



LITTLE BLACK PIG & SONS

À la carte menu | 27th July 2022

5-course Tasting Menu 99pp | Matching Wines 65pp

Cicchetti

Ostrica con mela - Coffin 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

Pizzelle con acciughe - Cuca anchovies with savoury pizzelle and hard-boiled egg 13

Antipasti

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

Capesante in padella - pan-seared Shark Bay scallops with parsnip, persimmon, chili, and Yarra Valley bloody shiraz and gin caviar 27

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

Burrata con melanzane e pancetta - That's Amore burrata with wood-roasted eggplant, garlic and thinly sliced free-range pancetta 25

Primi

Pappardelle con ragù di manzo - Habbies Howe beef short rib ragù slow-cooked with garlic, carrots, porcini, soave, sugo, and Pecorino Romano 37

Ravioli fatti a mano - handmade ravioli filled with spinach, green peas, leek, buffalo ricotta and nutmeg with burnt butter and sage 37

Cappelletti di vitello - handmade cappelletti filled with veal, porcini mushrooms, oregano with burnt butter, sage and Parmigiano Reggiano 37

Add fresh truffles 15

Spaghetti con vongole e granchio - hand-cut squid ink spaghetti with Shark Bay blue swimmer crab meat, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic and bottarga 39

Risotto con pancetta e piselli - Carnaroli rice cooked with free-range pancetta, green peas, garlic, oregano, chicken stock and 36-month Parmigiano Reggiano 41

Secondi

Pesce al forno - oven-baked Portland hapuka with spinach, capers, roasted peppers and olives 43

Arrosto di maiale - slow-cooked rolled pork belly with cannellini beans, cicoria and salsa verde 43

Collo di agnello brasato - slow-cooked Mt. Leura lamb with lemon, anchovies, soave, 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

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, apple, walnuts, 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)