



LITTLE BLACK PIG & SONS  
25<sup>th</sup> October – 5<sup>th</sup> November 2023

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

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

*Cicchetti*

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

*OR*

Tortino con melanzane - mini tartlet with roasted  
eggplant, squacquerone, black garlic

*OR*

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

*OR*

Spiedini di cozze – pickled Portarlington mussel  
skewers with green olives and Fefferoni

*Antipasti*

Carpaccio di pesce – thinly sliced Riverina NSW  
Murray cod carpaccio with grilled peach, chili, lemon,  
capers and bottarga

*OR*

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

*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 agnello – Mt. Leura lamb ragù  
slow-cooked with oregano, porcini mushrooms, sugo,  
garlic, soave, and Parmigiano Reggiano

*OR*

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

*OR*

Agnolotti del plin – handmade agnolotti filled with  
oxtail meat and Parmigiano Reggiano with  
burnt butter, sage

*OR*

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



*Secondi*

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

*OR*

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

Fagiolini alla Genovese – green beans cooked with  
anchovies, garlic, parsley and sugo \$16

Insalata di finocchio – radicchio, fennel, orange,  
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](http://www.littleblackpigandsons.com.au)