



LITTLE BLACK PIG & SONS
19th January 2022

Let us take you on a journey...

5 course Tasting Menu 99pp
Matching Wines 65pp

Cicietti

Ostrica con mela – Pipe Clay Lagoon Tas 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
Mozzarella di bufala – pan-roasted mini peppers with That's Amore buffalo mozzarella, Prosciutto di Parma, olives, capers, shallots and olive oil
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-month aged Parmigiano Reggiano \$3

Primi

Pappardelle con ragù di vitello – veal shin ragù slow-cooked with carrot, pancetta, porcini mushrooms, garlic, oregano, soave, sugo and pecorino sardo
OR
Ravioli fatti a mano – handmade ravioli filled with spinach, green peas, zucchini, buffalo ricotta, mint and nutmeg with burnt butter and sage
OR
Bottoni con mortadella e parmigiano reggiano – handmade bottoni pasta filled with mortadella, That's Amore buffalo ricotta, sage and black pepper with 36-month aged Parmigiano Reggiano
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 Riverina Murray Cod with spinach, olives, cherry tomato, lemon and olive salsa
OR
Arrosto di maiale – slow-cooked rolled pork belly with radicchio, cannellini beans, fennel and salsa verde
OR
Carne di agnello – pan-roasted Mt. Leura lamb noisette with smoked eggplant, spinach, caramelised onion purée and lamb 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 radicchio – radicchio, beetroot, gorgonzola dolce D.O.P, walnut, balsamic and rocket \$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 – Sunday	Wednesday – Saturday
12 – 3pm	6 – 10pm