



## LITTLE BLACK PIG & SONS

15<sup>th</sup> – 26<sup>th</sup> March 2023

*Let us take you on a journey...*

### **5-course Tasting Menu 110pp** *with Matching Wines 175pp*

#### *Cicchetti*

Ostrica con mela – Boomer Bay TAS oysters with pickled apple and avruga caviar

*OR*

Tortino con ricotta – mini tartlet with smoked eggplant, ricotta, black garlic

*OR*

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

#### *Antipasti*

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

*OR*

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

*OR*

Carpaccio di pesce – thinly sliced Rocky Point QLD cobia with roasted heirloom tomatoes, capers, lemon and bottarga

#### *Primi*

Pappardelle con ragù di manzo – beef short rib ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, chardonnay, sugo, and Parmigiano Reggiano

*OR*

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

*OR*

Agnolotti del plin – handmade agnolotti filled with veal shin, pancetta and Parmigiano Reggiano 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, and bottarga \$9



#### *Secondi*

Pesce al forno – oven-baked Port Albert hapuka with spinach, cherry tomatoes, capers, and olive salsa

*OR*

Arrosto di maiale – slow-cooked rolled pork belly with braised red cabbage and salsa verde

*OR*

Brasato di agnello – Mt. Leura lamb shoulder slow-cooked with juniper berries, cloves, carrot and garlic with cavolo nero, potato and gremolata

*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, lemon, olive oil, rocket and Parmigiano Reggiano \$16

Caponata Siciliana – eggplant, olives, capers, pine nuts, raisins, onion and tomato \$16

#### *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

Thursday – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm