



LITTLE BLACK PIG & SONS

À la carte menu | 18th May 2022

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

Matching Wines 65pp

Cicchetti

Ostrica con mela - Pambula NSW oyster with pickled apple and avruga caviar 6 ea
Pizzelle con fegatini - Pizzele with chicken livers cooked with sage, vin santo, anchovies, capers 10

Antipasti

Sardine alla griglia - chargrilled Port Lincoln sardines with pangrattato, pine nuts, raisins, fennel, rocket, orange and lemon 23

Raviolone di gamberi - raviolone filled with Mooloolaba prawns, chives, shallots with prawn head bisque 26

Carpaccio di manzo - thinly sliced pasture-fed black angus beef carpaccio with burnt truffle butter, aioli, Glenora rocket, Parmigiano Reggiano and grilled croutons 27

Ricotta con peperoni - That's Amore whipped ricotta with pan-roasted mini peppers, capers, Prosciutto di Parma, olives and new season olive oil 26

Primi

Pappardelle con ragù di coda di bue - Habbies Howe oxtail ragù slow-cooked with carrot, porcini mushrooms, garlic, rosemary, Pala Vermentino, Sugo and pecorino sardo 36

Ravioli fatti a mano - handmade ravioli filled with butternut, leek, basil, squacquerone and nutmeg with burnt butter and sage 36

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

Add 350-400gm half SA southern rock lobster 57

Risotto con ortica e piselli - Carnaroli rice cooked with pancetta, nettle, green peas, oregano, chicken stock and Taleggio D.O.P 36

Secondi

Pesce al forno - oven-baked Tasmanian Hapuka with saffron, cannellini beans, spinach and Portarlington mussels 41

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

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

Brasato di agnello - Mt. Leura lamb shoulder slow-cooked with juniper berries, cloves, carrot and garlic with cavolo nero, potato and gremolata 40

Contorni

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

Broccolini arrostito - pan-roasted broccolini with chili, parsley, garlic and anchovies 14

Insalata di radicchio - radicchio, pear, Gorgonzola D.O.P, candied walnuts and olive oil 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)