



LITTLE BLACK PIG & SONS

10th – 21st January 2024

Let us take you on a journey...

5-course Tasting Menu 125pp
with Matching Wines 190pp

Cicchetti

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

Tortino con pomodoro - mini tartlet with roasted
heirloom tomato, zucchini, stracciatella, black garlic
OR

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

Antipasti

Carne cruda di kangura – finely chopped
Paroo Darling kangaroo tartare with shallots,
chives, aioli, truffle butter and Parmigiano Reggiano
on carta di musica
OR

Mozzarella di bufala – new season chargrilled
Heathcote figs, Prosciutto di Parma, That's Amore
buffalo mozzarella and aceto balsamico tradizionale
OR

Carpaccio di pesce – thinly sliced citrus-cured
gurnard carpaccio with rockmelon, green chili,
lemon and bottarga
OR

Quaglia arrostito – oven-baked glazed quail with
Treviso radicchio, peach purée and pickled peach

Primi

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

Ravioli fatti a mano – handmade ravioli filled with
spinach, leek, zucchini, buffalo ricotta and nutmeg
with burnt butter and sage
OR

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

Spaghetti con vongole e gamberi – hand-cut squid ink
spaghetti with Cloudy Bay clams, Mooloolaba prawns,
cherry tomato, anchovies, chili, garlic, bottarga \$8

Gluten-free bread \$2 per serve



Secondi

Pesce al forno – oven-baked Tasmanian Blue Eye
with spinach, Portarlington mussels and
roasted tomato salsa

OR

Arrostato di maiale – slow-cooked rolled pork belly with
cannellini beans, radicchio and salsa verde

OR

Petto d'anatra arrostito – pan-roasted Aylesbury duck
breast with spinach, celeriac 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 \$14

Contorni

Patata arrostita – roast potatoes with red peppers,
rosemary, garlic, bay leaf and olive oil \$16

Insalata di finocchio – fennel, radicchio, orange,
lemon, olive oil, rocket and Parmigiano \$16

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

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

www.littleblackpigandsons.com.au