



# LITTLE BLACK PIG & SONS

À la carte menu | 3<sup>rd</sup> - 14<sup>th</sup> August 2022

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

## *Cicchetti*

Ostrica con mela - Denial 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

Pane con acciughe - Cuca anchovies with grilled bread, lemon, dill oil and thyme 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

Burrata con peperoni e pancetta - That's Amore burrata with wood-roasted peppers, garlic, thinly sliced free-range pancetta and homemade Piadina 25

Costoletta di maiale al forno - oven-baked glazed St. Bernard's baby back pork ribs with pickled kohlrabi and garlic flowers 26

Carne cruda di manzo - finely chopped pasture-fed angus beef tartare with, chives, shallots, capers, burnt truffle butter and aioli on carta di musica 27

## *Primi*

Pappardelle con ragù di agnello - Mt. Leura lamb ragù slow-cooked with pancetta, garlic, carrots, porcini, vermentino, sugo, and Pecorino Sardo 37

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

Cappelletti con mortadella e mascarpone - handmade cappelletti filled with mortadella and That's Amore mascarpone with sage, burnt butter, Pecorino Sardo and 20-years aged balsamic 38

Spaghetti con vongole e gamberi- hand-cut squid ink spaghetti with Mooloolaba prawns, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic, and bottarga 39

Risotto con pancetta e castagna - Carnaroli rice cooked with free-range pancetta, chestnut, garlic, oregano, chicken stock and 36-month Parmigiano Reggiano 38

## *Secondi*

Pesce al forno - oven-baked Lakes Entrance blue eye with spinach, capers, cherry tomatoes and olives 44

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

Petto d'anatra arrostito - pan-roasted Aylesbury-cross duck breast with spinach, celeriac purée, macerated cherries, and jus 44

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 15

Broccolini arrostito - pan-roasted broccolini with chili, parsley, garlic and anchovies 17

Insalata di radicchio - radicchio, pear, walnuts, lemon, olive oil, rocket, and pecorino 16



# 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)