



LITTLE BLACK PIG & SONS

À la carte menu | 20th April 2022

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

Matching Wines 65pp | Truffles / Lobster MP

Cicchetti

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

Acciughe e pizzelle - Cuca anchovies with savoury pizzelle, thyme and balsamic 13

Antipasti

Carpaccio di tonno - thinly sliced Bermagui NSW blue fin tuna with capers, green olives, lemon and bottarga 25

Ricotta montata con barbabietola - That's Amore whipped ricotta with salt-baked beetroot, navel orange, chili vinaigrette and pistachio crumble 24

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

Fichi al forno e gorgonzola - oven-baked figs with gorgonzola, 24-month Prosciutto di Parma, balsamic reduction, olive oil, radicchio and walnuts 24

Primi

Pappardelle con ragù di manzo - Habbies Howe beef short rib ragù slow-cooked with carrot, garlic, rosemary, porcini mushrooms, pinot grigio and sugo with pecorino sardo 36

Ravioli fatti a mano - handmade ravioli filled with roasted butternut, leek, Squacquerone, mint and nutmeg with burnt butter and sage 36

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

Risotto con castagna e guanciaie - Carnaroli rice cooked with new season chestnut, free range guanciaie, oregano, garlic, chicken stock and Parmigiano Reggiano 37

Secondi

PeSce al forno - oven-baked Abrolhos Islands red emperor with lentil ragù, capers, lemon and cicoria 41

Brasato di agnello - Mt. Leura lamb shoulder slow-cooked with juniper berries, cloves, garlic, carrots and rosemary with cavolo nero, potato and gremolata 39

Arrosto di maiale - slow-cooked rolled pork belly with cime di rapa and salsa verde 40

Bistecca di manzo - chargrilled 350g Habbies Howe beef rib eye with silverbeet, mushrooms and salsa verde 52

Contorni

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

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

Caponata alla siciliana - eggplant, olives, capers, pine nuts, raisins and basil 15



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)