



# LITTLE BLACK PIG & SONS

À la carte menu | 8<sup>th</sup> June 2022

5-course Tasting Menu 99pp

Matching Wines 65pp

## *Cicchetti*

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

Spiedini di cozze - pickled Spring Bay TAS mussel skewers with green olives and Fefferoni 16

## *Antipasti*

Polenta con funghi - Seasonal mushrooms cooked with garlic, capers and oregano with polenta, Parmigiano Reggiano and new Season Correggiola olive oil 25

Ricotta montata con nduja e marmelata - That's Amore whipped ricotta with spicy Calabrian nduja, homemade orange marmalade, fig leaf oil and Piadina 24

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

Carpaccio di pesce - thinly sliced TAS gurnard with kohlrabi, shallots, green chili, lemon, capers and bottarga 25

## *Primi*

Pappardelle con ragù di maiale - pork cheek ragù slow-cooked with carrot, garlic, rosemary, Soave, Sugo and Pecorino Romano 36

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

Cappelletti di vitello - handmade cappelletti filled with veal, porcini mushrooms, oregano, 36-month Parmigiano Reggiano with burnt butter and Sage 37

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

Risotto con salsiccia e radicchio - Carnaroli rice cooked with pork sausage meat, Treviso radicchio, oregano, chicken stock and Taleggio D.O.P 37

## *Secondi*

Pesce al forno - oven-baked Spring Creek QLD barramundi with spinach, capers and roasted pepper salsa 42

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

Brasato di agnello - Mt. Leura lamb shoulder slow-cooked with juniper berries, cloves, carrot and garlic with cavolo nero, potato and gremolata 41

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

Fagiolini alla Genovese - green beans cooked with garlic, anchovies, sugo and parsley 14

Insalata di radicchio - radicchio, rocket, pear, lemon, candied walnuts 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

\$40 per child, 5-12yo (N/A Friday & Saturday nights)  
\$20 per toddler, 0-4yo (N/A Friday & Saturday nights)