



LITTLE BLACK PIG & SONS

À la carte menu | 26th Oct - 6th Nov 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 ricotta - mini tartlets with broad beans, ricotta, mint, asparagus, shaved bottarga 16
Acciughe e pane - Ortiz anchovies with grilled bread, caramelised fennel purée, thyme 16

Antipasti

- Capesante in padella - pan-seared Abrolhos Islands scallops with parsnip purée, kohlrabi, pear, 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 pesce - thinly sliced Mooloolaba swordfish with watermelon, red chili, shallots, fried capers and bottarga 26
Carne cruda di vitello - finely chopped veal tartare with shallots, anchovies, truffle butter and Parmigiano Reggiano on carta di musica 26
Burrata con melanzane - That's Amore burrata with smoked eggplant, basil, olive oil, 24-month aged Prosciutto di Parma and pizza fritta 26

Primi

- Pappardelle con ragù di anatra - duck ragù slow-cooked with carrot, porcini mushrooms, garlic, rosemary, vermentino, sugo, and Parmigiano Reggiano 37
Ravioli fatti a mano - handmade ravioli filled with roasted butternut, leek, buffalo ricotta and nutmeg, with burnt butter and sage 37
Agnolotti del plin - handmade agnolotti filled with lamb, porcini mushrooms and pancetta with burnt butter and sage 37
Spaghetti con vongole e calamari - hand-cut squid ink spaghetti with Port Lincoln calamari, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic, and bottarga 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 lentils, cicoria, and salsa verde 43
Carne di agnello - pan-roasted Mt. Leura lamb rump with parsnip, spinach, caramelised onion, 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
Caponata Siciliana - eggplant, olives, capers, pine nuts, raisins, onion and tomato 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)