



LITTLE BLACK PIG & SONS
7th July 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

Vitello tonnato – thinly sliced poached veal with tuna
sauce, capers, navel orange, rocket, pecorino sardo
and new season Kyneton olive oil

OR

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

OR

Capesante in padella – pan seared Shark Bay scallops
with Jerusalem artichoke purée, dill oil, lemon,
kohlrabi salsa, and Yarra Valley bloody shiraz and gin
caviar \$5

OR

Garganelli alla carbonara – handrolled garganelli with
guanciale, free range egg yolk, cracked pepper and 36
month aged parmigiano reggiano

Add Manjimup WA black Périgord truffles \$4

Primi

Pappardelle con ragù di anatra – cornfed Milla's duck
ragù slow cooked with garlic, carrot, porcini
mushrooms, Cantina Pra Otto Soave, sage and
pecorino sardo

OR

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

OR

Spaghetti con vongole e granchio – hand cut squid ink
spaghetti with Shark Bay 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 Howie Reef saddletail
snapper with braised spinach, capers, lemon and olive
salsa

OR

Arrosto di maiale – slow cooked rolled pork belly with
chickpea inzimino, silverbeet and salsa verde

OR

Capretto brasato – kid goat slow cooked with lemon
peel, carrot, garlic, onion, Cantina Pra Otto Soave with
cavolo nero, potato and gremolata

OR

Bistecca di manzo – 350gm pasture fed black angus
rib eye with silverbeet, mushrooms, 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 \$14

Fagiolini alla Genovese – green beans cooked with
anchovies, garlic, parsley and ricotta salata \$15

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