



LITTLE BLACK PIG & SONS

À la carte menu | 13th July 2022

5-course Tasting Menu 99pp

Matching Wines 65pp

Cicchetti

- Ostrica con mela - St. Helens TAS Pacific oyster with pickled apple and avruga caviar 6 ea
Tortino con fegatini - mini tartlets with chicken liver parfait, cherry gel and walnuts 16
Spiedini di cozze - pickled Portarlington mussel skewers with green olives and Fefferoni 16

Antipasti

- Carpaccio di manzo - thinly sliced pasture-fed black angus beef carpaccio with Manjimup WA truffles, aioli, croutons, Parmigiano Reggiano and new season olive oil 27
- Sardine alla griglia - chargrilled Port Lincoln sardines with toasted pangrattato, pine nuts, raisins, fennel, rocket and bottarga 26
- Carciofi ripieni - Violetta artichoke stuffed with pecorino, pangrattato, garlic, parsley, capers, olive oil and sugo 22
- Ricotta montata con melanzane - That's Amore whipped ricotta with roasted eggplant, capers, garlic, burnt truffle butter and homemade piadina 24

Primi

- Pappardelle con ragù di vitello - veal ragù slow-cooked with carrot, garlic, oregano, porcini mushrooms, etna bianco, sugo and Pecorino Romano 36
- Ravioli fatti a mano - handmade ravioli filled with silverbeet, leek, mint, buffalo ricotta and nutmeg with burnt butter and sage 36
- Spaghetti con vongole e polpo - hand-cut squid ink spaghetti with Lakes Entrance octopus, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga 38
- Risotto con anatra, tartufo e castagna - Carnaroli rice cooked with corn-fed duck meat, chestnut, Manjimup truffles, oregano, chicken stock and 36-month Parmigiano Reggiano 41

Secondi

- Pesce al forno - oven-baked Lakes Entrance blue eye with spinach, cherry tomatoes, capers and roasted pepper salsa 42
- Arrosto di maiale - slow-cooked rolled pork belly with braised cannellini beans, radicchio, salsa verde 41
- Carne di agnello - pan-roasted Mt. Leura lamb rump with spinach, roasted butternut purée and jus 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, pear, 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)