



LITTLE BLACK PIG & SONS

11th – 22nd October 2023

Let us take you on a journey...

5-course Tasting Menu 120pp
with Matching Wines 185pp

Cicchetti

Ostrica con mela – Smoky Bay oysters with cucumber, granny smith, and avruga caviar

OR

Tortino con gamberi - mini tartlet with prawns, green peas, asparagus, avruga caviar

OR

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

Antipasti

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

OR

Quaglia arrostito – oven-baked glazed quail with Treviso radicchio, cherry gel, pickled kohlrabi

OR

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

OR

Polpo alla griglia – chargrilled Abrolhos Islands octopus, potato, chickpeas, lemon, olives, bottarga \$3

Primi

Pappardelle con ragù di coda di bue – oxtail ragù slow-cooked with oregano, porcini mushrooms, sugo, garlic, pinot grigio, and Parmigiano Reggiano

OR

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

OR

Agnolotti del plin – handmade agnolotti filled with truffled ricotta 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 Point Samson WA gold band snapper with spinach, fregola, capers, saffron and olive salsa

OR

Arrosto di maiale – slow-cooked rolled pork belly with lentil ragù 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

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

Insalata di radicchio – radicchio, pear, 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