



LITTLE BLACK PIG & SONS
1st December 2021

Let us take you on a journey...

5 course Tasting Menu 95pp
Matching Wines 60pp

Cicietti

Ostrica con mela – Lemon Tree passage NSW rock oysters with pickled apple and avruga caviar

OR

House marinated Mt. Zero olives

Antipasti

Fiori di zucchini farciti – zucchini blossom stuffed with buffalo ricotta, mozzarella, basil and mint with confit garlic aioli

OR

Carne crudo di agnello – Mt. Leura lamb backstrap finely chopped with shallots, capers, pecorino sardo, caramelised onion purée and carta di musica

OR

Sardine all griglia – chargrilled Lakes Entrance sardine with fennel, rocket, pine nuts, raisins, pangrattato, olive oil and bottarga

OR

Salumi misti – 24-months cured Fratelli Galloni Prosciutto di Parma, kangaroo salami, capocollo and mortadella

OR

Raviolone al tuorlo di uovo, ricotta e tartufo – raviolone filled with free-range egg yolk, buffalo ricotta and black truffles with burnt butter, sage and 36-months aged Parmigiano Reggiano \$3

Primi

Pappardelle con ragù di vitello – veal shin ragù slow-cooked with carrot, porcini mushrooms, garlic, oregano, soave, sugo and pecorino sardo

OR

Ravioli fatti a mano – handmade ravioli filled with spinach, asparagus, artichoke, leek, buffalo ricotta, mint and nutmeg with burnt butter and sage

OR

Spaghetti con vongole e cozze – hand-cut squid ink spaghetti with Portarlington mussels, cherry tomato, Cloudy Bay clams, anchovies, chili, garlic and 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 radicchio, cannellini beans, fennel and salsa verde

OR

Petto d'anatra arrosto – pan-roasted corn-fed Milla's duck breast with spinach, blackberries and truffled duck jus

OR

Bistecca di manzo – chargrilled pasture-fed pure angus 350g rib eye with swiss mushrooms, silverbeet and salsa d'erbe \$10

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 fave – broadbeans, raisins, celery, rocket, ricotta salata, lemon and olive oil \$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

DINNER

Thursday-Saturday 12-3

Wednesday - Saturday

Sunday 11.30 – 3.30pm

5.30 – 10pm