



## LITTLE BLACK PIG & SONS

24<sup>th</sup> January – 4<sup>th</sup> February 2024

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

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

### *Cicchetti*

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

*OR*

Tortino con fegatini – mini tartlet with chicken liver  
parfait, spiced apple gel and walnuts

*OR*

Acciughe e pane – Olasagasti anchovies, eggs,  
caramelised Roma tomatoes and grilled bread

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### *Antipasti*

Carne cruda di manzo – finely chopped black angus  
beef tartare with shallots, chives, aioli, truffle butter  
and Parmigiano Reggiano on carta di musica

*OR*

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

*OR*

Carpaccio di pesce – thinly sliced Mooloolaba  
swordfish carpaccio with watermelon, green chili,  
lemon and bottarga

*OR*

Costolette di maiale al forno – oven-baked glazed  
St. Bernard's baby back pork ribs with pickled  
kohlrabi and fennel flowers

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### *Primi*

Pappardelle con ragù di vitello – veal ragù  
slow-cooked with oregano, rosemary,  
porcini mushrooms, sugo, garlic, chardonnay and  
Parmigiano Reggiano

*OR*

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

*OR*

Agnolotti del plin – handmade agnolotti filled with  
beef short rib, porcini mushrooms 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

*Gluten-free bread \$2 per serve*



### *Secondi*

Pesce al forno – oven-baked Lakes Entrance pink snapper with spinach, saffron fregola and olive salsa  
*OR*

Arrostato di maiale – slow-cooked rolled pork belly with chickpea inzimino and salsa verde  
*OR*

Carne di agnello – pan-roasted Mt. Leura lamb rump with cauliflower purée, spinach, caramelised onion and jus  
*OR*

Bistecca di manzo – chargrilled pasture-fed black angus 350gm rib eye with Swiss mushrooms, silverbeet and burnt truffle butter \$14

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### *Contorni*

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

Insalata di radicchio – radicchio, apple, walnuts, lemon, olive oil, rocket, and pecorino \$16

Broccolini arrostito – pan-roasted broccolini with chili, parsley, garlic and anchovies \$14

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### *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](http://www.littleblackpigandsons.com.au)