



LITTLE BLACK PIG & SONS

30th November – 11th December 2022

Let us take you on a journey...

5-course Tasting Menu 99pp
with Matching Wines 165pp

Cicchetti

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

OR

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

OR

Acciughe e pane – Olasagasti anchovies with grilled bread, caramelised fennel purée

OR

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

Antipasti

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

OR

Carne cruda di manzo – finely chopped pasture-fed angus beef with shallots, chives, coffee gel, truffle butter, aioli, Parmigiano Reggiano on carta di musica

OR

Carpaccio di pesce – citrus-cured and thinly sliced Hiramasa kingfish carpaccio with rockmelon, green chili, capers and bottarga

OR

Polenta con funghi – seasonal mushrooms cooked with garlic, capers and oregano with polenta, Parmigiano Reggiano and Correggiola olive oil

OR

Capesante in padella – pan-seared Abrolhos Islands scallops with cauliflower purée, kohlrabi, pear, green chili, bloody shiraz caviar and dill oil \$5

Primi

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

OR

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

OR

Agnolotti del plin – handmade agnolotti filled with oxtail, porcini and oregano 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, bottarga

\$8



Secondi

Pesce al forno – oven-baked Lakes Entrance Pink Snapper with spinach, capers and zucchini scapece

OR

Arrosto di maiale – slow-cooked rolled pork belly with chickpea inzimino 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

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 finocchio – radicchio, fennel, orange, olive oil, rocket and Parmigiano Reggiano \$16

Broccolini arrostito – pan-roasted broccolini with chili, parsley, garlic and anchovies \$14

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