



# LITTLE BLACK PIG & SONS

## À la carte menu

12<sup>th</sup> January 2022

### *Cicchetti*

Ostrica con mela - Blackmans Bay TAS oyster with pickled apple and avruga caviar 6 ea

House marinated Mt. Zero olives 8

Crocchetta di patate - Salami, prosciutto and caciocavallo croquette with aioli 7 ea

### *Antipasti*

Gamberi alla griglia - chargrilled Mooloolaba prawns with lemon, olive oil, roasted pepper salsa and bottarga 26

Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil and mint with confit garlic aioli 23

Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, pecorino sardo and new season Kyneton olive oil 24

Salumi misti - 24-months cured Fratelli Galloni Prosciutto di Parma, cinghiale salami, capocollo, mortadella, pickled vegetables, house marinated Mt. Zero olives and truffle pecorino 29

Mozzarella di bufala - That's Amore buffalo mozzarella with new season Heathcote figs, Prosciutto di Parma, olive oil and aceto di balsamico tradizionale 24

### *Primi*

Pappardelle con ragù di agnello - Mt. Leura lamb ragù slow-cooked with carrot, garlic, oregano, rosemary, Etna Bianco, sugo and pecorino romano 25/36

Ravioli fatti a mano - handmade ravioli filled with silverbeet, leek, buffalo ricotta, mint and nutmeg with burnt butter and sage 24/36

Cappelletti di mare - handmade cappelletti filled with Southern Rock lobster meat, Mooloolaba prawns, chives and shallots with lobster head bisque 39

Risotto con pancetta e verdure - carnaroli rice cooked with pancetta, zucchini, asparagus, green peas, marjoram, garlic, onion and That's Amore Stracciatella 37

### *Secondi*

Pesce al forno - oven-baked Lakes Entrance whole flounder with rocket, florence fennel, blood orange, lemon and olive salsa 41

Arrosto di maiale - slow-cooked rolled pork belly with cicoria, green peas and salsa verde 40

Petto d'anatra arrosto - pan-roasted corn-fed Milla's duck breast with spinach, blackberries and truffled duck jus 41

Bistecca di manzo - chargrilled pasture-fed pure angus 350g rib eye with swiss mushrooms, silverbeet and salsa d'erbe 47

### *Contorni*

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 13

Insalata di finocchio - florence fennel, radicchio, rocket, orange, lemon, olive oil and pecorino 14

Insalata di radicchi - treviso radicchio, candied walnuts, balsamic, apple, gorgonzola dolce D.O.P 14



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## PRIVATE FUNCTIONS

Chef-Selected Sharing Menu, or  
Chef-Selected Seafood Sharing Menu

### **Private Lunch:**

*Wednesday – Sunday,*  
Minimum 25 guests

### **Private Dinner:**

*Wednesday*  
Minimum 25 guests

*Thursday*  
Minimum 35 guests

*Friday & Saturday*  
Minimum 44 guests

### **Chef-Selected Sharing Menu 95pp**

4-courses:

3 types of antipasti, shared  
2 types of pasta, shared  
3 types of mains, shared  
2 types of sides, shared  
desserts, shared

### **Chef-Selected Seafood Sharing Menu 150pp**

3-courses of seafood plus desserts, shared.

\$40 per child, 5-12yo (N/A Friday & Saturday nights)  
\$20 per toddler, 0-4yo (N/A Friday & Saturday nights)