



LITTLE BLACK PIG & SONS

8th – 19th 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

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

Thursday – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm