



LITTLE BLACK PIG & SONS

16th June 2021

Let us take you on a journey...

5 course Tasting Menu 95pp Matching Wines 60pp

Cicietti

Ostrica con mela – St. Helens pacific oysters with pickled apple and avruga caviar

OR

House marinated Mt. Zero olives

Antipasti

Garganelli cacio e pepe al tartufo - hand rolled garganelli with 36 months aged Parmigiano-Reggiano, roasted black pepper and freshly shaved Manjimup WA truffles

OR

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

OR

Capasante in padella – pan seared Shark Bay scallops with truffled cauliflower purée, Yarra Valley bloody shiraz and gin caviar, lemon and dill oil 6

Primi

Pappardelle con ragù di agnello – Mt. Leura saltbush lamb ragù slow cooked with carrot, pancetta, garlic, rosemary, sage, pinot grigio, sugo and pecorino sardo

OR

Ravioli fatti a mano – handmade ravioli filled with silverbeet, porcini mushrooms, buffalo ricotta, mint, nutmeg with burnt butter and sage

OR

Cappelletti di coniglio – handmade cappelletti filled with Flinders Ranges SA rabbit meat and oregano with burnt butter, sage and freshly shaved new season Manjimup WA truffles 4

OR

Spaghetti con vongole e granchio – hand cut squid ink spaghetti with blue swimmer crab meat, 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 Spring Creek barramundi with fregola, spinach, lemon and caper salsa

OR

Arrosto di maiale – slow cooked rolled pork belly with lentil ragù, silverbeet and salsa verde

OR

Brasato di vitello – veal shin slow cooked with juniper berries, carrot, garlic, sugo with cavolo nero, potatoes and gremolata

OR

Carne di agnello – pan roasted Mt. Leura saltbush lamb rump with roasted butternut purée, braised spinach and lamb jus

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

Fagiolini alla genovese – green beans cooked with garlic, anchovies, sugo 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

03 9459 9114

www.littleblackpigandsons.com.au