



LITTLE BLACK PIG & SONS

À la carte menu | 2nd February 2022

Cicchetti

- Ostrica con mela - Pipe Clay Tas oyster with pickled apple and avruga caviar 6 ea
Fiori di zucchini farciti - zucchini blossom stuffed with ricotta, mozzarella and mint with aioli 7 ea
House marinated Mt. Zero olives 8

Antipasti

- Quaglia arrostito - oven-baked glazed quail with braised witlof, pickled kohlrabi and fennel flowers 25
Polpo alla griglia - chargrilled Lakes Entrance pallidus octopus with potato, borlotti beans, parsley, lemon, olive oil and bottarga 26
Carne cruda di manzo - finely chopped pasture fed black angus beef tenderloin with shallots, capers, chives, 36-months aged Parmigiano Reggiano and aioli 27
Salumi misti - 24-months cured Fratelli Galloni Prosciutto di Parma, duck salami, capocollo, mortadella, pickled vegetables, house-marinated Mt. Zero olives and scamorza 29

Primi

- Malloreddus con ragù di agnello - Mt. Leura lamb ragù slow-cooked with carrot, pancetta, green peas, garlic, oregano, soave and sugo with pecorino sardo 25/36
Casoncelli di zucca - handmade casoncelli filled with leek, roasted butternut pumpkin, buffalo ricotta, mint and nutmeg with burnt butter and sage 24/36
Spaghetti con vongole e calamari - hand-cut squid ink spaghetti with Port Lincoln calamari, cherry tomato, Cloudy Bay clams, anchovies, chili, garlic and bottarga 37
Cappelletti di manzo - handmade cappelletti filled with beef short rib, porcini mushrooms and oregano with 36-months aged Parmigiano Reggiano, sage and butter 37
Risotto con Speck, radicchio e pera - carnaroli rice cooked with speck, radicchio, pear, oregano, chicken stock and taleggio 38

Secondi

- Pesce al forno - oven-baked Lakes Entrance blue eye with spinach, saffron, fregola and olive salsa 42
Arrosto di maiale - slow-cooked rolled pork belly with lentil ragù, cicoria and salsa verde 40
Carne di agnello - pan-roasted Mt. Leura lamb rump with braised spinach, celeriac purée and 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, apple, walnut, gorgonzola dolce D.O.P, walnut, balsamic and rocket 15



LITTLE BLACK PIG & SONS
PRIVATE FUNCTIONS

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 Tasting Menu 165pp

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