



LITTLE BLACK PIG & SONS
8th December 2021

Let us take you on a journey...

5 course Tasting Menu 95pp
Matching Wines 60pp

Cicietti

Ostrica con mela – Pambula NSW rock 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

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, bresaola and
mortadella

OR

Capesante in padella – pan-seared Shark Bay scallops
with cauliflower purée, kohlrabi salsa, Yarra Valley
bloody shiraz and gin caviar, lemon and dill oil \$6

Primi

Pappardelle con ragù di maiale – pork neck ragù slow-
cooked with carrot, fennel seed, garlic, oregano, pinot
grigio, sugo and pecorino sardo

OR

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

OR

Spaghetti con vongole e gamberi – hand-cut squid ink
spaghetti with Mooloolaba prawns, cherry tomato,
Cloudy Bay clams, anchovies, chili, garlic, bottarga \$7

Secondi

Pesce al forno – oven-baked Riverina Murray cod with
braised spinach, zucchini, olives, capers, lemon and
olive salsa

OR

Arrosto di maiale – slow-cooked rolled pork belly with
lentil ragù, cicoria and salsa verde

OR

Carne di agnello – pan-roasted lamb rump with
braised spinach, roasted carrot purée and jus

OR

Bistecca di manzo – chargrilled pasture-fed pure
angus 350g rib eye with swiss mushrooms, silverbeet
and salsa d'erbe \$12

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

Fagiolini alla genovese – green beans with sugo,
anchovies, parsley and ricotta salata \$12

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