



LITTLE BLACK PIG & SONS

9th 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 – Duck Bay Tas oysters with pickled apple and avruga caviar

OR

House marinated Mt. Zero olives

OR

Acciughe e pane – Cuca anchovies with grilled bread, thyme and balsamic

Antipasti

Carne cruda di vitello – finely chopped veal tartare with truffled butter, shallots, anchovies and garlic aioli on carta di musica

OR

Polenta con ragù di funghi – Victorian mushroom ragù slow-cooked with capers, onion and basil with pecorino sardo and polenta

OR

Ricotta montata con pomodoro – That's Amore whipped ricotta with heirloom tomatoes, green olives, black garlic, toasted pangrattato and olive oil

OR

Polpo alla griglia – chargrilled Lakes Entrance pallidus octopus with potato, chickpeas, parsley, lemon, olive oil and bottarga \$6

Primi

Cavatelli con ragù di maiale – pork sausage ragù slow-cooked with carrot, fennel, garlic, oregano, rosemary, chili, soave and sugo with pecorino sardo

OR

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

OR

Cappelletti di mare – handmade squid ink cappelletti filled with southern rock lobster, Mooloolaba prawns, parsley and shallots with lobster head bisque \$7



Secondi

Pesce al forno – oven-baked pink snapper with fregola, cherry tomatoes, Coffin Bay clams, lemon and olive salsa

OR

Arrostito di maiale – slow-cooked rolled pork belly with braised cabbage, fennel and salsa verde

OR

Petto d'anatra arrostito – pan-roasted cornfed Milla's duck breast with spinach, roasted carrot purée, braised radicchio 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

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 – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm