



LITTLE BLACK PIG & SONS
20th September – 8th October 2023

Let us take you on a journey...

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

Cicchetti

Ostrica con mela – Pipeclay Lagoon TAS oysters with cucumber, granny smith, and avruga caviar
OR

Tortino con ricotta - mini tartlet with roasted carrot, leek, truffle, whipped squacquerone
OR

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

Antipasti

Vitello tonnato – thinly sliced poached veal with tuna sauce, capers, blood orange, Parmigiano Reggiano, lemon and olive oil
OR

Carpaccio di pesce – thinly sliced Lakes Entrance pink snapper, Packham pear, green chili, shallots, tarragon and bottarga
OR

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

Ricotta montata con piselli e asparagi – Spring green peas and Koo Wee Rup asparagus sott'olio, Prosciutto di Parma, whipped ricotta, cured egg yolk and piadina

Primi

Cavatelli con ragù di maiale - pork sausage ragù slow-cooked with oregano, fennel, sugo, garlic, oregano, chardonnay, and Parmigiano Reggiano
OR

Ravioli fatti a mano – handmade ravioli filled with spinach, broadbeans, Koo Wee Rup asparagus, ricotta and nutmeg with burnt butter and sage
OR

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

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



Secondi

Pesce al forno – oven-baked Eden NSW Blue Eye with spinach, cherry tomatoes, mussels, and olive salsa
OR

Arrostito di maiale – slow-cooked rolled pork belly with cime di rapa, borlotti beans 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

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

Insalata di radicchio – radicchio, apple, walnuts, 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

Thursday – Sunday
12 – 3pm

DINNER

Wednesday – Saturday
6 – 10pm