



LITTLE BLACK PIG & SONS  
24<sup>th</sup> November 2021

Let us take you on a journey...

**5 course Tasting Menu 95pp**  
Matching Wines 60pp

*Cicietti*

Ostrica con mela – Merimbula NSW rock oysters with  
pickled apple and avruga caviar  
OR  
House marinated Mt. Zero olives  
OR  
Tempura battered sage leaves

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*Antipasti*

Carpaccio di tonno – citrus cured Mooloolaba albacore  
tuna carpaccio with watermelon, chili, capers, shallots,  
lemon, olive oil and bottarga  
OR  
Fiori di zucchini farciti – zucchini blossom stuffed  
with buffalo ricotta, mozzarella, basil and mint with  
confit garlic aioli  
OR  
Salumi misti – 24-months cured Fratelli Galloni  
Prosciutto di Parma, kangaroo salami, capocollo and  
mortadella  
OR  
Capesante in padella – pan-seared Shark Bay scallops  
with cauliflower purée, pickled pear, Yarra Valley  
bloody shiraz and gin caviar, lemon and dill oil \$6

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*Primi*

Pappardelle con ragù di coda di bue – Hobbies Howe  
oxtail ragù slow-cooked with carrot, porcini  
mushrooms, garlic, rosemary, Pala Vermentino, sugo  
and pecorino sardo  
OR  
Ravioli fatti a mano – handmade ravioli filled with  
roasted butternut pumpkin, leek, buffalo ricotta, mint  
and nutmeg with burnt butter and sage  
OR  
Cappelletti di mare – handmade cappelletti filled with  
Mooloolaba prawns, southern rock lobster meat,  
chives, lemon and shallots with  
lobster head bisque \$6

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*Secondi*

Pesce al forno – oven-baked Lakes Entrance blue eye  
with spinach, cherry tomatoes, olives, capers and  
olive salsa  
OR  
Arrosto di maiale – slow-cooked rolled pork belly with  
braised red cabbage, fennel and salsa verde  
OR  
Brasato di agnello – Mt Leura lamb neck slow-cooked  
with lemon peel, carrot, garlic, rosemary, sugo with  
cavolo, potato and gremolata  
OR  
Cotoletta alla milanese – oven-baked crumbed veal  
cutlet with silverbeet, Swiss mushrooms and  
olive salsa \$7

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*Contorni*

Patata arrostita – roast potatoes with red peppers,  
rosemary, garlic, bay leaf and olive oil \$13  
  
Insalata di finocchio – florence fennel, radicchio,  
rocket, orange, lemon, olive oil and pecorino \$14  
  
Insalata di radicchio – radicchio, rocket, candied  
walnut, vincotto, apple and gorgonzola dolce D.O.P  
\$15

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*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

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LUNCH

Thursday-Saturday 12-3  
Sunday 11.30 – 3.30pm

DINNER

Wednesday - Saturday  
5.30 – 10pm