



LITTLE BLACK PIG & SONS
15th December 2021

Let us take you on a journey...

5 course Tasting Menu 95pp
Matching Wines 60pp

Cicietti

Ostrica con mela – St Helens TAS rock oysters with
pickled apple and avruga caviar

OR

House marinated Mt. Zero olives

OR

Deep-fried sage leaves

Antipasti

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

OR

Carpaccio di manzo – thinly sliced black angus beef
carpaccio with burnt truffled butter, aioli, 36-month
Parmigiano Reggiano, croutons, lemon and rocket

OR

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

OR

Polpo alla griglia - chargrilled Lakes Entrance octopus
with potato, borlotti beans, lemon, olive oil and
caper salsa \$6

Primi

Cavatelli con ragù di maiale – St Bernard's pork ragù
slow-cooked with carrot, chili, fennel, garlic, pinot
grigio, sugo and pecorino sardo

OR

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

OR

Spaghetti con vongole e granchio – hand-cut squid ink
spaghetti with Shark Bay blue swimmer crab meat,
cherry tomato, Cloudy Bay clams, anchovies, chili,
garlic and bottarga \$7

Secondi

Pesce al forno – oven-baked Spring Creek barramundi
with spinach, olives, cherry tomatoes, capers, lemon
and olive salsa

OR

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

OR

Quaglia arrostito – prosciutto-wrapped quail stuffed
with pork sausage meat, pine nuts and sultanas with
parsnip purée, spinach and vincotto

OR

Cotoletta all milanese – pan-fried crumbed veal cutlet
with swiss mushrooms, silverbeet and olive salsa \$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 radicchi – treviso radicchio, candied
walnuts, balsamic, apple, gorgonzola dolce D.O.P \$14

Dolci

Crostata al formaggio – New York style baked
cheesecake with macerated cherries

OR

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 – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm