil, apple and pecorino 12

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

03 9459 9114

www.littleblackpigandsons.com.au