



# LITTLE BLACK PIG & SONS

À la carte menu | 2<sup>nd</sup> March 2022

5-course Tasting Menu 99pp | Seafood Tasting Menu 165pp

Matching Wines 65pp | Truffles / Lobster MP

## *Cicchetti*

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

House marinated Mt. Zero olives 8

Piadina con mortadella e fefferoni 12

## *Antipasti*

Raviolone di mare - handmade raviolone filled with southern rock lobster, Mooloolaba prawns, chives and shallots with lobster bisque 26

Carpaccio di pesce - thinly sliced Eden NSW pink snapper with watermelon, chili, capers, parsley, lemon, olive oil and bottarga 25

Mozzarella di bufala - That's Amore buffalo mozzarella with new season figs, braised radicchio, prosciutto di parma, aged balsamic, walnuts and fig leaf oil 26

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

Costolette di maiale - oven-baked glazed Murray Valley pork back ribs with fennel flowers and pickled kohlrabi 23

## *Primi*

Pappardelle con ragù di agnello - lamb shin ragù slow-cooked with carrot, speck, garlic, oregano, rosemary, porcini mushrooms, etna bianco and sugo with pecorino sardo 25/36

Ravioli fatti a mano - handmade ravioli filled with roasted eggplant, spinach, leek, buffalo ricotta, mint and nutmeg with burnt butter and sage 25/36

Spaghetti con vongole e granchio - hand-cut squid ink spaghetti with Fraser Isle spanner crab meat, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga 38

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 Lakes Entrance whole flounder with rocket, florence fennel, orange, lemon and olive salsa 41

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

Carne di agnello - pan-roasted lamb rump with spinach, black garlic, roasted butternut purée and lamb jus 41

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

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



**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)