



LITTLE BLACK PIG & SONS

24th May – 4th June 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 melanzane – mini tartlet with smoked eggplant, ricotta, black garlic

OR

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

Antipasti

Carne cruda di cervo – finely chopped Flinders Ranges SA venison with shallots, chives, aioli, truffle butter and Parmigiano Reggiano on carta di musica

OR

Polpo alla griglia – chargrilled Abrolhos Islands octopus, potato, chickpeas, lemon, green olives and bottarga

OR

Vitello tonnato – thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, Pecorino Romano and new season olive oil

Primi

Pappardelle con ragù di cinghiale – wild boar ragù slow-cooked with oregano, sugo, garlic, carrot, vermentino, and Parmigiano Reggiano

OR

Casoncelli fatti a mano – handmade casoncelli filled with leek, porcini mushrooms, spinach, buffalo ricotta, mint and nutmeg with burnt butter and sage

OR

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

OR

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



Secondi

Pesce al forno – oven-baked Spring Creek QLD barramundi with spinach, capers, cherry tomatoes, Port Arlington mussels and olive salsa

OR

Arrosto di maiale – slow-cooked rolled pork belly with chickpea inzimino 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 – fennel, radicchio, orange, lemon, olive oil, rocket and Parmigiano \$16

Broccolini arrostito – pan-roasted broccolini with chili, parsley, garlic and anchovies \$18

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