



LITTLE BLACK PIG & SONS

À la carte menu | 9th – 20th November 2022

5-course Tasting Menu 99pp, with Matching Wines 165pp

Cicchetti

- Ostrica con mela - Clifton Beach TAS oyster with pickled apple and avruga caviar 6 ea
Tortino con ricotta - mini tartlets with green peas, ricotta, mint, asparagus, Shaved bottarga 16
Acciughe e pane - Olasagasti anchovies with grilled bread, caramelised fennel purée 16

Antipasti

- CapeSante in padella - pan-seared Abrolhos Islands scallops with parsnip purée, watermelon, 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 manzo - thinly sliced pasture-fed beef carpaccio with truffle butter, aioli, Parmigiano Reggiano, capers and croutons 27
- Polpo alla griglia - chargrilled Abrolhos Islands octopus with potato, chickpeas, lemon, parsley and olive oil 27
- Mozzarella di bufala - That's Amore buffalo mozzarella with broad beans, asparagus, mint, 24-month Prosciutto di Parma and lemon 27

Primi

- Pappardelle con ragù di coda di bue - Habbies Howe oxtail ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, Soave, Sugo, and Parmigiano Reggiano 38
- Ravioli fatti a mano - handmade ravioli filled with silverbeet, leek, buffalo ricotta and nutmeg, with burnt butter and sage 37
- Cappelletti di vitello - handmade cappelletti filled with duck, porcini mushrooms, oregano with burnt butter and sage 37
- Spaghetti con vongole e gamberi - hand-cut squid ink spaghetti with Mooloolaba prawns, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic, and bottarga 39

Secondi

- Pesce al forno - oven-baked Riverina NSW Murray Cod with spinach, olives, capers and cherry tomatoes 44
- Arrosto di maiale - slow-cooked rolled pork belly with cannellini beans, cicoria, and salsa verde 44
- Brasato di agnello - slow-cooked Mt. Leura lamb shoulder with juniper berries, cloves, Soave, cavolo nero, potato and gremolata 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 finocchio - radicchio, fennel, orange, olive oil, rocket and Parmigiano Reggiano 16
- Broccolini arrostito - pan-roasted broccolini with chili, parsley, garlic and anchovies 14



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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)