



LITTLE BLACK PIG & SONS

30th 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 – Blackmans Bay Tas oysters with pickled apple and avruga caviar

OR

Costoletta di maiale - oven-baked glazed Murray Valley pork back rib

Antipasti

Kangaroo tonnato – finely chopped kangaroo tartare with shallots, chives, tuna dressing and pickled carrots on carta di musica

OR

Ricotta montata con prosciutto e pesche – That's Amore whipped ricotta with chargrilled peaches, Prosciutto di Parma, pistachio, olive oil and aceto di balsamico tradizionale

OR

Ravioli di granchio – silverbeet leaf “ravioli” filled with Fraser Isle spanner crab meat and lemon zest with celery broth, dill oil and bloody shiraz and gin caviar

Primi

Pappardelle con ragù di coda di bue – Hobbies Howe oxtail ragù slow-cooked with carrot, porcini mushrooms, garlic, rosemary, Pala Vermentino, sugo and pecorino sardo

OR

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

OR

Cappelletti di anatra – handmade cappelletti filled with Milla's duck, porcini mushrooms, carrot and oregano with burnt butter, 36-months aged Parmigiano Reggiano and sage

OR

Spaghetti con vongole e gamberi – hand-cut squid ink spaghetti with Mooloolaba prawns, cherry tomato, Cloudy Bay clams, anchovies, chili, garlic, bottarga \$7



Secondi

Pesce al forno – oven-baked Lakes Entrance flounder with roasted tomatoes, olives, capers and lemon

OR

Arrosto di maiale – slow-cooked rolled pork belly with silverbeet, cannellini beans and salsa verde

OR

Brasato di vitello – veal shin slow-cooked with lemon peel, anchovies, carrot, garlic and potato with cavolo nero and gremolata

OR

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

Contorni

Patata arrostita – roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil \$13

Caponata alla siciliana – eggplant, raisins, pine nuts, capers, olives, sugo and basil \$16

Insalata di radicchio – radicchio, rocket, pear, pecorino, olive oil and lemon \$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