



LITTLE BLACK PIG & SONS

11th – 22nd January 2023

Let us take you on a journey...

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

Cicchetti

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

Prosciutto e melone – 24-month aged Prosciutto di Parma with rockmelon and Vincotto
OR

Tortino di manzo – mini tartlet with beef tartare, truffle butter, aioli and horseradish
OR

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

Antipasti

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

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

Stracciatella con pomodoro – That's Amore Stracciatella with heirloom tomatoes, green olives, black garlic, toasted pangrattato and olive oil
OR

Costolette di maiale al forno – oven-baked glazed St. Bernard's baby back pork ribs with pickled kohlrabi and fennel flowers

Primi

Pappardelle con ragù di manzo – Habbies Howe beef short rib ragù slow-cooked with carrot, garlic, oregano, chardonnay, sugo and Pecorino Romano
OR

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

Bottoni con mortadella e pesche – handmade bottoni pasta filled with mortadella, That's Amore buffalo ricotta and 36-month aged Parmigiano Reggiano with peach, burnt butter and sage
OR

Spaghetti con vongole e calamari – hand-cut squid ink spaghetti with Port Lincoln calamari, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic, and bottarga \$9



Secondi

Pesce al forno – oven-baked Lakes Entrance pink snapper with green peas, asparagus, roasted peppers
OR

Arrostito di maiale – slow-cooked rolled pork belly with braised red cabbage, fennel, and salsa verde
OR

Carne di agnello – pan-roasted Mt. Leura lamb rump with eggplant, spinach, caramelised onion, and jus
OR

Bistecca di manzo – chargrilled pasture-fed black angus 350gm rib eye with Swiss mushrooms, silverbeet, and burnt truffle butter \$16

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
Contains hazelnut liqueur
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