



LITTLE BLACK PIG & SONS

25th 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 – Lemon Tree Passage NSW oysters with pickled apple and avruga caviar

OR

Pizzelle con fegatini – Pizzele with chicken liver parfait, beetroot gel and walnuts

Antipasti

Carpaccio di sgombro – thinly sliced far North Queensland cured and smoked mackerel with new season persimmon, chili, lemon and fried capers

OR

Burrata con peproni e olive – That's Amore burrata with roasted peppers, garlic, parsley, new season olive oil, olive crumble and piadina

OR

Garganelli cacio e pepe – handrolled garganelli with cracked pepper, truffles, 36-months aged Parmigiano Reggiano and olive oil

Primi

Pappardelle con ragù di agnello – Mt. Leura lamb ragù slow-cooked with carrot, garlic, rosemary, pinot grigio, sugo and pecorino sardo

OR

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

OR

Cappelletti di anatra – handmade chestnut cappelletti filled with porcini mushrooms, Aylesbury duck and chestnut with 36-months aged Parmigiano Reggiano, burnt butter and sage

OR

Spaghetti con vongole e gamberi – hand-cut squid ink spaghetti with Mooloolaba prawns, 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 Port Philip Bay pink snapper with roasted peppers, spinach, capers and olive salsa

OR

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

OR

Capretto brasato – kid goat slow-cooked with lemon peel, carrot, garlic, onion and soave with potato, gremolata, sugo and cavolo nero

OR

Cotoletta alla milanese – oven-baked crumbed veal cutlet with silverbeet, foraged pine mushrooms and olive salsa \$10

Contorni

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

Cavoletti di bruxelles – Brussels sprouts with pancetta, pine nuts, garlic, mint, pecorino sardo \$15

Insalata di finocchio – radicchio, rocket, Florence fennel, lemon, orange and olive oil \$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