



LITTLE BLACK PIG & SONS

À la carte menu | 19th January 2022

Cicchetti

Ostrica con mela - Pipe Clay Lagoon Tas oyster with pickled apple and avruga caviar 6 ea

House marinated Mt. Zero olives 8

Bianchetti fritti - deep-fried whitebait with aioli and paprika 9

Antipasti

Raviolone al tuorlo di uovo, ricotta e tartufo - raviolone filled with free-range egg yolk, buffalo ricotta and black truffles with burnt butter, Sage and 36-month aged Parmigiano Reggiano 24

Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil and mint with confit garlic aioli 24

Mozzarella di bufala - pan-roasted mini peppers with That's Amore buffalo mozzarella, Prosciutto di Parma, olives, capers, shallots and olive oil 25

Sardine all griglia - chargrilled Lakes Entrance sardines with fennel, rocket, pine nuts, raisins, pangrattato, olive oil and bottarga 24

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

Primi

Pappardelle con ragù di vitello - veal shin ragù slow-cooked with carrot, pancetta, porcini mushrooms, garlic, oregano, soave, sugo and pecorino sardo 24/36

Ravioli fatti a mano - handmade ravioli filled with spinach, green peas, zucchini, buffalo ricotta, mint and nutmeg with burnt butter and sage 24/36

Spaghetti con vongole e granchio - hand-cut squid ink spaghetti with Shark Bay blue swimmer crab meat, cherry tomato, Cloudy Bay clams, anchovies, chili, garlic and bottarga 37

Bottoni con mortadella e parmigiano reggiano - handmade bottoni pasta filled with mortadella, That's Amore buffalo ricotta, sage and black pepper with 36-month aged Parmigiano Reggiano 36

Risotto con gamberi, zucchini e zafferano - carnaroli rice cooked with Mooloolaba prawns, zucchini, oregano, chicken stock and That's Amore stracciatella 38

Secondi

Pesce al forno - oven-baked Riverina Murray Cod with spinach, olives, cherry tomato, lemon and olive salsa 42

Arrosto di maiale - slow-cooked rolled pork belly with radicchio, cannellini beans, fennel and salsa verde 40

Carne di agnello - pan-roasted Mt. Leura lamb noisette with smoked eggplant, spinach, caramelised onion purée and lamb jus 41

Bistecca di manzo - chargrilled pasture-fed pure angus 350g rib eye with swiss mushrooms, silverbeet and salsa d'erbe 48

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 radicchio - radicchio, beetroot, gorgonzola dolce D.O.P, walnut, balsamic and rocket 15



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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 165pp

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)