



LITTLE BLACK PIG & SONS

À la carte menu | 23rd March 2022

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

Matching Wines 65pp | Truffles / Lobster MP

Cicchetti

Ostrica con mela - Duck Bay Tas oyster with pickled apple and avruga caviar 6 ea
House marinated Mt. Zero olives 8

Antipasti

Carpaccio di manzo - thinly sliced black angus beef carpaccio with Parmigiano Reggiano, aioli, toasted pangrattato, bagna cauda and mustard leaves 25

Ricotta montata con melanzane e nduja - That's Amore whipped ricotta with eggplant, garlic, nduja and oregano on carta di musica 24

Crema di mais con granchio - creamed sweet corn with tarragon, cracked pepper, Fraser Isle Spanner crab meat, lemon zest and dill oil 26

Garganelli cacio e pepe - hand-rolled garganelli pasta with 36-months aged Parmigiano Reggiano, cracked pepper and freshly shaved truffles 26

Primi

Pappardelle con ragù di cinghiale - wild boar ragù slow-cooked with rosemary, oregano, garlic, carrot and pinot grigio with pecorino romano 25/36

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

Spaghetti con vongole e polpo - hand-cut squid ink spaghetti with Abrolhos Islands octopus, cherry tomato, Cloudy Bay clams, anchovies, chili, garlic and bottarga 38

Risotto con vongole e pomodoro - carnaroli rice cooked with Mooloolaba prawns, green tomatoes, oregano, chicken stock, lemon and buffalo mozzarella 38

Secondi

Pesce al forno - oven-baked john dory with spinach, cherry tomatoes, cannellini beans, lemon and olive salsa 41

Arrosto di maiale - slow-cooked rolled pork belly with cicoria, lentil ragù and salsa verde 40

Brasato di agnello - Mt. Leura lamb neck slow-cooked with lemon peel, anchovies, carrot, garlic and potato with cavolo nero and gremolata 39

Quaglia arrostito - prosciutto-wrapped quail stuffed with pork sausage meat, pine nuts and sultanas with pearl barley and jus 39

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

Fagiolini alla Genovese - green beans cooked with garlic, anchovies, parsley and sugo 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)