



LITTLE BLACK PIG & SONS

À la carte menu | 22nd June 2022

5-course Tasting Menu 99pp

Matching Wines 65pp

Cicchetti

Ostrica con mela - Smoky Bay SA oyster with pickled apple and avruga caviar 6 ea
Tortino con fegatini - mini tartlets with chicken liver parfait, beetroot gel and walnuts 16

Antipasti

Polenta con funghi - Seasonal mushrooms cooked with garlic, capers and oregano with polenta, Parmigiano Reggiano and new Season Correggiola olive oil 26

Ricotta montata con 'nduja e marmelata - That's Amore whipped ricotta with spicy Calabrian 'nduja, homemade orange marmalade, dill oil and Piadina 25

Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, Pecorino Romano and new Season olive oil 26

Carpaccio di pesce - thinly sliced TAS gurnard with persimmon, shallots, green chili, lemon, capers, bottarga and Yarra Valley bloody Shiraz and gin caviar 27

Primi

Pappardelle con ragù di manzo - Habbies Howe beef ragù slow-cooked with carrot, garlic, oregano, porcini mushrooms, 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

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 pancetta e castagna - Carnaroli rice cooked with free-range pancetta, chestnut, oregano, chicken stock and 36-month Parmigiano Reggiano 37

Secondi

Pesce al forno - oven-baked Corner Inlet flounder with roasted pepper salsa and bottarga 42

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

Collo di agnello brasato - slow-cooked Mt. Leura lamb with lemon, anchovies, Soave, cavolo nero, potato and gremolata 41

Bistecca di manzo - chargrilled pasture-fed black angus 350gm rib eye with mushrooms, silverbeet and burnt truffle butter 55
Add fresh truffles 15

Contorni

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 14

Broccolini arrostito - pan-roasted broccolini with chili, parsley, garlic and anchovies 16

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)