



LITTLE BLACK PIG & SONS

À la carte menu | 6th July 2022

5-course Tasting Menu 99pp

Matching Wines 65pp

Cicchetti

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

Antipasti

Carne cruda di vitello - finely chopped veal tartare with shallots, chives, truffle butter, aioli,
Parmigiano Reggiano on carta di musica 26

Polpo alla griglia - chargrilled Abrolhos Islands octopus with lemon, parsley, potato, chickpea, new season
olive oil and green olives 26

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

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 15

Primi

Cavatelli con ragù di maiale - St Bernard's pork ragù slow-cooked with carrot, garlic, oregano, chili,
vermentino, sugo and Pecorino Romano 36

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

Spaghetti con vongole e granchio - hand-cut squid ink spaghetti with Fraser Isle spanner crab meat,
Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga 38

Risotto con pancetta, zucca e piselli - Carnaroli rice cooked with free-range pancetta, butternut
pumpkin, green peas, oregano, chicken stock and 36-month Parmigiano Reggiano 37

Secondi

Pesce al forno - oven-baked Riverina NSW Murray cod with spinach, olives, capers and roasted pepper
salsa 42

Arrosto di maiale - slow-cooked rolled pork belly with braised red cabbage, fennel and salsa verde 41

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

Bistecca di manzo - chargrilled pasture-fed black angus 350gm rib eye with Swiss 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, 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

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