



LITTLE BLACK PIG & SONS

11th May 2022

Let us take you on a journey...

5-course Tasting Menu 99pp

Matching Wines 65pp

Seafood Tasting Menu 165pp

Cicchetti

Ostrica con mela – Merimbula NSW oysters with pickled apple and avruga caviar

OR

House marinated Mt. Zero olives

Antipasti

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

OR

Carpaccio di pesce – thinly sliced Mooloolaba swordfish with roasted cherry tomatoes, olives, capers, lemon and bottarga

OR

Raviolone al tuorlo di uovo, ricotta e tartufo – raviolone filled with free-range egg yolk, buffalo ricotta and truffles with burnt butter, sage and Parmigiano Reggiano

OR

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

Primi

Cavatelli con ragù di maiale – Murray Valley free-range pork ragù slow-cooked with carrot, fennel, chili, garlic, oregano with Pecorino Romano

OR

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

OR

Spaghetti con vongole e polpo – hand-cut squid ink spaghetti with Abrolhos Islands octopus, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga \$7

Add 350-400gm half SA southern rock lobster \$57



Secondi

Pesce al forno – oven-baked Abrolhos Islands Rankin Cod with braised spinach, cannellini beans, lemon and roasted tomato salsa

OR

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

OR

Collo di agnello brasato – slow-cooked Mt. Leura lamb with lemon, anchovies, soave, cavolo nero, potato and gremolata

OR

Petto d’anatra arrostito – pan-roasted Aylesbury-cross duck breast with spinach, parsnip purée, beetroot and jus \$7

Contorni

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

Insalata di radicchio – radicchio, rocket, apple, walnuts, olive oil and pecorino \$14

Cavoletti di bruxelles – brussel sprouts with pancetta, pine nuts, rosemary and pecorino sardo \$13

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

www.littleblackpigandsons.com.au