



LITTLE BLACK PIG & SONS
Valentine's Day 2022

Let us take you on a journey...

5 course Tasting Menu 99pp
Matching Wines 75pp

Cicietti

Ostrica con mela – Merimbula oysters with avruga
caviar, pickled apple and lemon purée

OR

Fiori di zucchini farciti – zucchini blossom filled with
buffalo mozzarella, ricotta and mint with confit garlic
aioli

Antipasti

Gamberi in brodo e caviale – chamomile poached
Mooloolaba prawns with tarragon broth, dill oil,
smoked salmon caviar and lemon

OR

Mozzarella di bufala – chargrilled Heathcote figs with
buffalo mozzarella, Prosciutto di Parma and aceto di
balsamico tradizionale

Primi

Cappelletti di mare – handmade cappelletti filled with
southern rock lobster, Mooloolaba prawns, shallots
and chives with lobster head bisque

OR

Ravioli fatti a mano – handmade ravioli filled with
spinach, ricotta and artichokes with burnt butter, sage
and Parmigiano Reggiano

Secondi

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

OR

Pesce al forno – oven-baked Portland hapuka with
braised spinach, olives, capers and olive salsa

Dolci

Torta al cioccolato – flourless chocolate cake made
with 70% cocoa chocolate, the texture of chocolate
mousse, served with crème fraîche

OR

Tiramisu della Nonna – traditional, decadent and
creamy, flavours of chocolate and coffee mixed with a
cocktail of sweet liquors

LUNCH

Thursday – Sunday
12 – 3pm

DINNER

Wednesday – Saturday
6 – 10pm

www.littleblackpigandsons.com.au



Something for her...



French Martini

*A Contemporary Sweet Classic:
Absolute Vodka, Chambord, Pineapple Juice*

LITTLE BLACK PIG & SONS

by David Lakhi



Something for him...



NEGRONI

Negroni

A Sophisticated Aperitif:

Local Gin, Campari, Sweet Vermouth

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