



LITTLE BLACK PIG & SONS

6th – 17th September 2023

Let us take you on a journey...

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

Cicchetti

Ostrica con mela – St. Helens TAS oysters with pickled cucumber, granny smith, and avruga caviar

OR

Tortino con ricotta - mini tartlet with roasted butternut, leek, ricotta, black garlic

Antipasti

Carne cruda di kangura – finely chopped Paroo-Darling NSW kangaroo tartare with chives, shallots, capers, burnt truffle butter and carta di musica

OR

Carpaccio di pesce – thinly sliced Mooloolaba swordfish with rhubarb, new season blood orange, green chili, shallots, capers and bottarga

OR

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

OR

Mozzarella di bufala – new season broad beans and Koo Wee Rup asparagus sott'olio, Prosciutto di Parma, Frantoio olive oil and buffalo mozzarella

Primi

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

OR

Ravioli fatti a mano – handmade ravioli filled with cime di rapa, squacquerone and nutmeg with burnt butter and sage

OR

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

OR

Spaghetti con vongole e granchio – hand-cut squid ink spaghetti with Cloudy Bay clams, Shark Bay blue swimmer crab meat, cherry tomato, anchovies, chili and garlic with bottarga \$9



Secondi

Pesce al forno – oven-baked FNQ red emperor with spinach, saffron, braised fennel, and olive salsa

OR

Arrosto di maiale – slow-cooked rolled pork belly with chickpea inzimino and salsa verde

OR

Carne di agnello – pan-roasted Mt. Leura lamb rump with parsnip, cime di rapa, caramelised onion, 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

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

Insalata di finocchio – radicchio, fennel, rocket, Parmigiano Reggiano, 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

DINNER

Thursday – Sunday

Wednesday – Saturday

12 – 3pm

6 – 10pm

www.littleblackpigandsons.com.au