



# LITTLE BLACK PIG & SONS

À la carte menu | 11<sup>th</sup> May 2022

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

Matching Wines 65pp

## *Cicchetti*

Ostrica con mela - Merimbula NSW oyster with pickled apple and avruga caviar 6 ea

Piadina con mortadella - Piadina with mortadella, scamorza and olive 8

## *Antipasti*

Polenta con ragù di funghi - locally foraged mushroom ragù slow-cooked with capers, onion and basil with pecorino sardo and polenta 23

Carpaccio di pesce - thinly sliced Mooloolaba swordfish with roasted cherry tomatoes, olives, capers, lemon and bottarga 26

Raviolone al tuorlo di uovo, ricotta e tartufo - raviolone filled with free-range egg yolk, buffalo ricotta and truffles with burnt butter, sage and Parmigiano Reggiano 24

Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, Pecorino Romano and new season Kyneton olive oil 25

## *Primi*

Cavatelli con ragù di maiale - Murray Valley free-range pork ragù slow-cooked with carrot, fennel, chili, garlic, oregano with Pecorino Romano 36

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

Spaghetti con vongole e polpo - hand-cut squid ink spaghetti with Abrolhos Islands octopus, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga 38

*Add 350-400gm half SA southern rock lobster 57*

Risotto con speck e radicchio - Carnaroli rice cooked with speck, radicchio, Williams' pear, oregano, chicken stock and 36-month aged Parmigiano Reggiano 38

## *Secondi*

Pesce al forno - oven-baked Abrolhos Islands Rankin Cod with braised spinach, cannellini beans, lemon and roasted tomato salsa 41

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

Collo di agnello brasato - slow-cooked Mt. Leura lamb with lemon, anchovies, soave, cavolo nero, potato and gremolata 40

Petto d'anatra arrostito - pan-roasted Aylesbury-cross duck breast with spinach, parsnip purée, beetroot 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, walnuts, olive oil and pecorino 14

Cavoletti di bruxelles - brussel sprouts with pancetta, pine nuts, rosemary and pecorino sardo 13



**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)