



## LITTLE BLACK PIG & SONS

26<sup>th</sup> July – 6<sup>th</sup> August 2023

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

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

### *Cicchetti*

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

*OR*

Tortino con ricotta - mini tartlet with green peas, asparagus, smoked ricotta, bottarga

### *Antipasti*

Carne cruda di manzo – finely chopped pasture-fed angus beef tartare with fried shallots, chives, truffle butter, egg yolk purée and caramelised coffee gel

*OR*

Carpaccio di pesce – thinly sliced cured Hiramasa Kingfish with burnt new season blood orange, green chili, shallots, capers and bottarga

*OR*

Stracciatella con barbietola – That's Amore stracciatella with salt-baked beetroot, parsley, pangrattato, dill oil and black garlic

*OR*

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

*OR*

Mais con granchio – blue swimmer crab meat, creamed corn, tarragon, pickled kohlrabi, dill oil \$4

### *Primi*

Pappardelle con ragù di vitello – veal ragù slow-cooked with oregano, porcini mushrooms, sugo, garlic, carrot, Pinot Bianco, and Parmigiano Reggiano

*OR*

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

*OR*

Agnolotti del plin – handmade agnolotti with Moreton Bay bug meat, shallots with lobster head bisque

*OR*

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



### *Secondi*

Pesce al forno – oven-baked Spring Creek barramundi with braised spinach, capers, cherry tomatoes, olive salsa

*OR*

Arrostito di maiale – slow-cooked rolled pork belly with cannellini beans, radicchio, fennel, and salsa verde

*OR*

Petto d'anatra arrostito – pan-roasted Aylesbury duck breast with spinach, cauliflower purée, macerated cherries 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

Cavoletti di bruxelles – Brussels sprouts with pancetta, pine nuts, garlic, mint and Parmigiano \$16

Insalata di radicchio – radicchio, walnut, rocket, apple, Parmigiano, olive oil and lemon \$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