



LITTLE BLACK PIG & SONS

À la carte menu | 1st June 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
Tortino con fegatini - mini tartlet with chicken liver parfait, balsamic gel and walnuts 14

Antipasti

Polpo all griglia - chargrilled Abrolhos Islands octopus with potato, chickpeas, lemon, olive oil and olive crumble 26

Burrata con cachi e prosciutto - That's Amore burrata with honey-roasted persimmon, Prosciutto di Parma, green chili, fig leaf oil, pistachio and piadina 24

Carciofi ripieni - Violetta artichoke stuffed with pecorino, pangrattato, garlic, parsley, capers, olive oil and Sugo 22

Rigatoni con funghi e castagna - hand-rolled chestnut rigatoni with locally foraged pine mushrooms and 36-months aged Parmigiano Reggiano 25

Carne cruda di vitello - finely chopped veal tartare with truffle butter, shallots, Parmigiano Reggiano and capers on savoury pizzelle 26

Primi

Pappardelle con ragù di vitello - veal shin ragù slow-cooked with carrot, garlic, rosemary, vermentino, Sugo, porcini mushrooms and Pecorino Romano 36

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

Agnolotti del plin - handmade agnolotti filled with Mt. Leura lamb, carrot, oregano and Parmigiano Reggiano with burnt butter and Sage 37

Spaghetti con vongole e calamari - hand-cut squid ink spaghetti with Port Lincoln calamari, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga 38
Add 350-400gm half SA southern rock lobster 57

Risotto con pancetta e mele - Carnaroli rice cooked with free-range pancetta, pink lady apple, radicchio, oregano, chicken stock, Parmigiano Reggiano and balsamic 37

Secondi

Pesce al forno - oven-baked Nelson Bay whole flounder with roasted peppers and olive salsa 41

Arrosto di maiale - slow-cooked rolled pork belly with braised red cabbage and salsa verde 40

Quaglia arrostito - prosciutto-wrapped quail stuffed with pork sausage meat, pine nuts and sultanas with parsnip purée, spinach and vincotto 39

Bistecca di manzo - chargrilled pasture-fed black angus 350gm rib eye with pine mushrooms, silverbeet and burnt truffle butter 55

Contorni

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

Caponata alla siciliana - eggplant, olives, capers, pine nuts, raisins and basil 15

Insalata di radicchio - radicchio, rocket, apple, lemon, candied walnuts and olive oil 14



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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)