



LITTLE BLACK PIG & SONS
12th January 2022

Let us take you on a journey...

5 course Tasting Menu 99pp
Matching Wines 60pp

Cicietti

Ostrica con mela – Blackmans Bay TAS 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

Vitello tonnato – thinly sliced poached veal with tuna
sauce, capers, navel orange, rocket, pecorino sardo
and new season Kyneton olive oil

OR

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

OR

Mozzarella di bufala – That's Amore buffalo
mozzarella with new season Heathcote figs, Prosciutto
di Parma, olive oil and aceto di balsamico tradizionale

OR

Gamberi alla griglia – chargrilled Mooloolaba king
prawn with lemon, olive oil, roasted pepper salsa and
bottarga \$7

Primi

Pappardelle con ragù di agnello – Mt. Leura lamb ragù
slow-cooked with carrot, garlic, oregano, rosemary,
Etna Bianco, sugo and pecorino romano

OR

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

OR

Cappelletti di mare – handmade cappelletti filled with
Southern Rock lobster meat, Mooloolaba prawns,
chives and shallots with lobster head bisque \$6

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
cicoria, green peas 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 radicchi – treviso radicchio, candied
walnuts, balsamic, apple, gorgonzola dolce D.O.P \$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 – Sunday

Wednesday – Saturday

12 – 3pm

6 – 10pm

www.littleblackpigandsons.com.au