



LITTLE BLACK PIG & SONS

À la carte menu | 25th January – 5th February 2023

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

Cicchetti

- Ostrica con mela - Merimbula NSW Rock 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
Costolette di maiale - oven baked glazed pork ribs, kohlrabi and fennel flowers 17

Antipasti

- Fiori di zucchini farciti - zucchini blossoms stuffed with ricotta, mozzarella, basil and mint with garlic aioli 26
Carpaccio di pesce - thinly sliced Lakes Entrance pink snapper with new season tomato, green chili, capers and bottarga 27
Carne cruda di manzo - finely chopped pasture-fed beef tartare with shallots, chives, truffle butter, coffee gel on carta di musica 28
Mozzarella di bufala - That's Amore buffalo mozzarella with grilled peach, Prosciutto di Parma and aceto di balsamico tradizionale 27

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 38
Ravioli fatti a mano - handmade ravioli filled with silverbeet, green peas, leek, buffalo ricotta and nutmeg, with burnt butter and Sage 37
Agnolotti del plin - handmade agnolotti filled with beef short rib, porcini mushrooms, Parmigiano Reggiano, with burnt butter and Sage 38
Spaghetti con vongole e granchio - hand-cut squid ink spaghetti with Shark Bay blue swimmer crab meat, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic, and bottarga 39

Secondi

- Pesce al forno - oven baked Portland blue eye with spinach and roasted peppers 45
Arrosto di maiale - slow-cooked rolled pork belly with cannellini beans, cicoria and salsa verde 44
Petto d'anatra arrostito - pan-roasted Aylesbury duck breast with spinach, parsnip purée, macerated cherries, and jus 45
Bistecca di manzo - chargrilled pasture-fed black angus 350gm rib eye with Swiss mushrooms, silverbeet, and burnt truffle butter 58

Contorni

- Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 16
Insalata di radicchio - radicchio, apple, walnuts, lemon, olive oil, rocket and Parmigiano Reggiano 16
Fagiolini alla Genovese - green beans cooked with anchovies, garlic, parsley and Sugo 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)