



LITTLE BLACK PIG & SONS

À la carte menu | 30th November – 11th December 2022

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

Cicchetti

- Ostrica con mela - Smoky Bay SA 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
Tortino con fegatini - mini tartlets with chicken liver parfait, cherry gel, and walnuts 16

Antipasti

- Capesante in padella - pan-seared Abrolhos Islands scallops with cauliflower purée, kohlrabi, pear, green chili, bloody Shiraz caviar and dill oil 27
Fiori di zucchini - zucchini blossoms stuffed with ricotta, mozzarella, basil, mint, with garlic aioli 26
Carne cruda di manzo - finely chopped pasture-fed black angus beef with shallots, chives, coffee gel, truffle butter, aioli and Parmigiano Reggiano on carta di musica 27
Carpaccio di pesce - citrus-cured and thinly sliced Hiramasa kingfish carpaccio with rockmelon, green chili, capers and bottarga 27
Polenta con funghi - seasonal mushrooms cooked with garlic, capers and oregano with polenta, Parmigiano Reggiano and Correggiola olive oil 26

Primi

- Pappardelle con ragù di vitello - veal shin ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, vermentino, sugo, and Parmigiano Reggiano 38
Ravioli fatti a mano - handmade ravioli filled with spinach, asparagus, leek, buffalo ricotta and nutmeg with burnt butter and sage 37
Agnolotti del plin - handmade agnolotti filled with oxtail, porcini mushrooms and oregano with burnt butter and sage 37
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

Secondi

- Pesce al forno - oven-baked Lakes Entrance Pink Snapper with spinach, capers and zucchini scapece 44
Arrosto di maiale - slow-cooked rolled pork belly with chickpea inzimino and salsa verde 44
Capretto brasato - kid goat slow-cooked with lemon peel, carrot, garlic, onion and Soave with potato, gremolata, sugo and cavolo nero 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)