



LITTLE BLACK PIG & SONS

À la carte menu | 1st – 11th September 2022

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

Cicchetti

- Ostrica con mela - Smoky Bay SA oyster with pickled apple and avruga caviar 6 ea
Tortino con fegatini - mini tartlets with chicken liver parfait, cherry gel, and walnuts 16
Accigue e pane - Cuca anchovies with caramelised fennel purée, grilled bread, and olives 16

Antipasti

- Capésante in padella - pan-seared Abrolhos Islands scallops with celeriac purée, pear, green chili, bloody shiraz caviar, and dill oil 27
- Mozzarella di bufala - That's Amore buffalo mozzarella with new season broad beans, Koo Wee Rup asparagus, mint, garlic, and thinly sliced free-range pancetta 26
- Polenta con funghi - seasonal mushrooms cooked with garlic, capers, and oregano with polenta, Parmigiano Reggiano and new season Correggiola olive oil 26
- Carciofi alla romana- Violetta artichoke stuffed with pangrattato, parsley, capers, garlic, rosemary, Pecorino Sardo and Sugo 24

Primi

- Pappardelle con ragù di coda di bue - Habbies Howe oxtail ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, Pala Vermentino, Sugo, and Pecorino Sardo 37
- Ravioli fatti a mano - handmade ravioli filled with spinach, leek, buffalo ricotta and nutmeg with burnt butter and sage 37
- Cappelletti di anatra- handmade cappelletti filled with Milla's duck meat, porcini, oregano, sage, burnt butter, and Pecorino Sardo 38
- Spaghetti con vongole e polpo - hand-cut squid ink spaghetti with Abrolhos Islands octopus, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic, and bottarga 39
- Risotto con gamberi, zucchini e zafferano - Carnaroli rice cooked with Mooloolaba prawns, zucchini, oregano, chicken stock, and That's Amore stracciatella 39

Secondi

- Pesce al forno - Howie Reef red emperor with spinach, capers, green peas, artichoke hearts and lemon 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, carrot and garlic 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

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 14
- Insalata di finocchio - radicchio, orange, fennel, 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)