



LITTLE BLACK PIG & SONS

2nd March 2022

Let us take you on a journey...

5-course Tasting Menu 99pp

*Matching Wines 65pp | Truffles / Lobster MP
Seafood Tasting Menu 165pp*

Cicchetti

Ostrica con mela – Pipeclay Lagoon Tas oysters with pickled apple and avruga caviar

OR

House marinated Mt. Zero olives

Antipasti

Carpaccio di pesce – thinly sliced Eden NSW pink snapper with watermelon, chili, capers, parsley, lemon, olive oil and bottarga

OR

Mozzarella di bufala – That's Amore buffalo mozzarella with new season figs, braised radicchio, prosciutto di parma, aged balsamic, walnuts and fig leaf oil

OR

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

OR

Costolette di maiale – oven-baked glazed Murray Valley pork back ribs with fennel flowers and pickled kohlrabi

OR

Raviolone di mare – handmade raviolone filled with southern rock lobster, Mooloolaba prawns, chives and shallots with lobster bisque \$5

Primi

Pappardelle con ragù di agnello – lamb shin ragù slow-cooked with carrot, speck, garlic, oregano, rosemary, porcini mushrooms, etna bianco and sugo with pecorino sardo

OR

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

OR

Spaghetti con vongole e granchio – hand-cut squid ink spaghetti with Fraser Isle spanner crab meat, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga \$6



Secondi

Pesce al forno – oven-baked Lakes Entrance whole flounder with rocket, florence fennel, orange, lemon and olive salsa

OR

Arrostito di maiale – slow-cooked rolled pork belly with borlotti beans, radicchio, and salsa verde

OR

Carne di agnello – pan-roasted lamb rump with spinach, black garlic, roasted butternut purée and lamb 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

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