



LITTLE BLACK PIG & SONS

À la carte menu | 17th - 28th August 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, cherry gel and walnuts 16

Pizzelle con cozze - Savoury pizzelle with aioli, pickled mussels, green olives 16

Antipasti

Polpo alla griglia - chargrilled Abrolhos Islands octopus with potato, chickpeas, lemon, olive oil, green olives 27

Burrata con carciofi, piselli e pancetta - That's Amore burrata with artichoke hearts, green peas, mint, garlic, thinly sliced free-range pancetta and homemade Piadina 25

Raviolone di gamberi - raviolone filled with Mooloolaba prawn meat, chives, shallots with prawn-head bisque 26

Carne cruda di kangura - finely chopped Paroo-Darling NSW kangaroo tartare with chives, shallots, capers, burnt truffle butter, Jerusalem artichoke, and carta di musica 27

Carciofi ripieni - Violetta artichoke stuffed with pangrattato, parsley, capers, garlic, rosemary, pecorino sardo and sugo 24

Primi

Pappardelle con ragù di anatra - Milla's cornfed duck ragù slow-cooked with pancetta, garlic, carrots, porcini, soave, sugo, and Pecorino Sardo 37

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

Cappelletti di agnello - handmade cappelletti filled with Mt. Leura lamb, carrot, porcini, oregano, sage, burnt butter and Pecorino Sardo 38

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 sedano rapa - Carnaroli rice cooked with free-range pancetta, celeriac, garlic, oregano, chicken stock, aged balsamic, and 36-month Parmigiano Reggiano 38

Secondi

Pesce al forno - oven-baked Riverina NSW Murray cod with spinach, capers, roasted peppers, and olives 44

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

Carne di agnello - pan-roasted Mt. Leura lamb rump with parsnip, cime di rapa, caramelised onion, and jus 44 *Add fresh truffles 15*

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

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

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



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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)