



LITTLE BLACK PIG & SONS

12th – 23rd July 2023

Let us take you on a journey...

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

Cicchetti

Ostrica con mela – Pipe Clay Lagoon Tas oysters with pickled apple and avruga caviar

OR

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

OR

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

OR

Pizzelle con fegatini – house-made pizzelle with chicken liver parfait, cherry gel, walnut

Antipasti

Carne cruda di vitello – finely chopped veal with shallots, chives, aioli, truffle butter and Parmigiano Reggiano on carta di musica

OR

Ricotta montata con ‘nduja e marmelata – That’s Amore whipped ricotta with spicy Calabrian ‘nduja, homemade orange marmalade, dill oil and Piadina

OR

Carpaccio di pesce – thinly sliced Mooloolaba Qld swordfish with new season mandarin, green chili, shallots, mandarin oil, and bottarga

Primi

Cavatelli con ragù di cervo – Flinders Ranges SA venison ragù slow-cooked with oregano, sugo, garlic, carrot, Pinot Grigio, and Parmigiano Reggiano

OR

Ravioli fatti a mano – handmade ravioli filled with silverbeet, porcini mushrooms, spinach, buffalo ricotta, mint and nutmeg with burnt butter and sage

OR

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

OR

Spaghetti con vongole e polpo – hand-cut squid ink spaghetti with Cloudy Bay clams, Abrolhos Islands octopus, cherry tomato, anchovies, chili, garlic. and bottarga \$9



Secondi

Pesce al forno – oven-baked Lakes Entrance pink snapper with green peas, roasted peppers, and olive salsa

OR

Arrostito di maiale – slow-cooked rolled pork belly with braised red cabbage, fennel, 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 \$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