



LITTLE BLACK PIG & SONS

À la carte menu | 14th - 25th September 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
Spiedini di cozze - pickled Portarlington mussel skewers with green olives and Fefferoni 16

Antipasti

- Capesante in padella - pan-seared Abrolhos Islands scallops with parsnip purée, pear, green chili, bloody Shiraz caviar and dill oil 27
- Ricotta montata con 'nduja e marmelata - That's Amore whipped ricotta with spicy Calabrian 'nduja, homemade orange marmalade, dill oil, and Piadina 25
- Carpaccio di pesce - thinly sliced Far North Queensland cured mackerel with almond purée, kohlrabi, fried capers, lemon and bottarga 27
- Carne cruda di manzo - finely chopped pasture-fed black angus beef tartare with truffle butter, aioli and Parmigiano Reggiano on 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 manzo - Habbies Howe beef short rib ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, Soave, Sugo, and Pecorino Sardo 37
- Ravioli fatti a mano - handmade ravioli filled with spinach, leek, green peas, buffalo ricotta and nutmeg with burnt butter and sage 37
- Cappelletti di coda di bue - handmade cappelletti filled with oxtail, porcini, oregano, sage, burnt butter, and Pecorino Sardo 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 granchio, zucchini e zafferano - Carnaroli rice cooked with Shark Bay blue swimmer crab meat, zucchini, oregano, chicken stock, and That's Amore buffalo mozzarella 39

Secondi

- Pesce al forno - oven-baked Lakes Entrance pink snapper with spinach, fregola, capers, and lemon 44
- Arrosto di maiale - slow-cooked rolled pork belly with braised red cabbage and salsa verde 43
- Capretto brasato - kid goat slow-cooked with lemon peel, carrot, garlic, onion and Soave with potato, gremolata, Sugo and cavolo nero 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 16
Insalata di finocchio - radicchio, orange, fennel, lemon, olive oil, rocket, and Pecorino 16
Fagiolini alla Genovese - green beans cooked with anchovies, garlic, parsley, and Sugo 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)