



LITTLE BLACK PIG & SONS

28th Sep – 9th Oct 2022

Let us take you on a journey...

5-course Tasting Menu 99pp

Matching Wines 65pp

Cicchetti

Ostrica con mela – Coffin Bay SA oysters with pickled apple and avruga caviar

OR

Tortino con ricotta – mini tartlet with green peas, ricotta, mint, asparagus, and shaved bottarga

OR

Gnocco fritto con Parmigiano - gnocco fritto with Parmigiano cream and capocollo

Antipasti

Capesante in padella – pan-seared Abrolhos Islands scallops with cauliflower purée, rockmelon, green chili, bloody shiraz caviar, and dill oil

OR

Fiori di zucchini farciti – zucchini blossoms stuffed with ricotta, mozzarella, basil and mint with garlic aioli

OR

Carpaccio di manzo – thinly sliced pasture-fed angus beef with croutons, coffee gel, truffle butter, Parmigiano Reggiano and capers

OR

Raviolone di gamberi – raviolone filled with Mooloolaba prawns, chives and shallots with prawn head bisque \$5

Primi

Pappardelle con ragù di vitello – veal shin ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, chardonnay, sugo, and Parmigiano Reggiano

OR

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

OR

Agnolotto del plin – handmade agnolotti filled with beef short rib, porcini, oregano, sage, burnt butter, and Parmigiano Reggiano

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 \$8



Secondi

Pesce al forno – oven-baked Lakes Entrance snapper with spinach, roasted peppers, and lemon

OR

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

OR

Petto d’anatra arrostito – pan-roasted Aylesbury duck breast with spinach, parsnip purée, macerated cherries, and jus

OR

Bistecca di manzo – chargrilled pasture-fed black angus 350gm rib eye with Swiss mushrooms, silverbeet, and burnt truffle butter \$15

Contorni

Patata arrostita – roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil \$16

Insalata di radicchio – radicchio, walnuts, apple, olive oil, rocket, and Parmigiano Reggiano \$16

Broccolini in padella – pan-fried broccolini with chili, parsley, garlic and anchovies \$16

Dolci

Tiramisu della Nonna – traditional, decadent and creamy, flavours of chocolate and coffee mixed with a cocktail of sweet liquors, layered with ladyfingers

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 fraîche

OR

Crostata di limone – traditional lemon tart, not sweet. A burst of citrus served with crème fraîche

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