



LITTLE BLACK PIG & SONS
23rd June 2021

Let us take you on a journey...
5 course Tasting Menu 95pp Matching Wines 60pp

Cicietti

Ostrica con mela – Coffin Bay SA pacific oysters with
pickled apple and avruga caviar
OR
House marinated Mt. Zero olives

Antipasti

Carpaccio di sgombro – thinly sliced citrus-cured
Cairns Spanish mackerel with kohlrabi, capers,
parsley, lemon and bottarga
OR
Carne cruda di manzo – finely chopped pasture fed
black angus beef tartare with chives, shallots,
pecorino sardo, shaved black truffles on carta di
musica
OR
Salumi misti – 24 months cured Fratelli Galloni
prosciutto di parma, cinghiale salami, capocollo and
mortadella
OR
Raviolone al tuorlo di uovo, ricotta e tartufo –
raviolone filled with free range egg yolk, buffalo
ricotta and Manjimup WA black truffles with burnt
butter, sage and 36-month parmigiano reggiano 4

Primi

Cavatelli 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
spinach, leek, buffalo ricotta, mint, nutmeg with burnt
butter and sage
OR
Spaghetti con vongole e gamberi – hand cut squid ink
spaghetti with Mooloolaba prawns, Cloudy Bay clams,
chili, garlic and bottarga 5

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 Lakes Entrance whole
flounder with rocket, fennel, lemon and olive salsa
OR
Arrosto di maiale – slow cooked rolled pork belly with
cicoria, cannellini beans and salsa verde
OR
Brasato di agnello – Mt. Leura saltbush lamb slow
cooked with juniper berries, rosemary, carrot, garlic,
soave with cavolo nero and potatoes
OR
Bistecca di manzo – 350gm pasture fed black angus
rib eye with silverbeet, swiss mushrooms and salsa
dierbe 10

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
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

Thursday-Saturday 12-3
Sunday 11.30 – 3.30pm

DINNER

Wednesday - Saturday
5.30 – 10pm

03 9459 9114

www.littleblackpigandsons.com.au