



LITTLE BLACK PIG & SONS

À la carte menu | 16th March 2022

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

Matching Wines 65pp | Truffles / Lobster MP

Cicchetti

Ostrica con mela - St. Helens Tas oyster with pickled apple and avruga caviar 6 ea

House marinated Mt. Zero olives 8

Acciughe e pane - Cuca anchovies with grilled bread, thyme and balsamic 13

Antipasti

Carne cruda di vitello - finely chopped veal tartare with truffled butter, shallots, anchovies and garlic aioli on carta di musica 25

Polenta con ragù di funghi - Victorian mushroom ragù slow-cooked with capers, onion and basil with pecorino Sardo and polenta 24

Ricotta montata con pomodoro - That's Amore whipped ricotta with heirloom tomatoes, green olives, black garlic, toasted pangrattato and olive oil 24

Polpo alla griglia - chargrilled Lakes Entrance pallidus octopus with potato, chickpeas, parsley, lemon, olive oil and bottarga 26

Raviolone al tuorlo di uovo, ricotta e tartufo - raviolone filled with free-range egg yolk, buffalo ricotta and last season's preserved truffles with burnt butter, Sage and Parmigiano Reggiano 24

Primi

Cavatelli con ragù di maiale - pork sausage ragù slow-cooked with carrot, fennel, garlic, oregano, rosemary, chili, Soave and Sugo with pecorino Sardo 25/36

Ravioli fatti a mano - handmade ravioli filled with spinach, porcini mushrooms, buffalo ricotta, mint and nutmeg with burnt butter and Sage 25/36

Spaghetti con vongole e gamberi - hand-cut squid ink spaghetti with Mooloolaba prawns, cherry tomato, Cloudy Bay clams, anchovies, chili, garlic, bottarga 38

Risotto con Speck, carciofi e Parmigiano Reggiano - carnaroli rice cooked with oregano, Speck, artichoke crema, garlic, chicken stock and Parmigiano Reggiano 38

Secondi

Pesce al forno - oven-baked pink snapper with spinach, cherry tomatoes, capers, lemon, olive salsa 41

Arrosto di maiale - slow-cooked rolled pork belly with braised cabbage, fennel and salsa verde 40

Petto d'anatra arrostito - pan-roasted cornfed Milla's duck breast with spinach, roasted carrot purée and jus 42

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)