



LITTLE BLACK PIG & SONS

À la carte menu | 5th May 2022

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

Matching Wines 65pp

Cicchetti

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

Antipasti

Carne cruda di vitello - finely chopped veal tartare with capers, truffled butter, pecorino sardo and aioli on carta di musica 26

Polpo alla griglia - twice-cooked chargrilled Abrolhos Islands octopus with borlotti beans, potato, parsley, garlic and lemon 26

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

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

Primi

Pappardelle con ragù di cinghiale - wild boar ragù slow-cooked with rosemary, sugo, oregano, garlic, carrot, soave and pecorino romano 36

Ravioli fatti a mano - handmade ravioli filled with spinach, porcini mushrooms, mint and nutmeg with burnt butter and sage 36

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

Add 350-400gm half SA southern rock lobster 57

Risotto con ortica e guanciaie - Carnaroli rice cooked with guanciaie, stinging nettle, oregano, chicken stock and taleggio 38

Secondi

Pesce al forno - oven-baked Port Phillip Bay pink snapper with braised spinach, zucchini with lemon and roasted tomato salsa 41

Arrosto di maiale - slow-cooked rolled pork belly with chickpea inzimino and salsa verde 40

Carne di agnello - pan-roasted Mt. Leura lamb rump with cime di rapa, roasted butternut purée and jus 41

Bistecca di manzo - chargrilled 350gm grass-fed black angus rib eye with silverbeet, mushrooms and salsa verde 55

Contorni

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

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

Peperoni Padron arrostiti in padella - pan roasted padron peppers with bagna cauda 12



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)