



LITTLE BLACK PIG & SONS

À la carte menu | 15th June 2022

5-course Tasting Menu 99pp

Matching Wines 65pp

Cicchetti

Ostrica con mela - Coffin Bay SA oyster with pickled apple and avruga caviar 6 ea

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

Tortino con fegatini - mini tartlet with chicken liver parfait, balsamic gel and walnuts 14

Antipasti

Costolette di maiale - oven-baked glazed Murray Valley pork back ribs with fennel flowers and pickled kohlrabi 25

Sarde a beccafico alla siciliana - oven-baked sardines stuffed with pangrattato, pine nuts, raisins and parsley with fennel, orange and rocket 25

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

Add fresh truffles 8

Ricotta montata con melanzane e 'nduja - That's Amore whipped ricotta with eggplant, Calabrian 'nduja, garlic, parsley, Correggiola olive oil and homemade piadina 25

Primi

Pappardelle con ragù di coda - oxtail ragù slow-cooked with carrot, garlic, oregano, pancetta, porcini mushrooms, chardonnay, sugo and Pecorino Romano 36

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

Cappelletti di carne - handmade cappelletti filled with veal, lamb, porcini mushrooms, oregano and 36-month 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

Risotto con pancetta e piselli - Carnaroli rice cooked with free-range pancetta, green peas, oregano, chicken stock and Taleggio D.O.P 37

Secondi

Pesce al forno - oven-baked Howie Reef QLD red emperor with spinach, saffron, fregola, lemon and olive salsa 43

Arrosto di maiale - slow-cooked rolled pork belly with radicchio, cannellini beans and salsa verde 41

Brasato di agnello - Mt. Leura lamb shoulder slow-cooked with juniper berries, cloves, carrot and garlic with cavolo nero, potato and gremolata 42

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

Contorni

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

Insalata di finocchio - radicchio, rocket, fennel, lemon, orange, pecorino and olive oil 14

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