



LITTLE BLACK PIG & SONS

À la carte menu | 14th - 23rd 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

Antipasti

- Fiori di zucchini farciti - zucchini blossoms stuffed with ricotta, mozzarella, basil and mint with garlic aioli 26
- Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, Pecorino Romano and new season olive oil 26
- Carpaccio di pesce - lightly cured Far North Queensland mackerel with new tomatoes, green chili, shallots, lemon, and olive oil 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 agnello - Mt. Leura lamb ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, pinot grigio, Sugo and Parmigiano Reggiano 37
- Ravioli fatti a mano - handmade ravioli filled with silverbeet, leek, green peas, buffalo ricotta and nutmeg with burnt butter and sage 37
- Agnolotti del plin - handmade agnolotti filled with veal, oxtail, duck and porcini with sage, burnt butter and Parmigiano Reggiano 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

Secondi

- Pesce al forno - oven-baked Lakes Entrance pink snapper with spinach, capers and roasted peppers 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)