



LITTLE BLACK PIG & SONS

À la carte menu | 13th April 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

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

Antipasti

Carpaccio di Sgombro con purea di mandorlo - thinly sliced and torched Cairns Spanish mackerel with almond purée, capers, roasted grapes, lemon and bottarga 25

Carne cruda di manzo - finely chopped beef tartare with capers, shallots, confit garlic mayo, pecorino sardo and potato 26

Ricotta montata con Padrón peppers - That's Amore whipped ricotta with Glenora Padrón peppers, Prosciutto di Parma and honey vinaigrette 25

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

Primi

Cavatelli con ragù di agnello - Mt. Leura lamb ragù slow-cooked with carrot, garlic, rosemary, Riesling, green peas, sugo and pecorino sardo 36

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

Cappelletti di manzo - handmade cappelletti filled with beef short rib, porcini mushrooms, carrot and oregano with burnt butter, 36-months aged Parmigiano Reggiano and sage 37

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

Risotto con zafferano e gamberi - Carnaroli rice cooked with saffron, zucchini, Mooloolaba prawns, oregano, garlic, chicken stock and lemon 37

Secondi

Pesce al forno - oven-baked Spring Creek barramundi with braised fennel, spinach, roasted tomato salsa and lemon 41

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

Capretto brasato - kid goat slow-cooked with lemon peel, carrot, garlic, onion and soave with potato, gremolata and polenta 39

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

Contorni

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

Insalata di radicchio - radicchio, rocket, apple, pecorino, olive oil and lemon 14

Broccolini arrostito - pan-roasted broccolini with chili, garlic and bagna cauda 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)