



LITTLE BLACK PIG & SONS

À la carte menu | 20th July 2022

5-course Tasting Menu 99pp

Matching Wines 65pp

Cicchetti

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

Tortino con fegatini - mini tartlets with chicken liver parfait, cherry gel and walnuts 16

Acciughe e pane - Cuca anchovies with grilled bread, thyme and balsamic 13

Antipasti

Carne cruda di manzo - finely chopped pasture-fed black angus beef tartare with shallot, capers, burnt truffled butter and Savoury pizzelle 26

Carpaccio di pesce - thinly sliced Mooloolaba swordfish carpaccio with persimmon, green chili, fried capers, lemon and bottarga 26

Carciofi ripieni - Globe artichoke stuffed with pecorino, pangrattato, garlic, parsley, olive oil and Sugo 22

Burrata con peperoni - That's Amore burrata with wood-roasted peppers, garlic, Correggiolo olive oil, mint and Piadina 26

Primi

Malloreddus al ragù di maiale - St. Bernard's pork ragù slow-cooked with garlic, carrots, vermentino, Sugo, chili, fennel and pecorino sardo 37

Ravioli fatti a mano - handmade ravioli filled with roasted butternut, leek, buffalo ricotta and nutmeg with burnt butter and Sage 37

Spaghetti con vongole e calamari - hand-cut squid ink spaghetti with Lakes Entrance calamari, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga 39

Risotto con anatra, tartufo e castagna - Carnaroli rice cooked with corn-fed duck meat, chestnut, freshly shaved Manjimup truffles, oregano, chicken stock and 36-month Parmigiano Reggiano 41

Secondi

Pesce al forno - oven-baked pink snapper with spinach, capers, cannellini beans and kohlrabi salsa 44

Arrosto di maiale - slow-cooked rolled pork belly with chickpea inzimino and salsa verde 43

Brasato di agnello - Mt. Leura lamb shoulder slow-cooked with juniper berries, cloves, garlic, carrots and rosemary with cavolo nero, potato and gremolata 43

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

Caponata siciliana - eggplant, olives, capers, pine nuts, raisins, onion and tomato 16

Insalata di finocchio - Florence fennel, radicchio, navel orange, lemon, olive oil, rocket, pecorino 15



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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)