



LITTLE BLACK PIG & SONS

20th April 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 – Boomer Bay Tas oysters with pickled apple and avruga caviar

OR

Acciughe e pane – Cuca anchovies with savoury pizzelle, thyme and balsamic

Antipasti

Ricotta montata con barbabietola – That's Amore whipped ricotta with salt-baked beetroot, navel orange, chili vinaigrette and pistachio crumble

OR

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

OR

Fichi al forno e gorgonzola – oven-baked figs with gorgonzola, 24-month Prosciutto di Parma, balsamic reduction, olive oil, radicchio and walnuts

OR

Carpaccio di tonno – thinly sliced Bermagui NSW blue fin tuna with capers, green olives, lemon and bottarga \$4

Primi

Pappardelle con ragù di manzo – Habbies Howe beef short rib ragù slow-cooked with carrot, garlic, rosemary, porcini mushrooms, pinot grigio and sugo with pecorino sardo

OR

Ravioli fatti a mano – handmade ravioli filled with roasted butternut, leek, squacquerone, mint and nutmeg with burnt butter and sage

OR

Spaghetti con vongole e gamberi – hand-cut squid ink spaghetti with Cloudy Bay clams, Mooloolaba prawns, cherry tomato, anchovies, chili and garlic with bottarga \$6



Secondi

Pesce al forno – oven-baked Abrolhos Islands red emperor with lentil ragù, capers, lemon and cicoria

OR

Brasato di agnello – Mt. Leura lamb shoulder slow-cooked with juniper berries, cloves, garlic, carrots and rosemary with cavolo nero, potato and gremolata

OR

Arrosto di maiale – slow-cooked rolled pork belly with cime di rapa and salsa verde

OR

Bistecca di manzo – chargrilled 350g Habbies Howe beef rib eye with silverbeet, mushrooms and salsa verde \$12

Contorni

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

Insalata di radicchio – radicchio, rocket, orange, pecorino, olive oil and lemon \$14

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

Thursday – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm