



LITTLE BLACK PIG & SONS

À la carte menu | 30th March 2022

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

Matching Wines 65pp | Truffles / Lobster MP

Cicchetti

Ostrica con mela - Blackmans Bay Tas oyster with pickled apple and avruga caviar 6 ea

Costoletta di maiale - oven-baked glazed Murray Valley pork back rib 12

Antipasti

Kangaroo tonnato - finely chopped kangaroo tartare with shallots, chives, tuna dressing and pickled carrots on carta di musica 25

Ricotta montata con prosciutto e pesche - That's Amore whipped ricotta with chargrilled peaches, Prosciutto di Parma, pistachio, olive oil and aceto di balsamico tradizionale 24

Ravioli di granchio - silverbeet leaf "ravioli" filled with Fraser Isle Spanner crab meat and lemon zest with celery broth, dill oil and bloody Shiraz and gin caviar 25

Rigatoni alla carbonara - hand-rolled rigatoni with guanciale, free-range egg yolk, cracked pepper and 36-months aged Parmigiano Reggiano 24

Primi

Pappardelle con ragù di coda di bue - Hobbies Howe oxtail ragù slow-cooked with carrot, porcini mushrooms, garlic, rosemary, Pala Vermentino, Sugo and pecorino sardo 36

Ravioli fatti a mano - handmade ravioli filled with silverbeet, leek, buffalo ricotta, mint and nutmeg with burnt butter and sage 36

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

Cappelletti di anatra - handmade cappelletti filled with Milla's duck, porcini mushrooms, carrot and oregano with burnt butter, 36-months aged Parmigiano Reggiano and sage 37

Risotto con zucca e speck - carnaroli rice cooked with pumpkin, speck, leek, oregano, garlic, chicken stock and Taleggio D.O.P 37

Secondi

Pesce al forno - oven-baked Lakes Entrance flounder with roasted tomatoes, olives, capers and lemon 41

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

Brasato di vitello - veal shin slow-cooked with lemon peel, anchovies, carrot, garlic and potato with cavolo nero and gremolata 39

Carne di agnello - pan-roasted lamb rump with spinach, black garlic, roasted butternut, caramelised onion purée and jus 39

Contorni

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 13

Caponata alla siciliana - eggplant, raisins, pine nuts, capers, olives, Sugo and basil 16

Insalata di radicchio - radicchio, rocket, pear, pecorino, olive oil and lemon 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)