



LITTLE BLACK PIG & SONS

À la carte menu | 27th April 2022

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

Matching Wines 65pp | Truffles / Lobster MP

Cicchetti

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

Antipasti

Mozzarella di bufala - That's Amore buffalo mozzarella with new season figs, braised radicchio,
Prosciutto di Parma, aged balsamic and fig leaf oil 26

Baccalà mantecato alla Veneziana - whipped salted cod with Yarra Valley bloody Shiraz and gin caviar,
Correggiola olive oil, black pepper and lemon on carta di musica 24

Carpaccio di manzo - thinly sliced pasture-fed black angus beef with bagna cauda, capers,
pangrattato, pecorino sardo and olive oil 26

Coppa di testa - thinly sliced pig's terrine with grilled croutons, pecorino, olive oil, roasted grapes and
black garlic purée 24

Primi

Pappardelle con ragù di anatra - Milla's corn-fed duck ragù slow-cooked with rosemary, Sugo, porcini
mushrooms, garlic, carrot, vermentino and pecorino romano 36

Ravioli fatti a mano - handmade ravioli filled with cime di rapa, leek, Squacquerone, mint and nutmeg with
burnt butter and Sage 36

Agnolotti del plin - handmade agnolotti filled with new season chestnut and buffalo ricotta with burnt
butter, Sage, mushrooms and pecorino 36

Spaghetti con vongole e cozze - hand-cut Squid ink spaghetti with Portarlington mussels, Cloudy Bay
clams, cherry tomato, anchovies, chili, garlic and bottarga 38

Risotto con guanciale e zucca - Carnaroli rice cooked with guanciale, roasted butternut pumpkin,
leek, oregano, chicken stock and That's Amore stracciatella 38

Secondi

Pesce al forno - oven-baked Lakes Entrance whole flounder with lemon and roasted tomato salsa 41

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

Collo di agnello brasato - slow-cooked Mt. Leura lamb with lemon, anchovies, Soave, cavolo nero,
potatoes and gremolata 39

Bistecca di manzo - chargrilled grass-fed black angus rib eye with silverbeet, mushrooms and salsa
verde 56

Contorni

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

Insalata di finocchio - florence fennel, radicchio, rocket, pear, lemon, olive oil and pecorino 14

Fagiolini alla genovese - green beans, parsley, anchovies, Sugo and garlic 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)