



LITTLE BLACK PIG & SONS
14th July 2021

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

Cicietti

Ostrica con mela – Blackman’s Bay TAS pacific oysters
with pickled apple and avruga caviar
OR
House marinated Mt. Zero olives

Antipasti

Carpaccio di pesce – citrus cured thinly sliced Lakes
Entrance gurnard with celery broth, lemon purée,
kohlrabi, new season blood orange and bottarga
OR
Mozzarella di bufala – That’s Amore buffalo
mozzarella with broadbeans and green pea sott’olio,
prosciutto di parma, lemon, mint, pecorino sardo and
new season olive oil
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 aged parmigiano reggiano
Add Manjimup WA black Périgord truffles \$5

Primi

Pappardelle con ragù di vitello – veal ragù slow
cooked with pancetta, garlic, carrot, sugo, Tarra Warra
chardonnay, oregano and pecorino sardo
OR
Ravioli fatti a mano – handmade ravioli filled with
spinach, porcini mushrooms, buffalo ricotta, mint,
nutmeg with burnt butter and sage
OR
Spaghetti con vongole e polpo – hand cut squid ink
spaghetti with Lakes Entrance pallidus octopus,
Cloudy Bay clams, anchovies, chili, garlic, bottarga \$7

Secondi

Pesce al forno – oven baked Lakes Entrance whole
flounder with rocket, florence fennel, blood orange,
lemon and olive salsa
OR
Arrosto di maiale – slow cooked rolled pork belly with
cime di rapa, cannellini beans and salsa verde
OR
Carne di agnello – pan roasted lamb rump with
braised spinach, roasted butternut purée and jus
OR
Cotoletta alla milanese – oven baked crumbed veal
cutlet with silverbeet, swiss mushrooms 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 \$14
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

DINNER

Thursday-Saturday 12-3

Wednesday - Saturday

Sunday 11.30 – 3.30pm

5.30 – 10pm

www.littleblackpigandsons.com.au