



LITTLE BLACK PIG & SONS

13th July 2022

Let us take you on a journey...

5-course Tasting Menu 99pp

Matching Wines 65pp

Cicchetti

Ostrica con mela – St. Helens TAS Pacific oysters with pickled apple and avruga caviar

OR

Tortino con fegatini – mini tartlet with chicken liver parfait, cherry gel and walnuts

OR

Spiedini di cozze – pickled Portarlington mussel skewer with green olives and Fefferoni

Antipasti

Carpaccio di manzo – thinly sliced pasture-fed black angus beef carpaccio with Manjimup WA truffles, aioli, croutons, Parmigiano Reggiano and new season olive oil

OR

Sardine alla griglia – chargrilled Port Lincoln sardines with toasted pangrattato, pine nuts, raisins, fennel, rocket and bottarga

OR

Ricotta montata con melanzane – That's Amore whipped ricotta with roasted eggplant, capers, garlic, burnt truffle butter and homemade piadina

Primi

Pappardelle con ragù di vitello – veal ragù slow-cooked with carrot, garlic, oregano, porcini mushrooms, etna bianco, sugo and Pecorino Romano

OR

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

OR

Spaghetti con vongole e polpo – hand-cut squid ink spaghetti with Lakes Entrance octopus, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga \$8



Secondi

Pesce al forno – oven-baked Lakes Entrance blue eye with spinach, cherry tomatoes, capers and roasted pepper salsa

OR

Arrostito di maiale – slow-cooked rolled pork belly with braised cannellini beans, radicchio and salsa verde

OR

Carne di agnello – pan-roasted Mt. Leura lamb rump with spinach, roasted butternut purée and jus

OR

Bistecca di manzo – chargrilled pasture-fed black angus 350gm rib eye with Swiss mushrooms, silverbeet and burnt truffle butter \$12

Add fresh truffles \$15

Contorni

Patata arrostita – roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil \$14

Broccolini arrostito – pan-roasted broccolini with chili, parsley, garlic and anchovies \$16

Insalata di radicchio – radicchio, rocket, pear, lemon, candied walnuts 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

DINNER

Thursday – Sunday

Wednesday – Saturday

12 – 3pm

6 – 10pm

www.littleblackpigandsons.com.au