



LITTLE BLACK PIG & SONS

À la carte menu | 28th Sep – 9th Oct 2022

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

Cicchetti

- Ostrica con mela - Coffin Bay SA oyster with pickled apple and avruga caviar 6 ea
Tortino con ricotta - mini tartlets with green peas, ricotta, mint, asparagus, and shaved bottarga 16
Gnocco fritto con parmigiano - gnocco fritto with Parmigiano cream and capocollo 16

Antipasti

- Capesante in padella - pan-seared Abrolhos Islands scallops with cauliflower purée, rockmelon, green chili, bloody shiraz caviar, and dill oil 27
- Fiori di zucchini farciti - zucchini blossoms stuffed with ricotta, mozzarella, basil and mint with garlic aioli 26
- Carpaccio di manzo - thinly sliced pasture-fed angus beef with croutons, coffee gel, truffle butter, Parmigiano Reggiano and capers 27
- Raviolone di gamberi - raviolone filled with Mooloolaba prawns, chives and shallots with prawn head bisque 26

Primi

- Pappardelle con ragù di vitello - veal shin ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, chardonnay, Sugo, and Parmigiano Reggiano 37
- Ravioli fatti a mano - handmade ravioli filled with silverbeet, leek, buffalo ricotta and nutmeg, with burnt butter and sage 37
- Agnolotto del plin - handmade agnolotti filled with beef short rib, porcini, oregano, sage, burnt butter, and Parmigiano Reggiano 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 asparagi e pancetta - Carnaroli rice cooked with Koo Wee Rup asparagus, pancetta, oregano, chicken stock, and Taleggio D.O.P 39

Secondi

- Pesce al forno - oven-baked Lakes Entrance Snapper with spinach, roasted peppers, and lemon 44
- Arrosto di maiale - slow-cooked rolled pork belly with cannellini beans, cicoria, and salsa verde 43
- Petto d'anatra arrostito - pan-roasted Aylesbury duck breast with spinach, parsnip 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

Contorni

- Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 16
Insalata di radicchio - radicchio, walnuts, apple, olive oil, rocket, and Parmigiano Reggiano 16
Broccolini in padella - pan-fried broccolini with chili, parsley, garlic and anchovies 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)