



LITTLE BLACK PIG & SONS

À la carte menu | 9th February 2022

Cicchetti

- Ostrica con mela - St Helens Tas oyster with pickled apple and avruga caviar 6 ea
House marinated Mt. Zero olives 8
Salvia frita - deep-fried Sage leaves 7

Antipasti

- CapeSante in padella - pan-seared Shark Bay scallops with cauliflower purée, kohlrabi salsa, Yarra Valley bloody Shiraz and gin caviar, lemon and dill oil 24
- Bufala di mozzarella - chargrilled new season peach with That's Amore buffalo mozzarella, Prosciutto di Parma, olive oil and aceto di balsamico tradizionale 26
- Fiori di zucchini farciti - zucchini blossoms stuffed with buffalo ricotta, mozzarella, basil and mint with confit garlic aioli 22
- 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

Primi

- Pappardelle con ragù di anatra - Milla's duck ragù slow-cooked with carrot, porcini mushrooms, garlic, oregano, etna bianco and Sugo with pecorino sardo 25/36
- Ravioli fatti a mano - handmade ravioli filled with leek, spinach, zucchini, buffalo ricotta, mint and nutmeg with burnt butter and sage 24/36
- Spaghetti con vongole e polpo - hand-cut squid ink spaghetti with Lakes Entrance octopus, cherry tomato, Cloudy Bay clams, anchovies, chili, garlic and bottarga 37
- Risotto con speck e parmigiano - carnaroli rice cooked with speck, onion, radicchio, garlic, chicken stock, 36-months aged Parmigiano Reggiano and 15-years aged balsamic 38

Secondi

- Pesce al forno - oven-baked Lakes Entrance hapuka with spinach, cherry tomatoes, capers and olive salsa 42
- Arrosto di maiale - slow-cooked rolled pork belly with chickpea inzimino and salsa verde 40
- Capretto brasato - kid goat slow-cooked with lemon, anchovies, carrot, garlic, rosemary and Sugo with cavolo, gremolata and potato 39
- Bistecca di manzo - chargrilled pasture-fed pure angus 350g rib eye with Swiss mushrooms, silverbeet and salsa d'erbe 55

Contorni

- Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 13
- Fagiolini alla genovese - green beans with Sugo, anchovies, parsley and ricotta salata 12
- Insalata di radicchio - radicchio, pear, walnut, gorgonzola dolce D.O.P, 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)