



LITTLE BLACK PIG & SONS

À la carte menu | 25th May 2022

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

Matching Wines 65pp

Cicchetti

Ostrica con mela - Lemon Tree Passage NSW oyster with pickled apple and avruga caviar 6 ea
Pizzelle con fegatini - Pizzelle with chicken liver parfait, beetroot gel and walnuts 10

Antipasti

Carpaccio di Sgombro - thinly sliced far North Queensland cured and smoked mackerel with new season persimmon, chili, lemon and fried capers 25

Burrata con peperoni e olive - That's Amore burrata with roasted peppers, garlic, parsley, new season olive oil, olive crumble and piadina 24

Carciofi alla romana - Violetta artichoke stuffed with, pecorino, pangrattato tostato, garlic, parsley, capers, olive oil and sugo 22

Garganelli cacio e pepe - handrolled garganelli with cracked pepper, truffles, 36-months aged Parmigiano Reggiano and olive oil 25

Primi

Pappardelle con ragù di agnello - Mt. Leura lamb ragù slow-cooked with carrot, garlic, rosemary, pinot grigio, sugo and pecorino sardo 36

Ravioli fatti a mano - handmade ravioli filled with spinach, leek, mint, buffalo ricotta and nutmeg with burnt butter and sage 36

Cappelletti di anatra - handmade chestnut cappelletti filled with porcini mushrooms, Aylesbury duck and chestnut with 36-months aged Parmigiano Reggiano, burnt butter and sage 38

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 insetto della baia di Moreton - Carnaroli rice cooked with, garlic, oregano, Moreton bay bug meat, saffron, chicken stock and lemon butter 37

Secondi

Pesce al forno - oven-baked Port Philip Bay pink snapper with roasted peppers, spinach, capers and olive salsa 41

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

Cotoletta alla milanese - oven-baked crumbed veal cutlet with silverbeet, foraged pine mushrooms and olive salsa 48

Capretto brasato - kid goat slow-cooked with lemon peel, carrot, garlic, onion and Soave with potato, gremolata, sugo and cavolo nero 40

Contorni

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

Cavoletti di bruxelles - Brussels sprouts with pancetta, pine nuts, garlic, mint and pecorino sardo 15

Insalata di finocchio - radicchio, rocket, Florence fennel, lemon, orange and olive oil 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)