



# LITTLE BLACK PIG & SONS

À la carte menu | 11<sup>th</sup> - 22<sup>nd</sup> January 2023

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

## *Cicchetti*

- Ostrica con mela - St. Helens TAS oyster with pickled apple and avruga caviar 6 ea  
Prosciutto e melone - 24-month aged Prosciutto di Parma with rockmelon and Vincotto 16  
Tortino di manzo - mini tartlets with beef tartare, truffle butter, aioli and horseradish 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  
Carpaccio di pesce - citrus-cured and thinly sliced Hiramasa Kingfish carpaccio with rockmelon, green chili, capers and bottarga 27  
Gamberi alla griglia - chargrilled Skull Island prawns with lemon, new season tomato salsa and bottarga 28  
Stracciatella con pomodoro - That's Amore Stracciatella with heirloom tomatoes, green olives, black garlic, toasted pangrattato and olive oil 26  
Costolette di maiale al forno - oven-baked glazed St. Bernard's baby back pork ribs with pickled kohlrabi and fennel flowers 26

## *Primi*

- Pappardelle con ragù di manzo - Habbies Howe beef short rib ragù slow-cooked with carrot, garlic, oregano, chardonnay, sugo and Pecorino Romano 38  
Ravioli fatti a mano - handmade ravioli filled with spinach, leek, zucchini, buffalo ricotta and nutmeg with burnt butter and sage 37  
Bottoni con mortadella e pesche - handmade bottoni pasta filled with mortadella, That's Amore buffalo ricotta and 36-month aged Parmigiano Reggiano with peach, 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 pink snapper with green peas, asparagus, roasted peppers 44  
Arrosto di maiale - slow-cooked rolled pork belly with braised red cabbage, fennel, and salsa verde 44  
Carne di agnello - pan-roasted Mt. Leura lamb rump with eggplant, 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 56

## *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)