



# LITTLE BLACK PIG & SONS

À la carte menu | 8<sup>th</sup> - 19<sup>th</sup> February 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  
Tortino con ricotta - mini tartlets with roasted eggplant, ricotta, mint, black garlic 16  
Acciughe e pane - Olasagasti anchovies, caramelised fennel purée and egg with grilled bread 16

## *Antipasti*

- Carpaccio di pesce - thinly sliced Mooloolaba swordfish with new season roasted Romas, olives, capers, and bottarga 27
- Quaglia arrostito - oven-baked glazed quail with Treviso radicchio, cherry gel, fennel pollen 26
- Mozzarella di bufala - That's Amore buffalo mozzarella with Heathcote figs, Prosciutto di Parma and vincotto 27
- Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, Pecorino Romano and new season olive oil 26

## *Primi*

- Pappardelle con ragù di manzo - Habbies Howe oxtail ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, pinot grigio, sugo, and Parmigiano Reggiano 38
- Casoncelli fatti a mano - handmade casoncelli filled with leek, spinach, buffalo ricotta, mint and nutmeg with burnt butter and sage 36
- Agnolotti del plin - handmade agnolotti filled with Mt. Leura lamb, porcini mushrooms and Parmigiano Reggiano with burnt butter, peas and sage 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 flounder with Heirloom tomato salsa and green olives 45
- Arrosto di maiale - slow-cooked rolled pork belly with radicchio, borlotti beans, and salsa verde 45
- Carne di agnello - pan-roasted Mt. Leura lamb rump with green peas, asparagus, roasted peppers, 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 finocchio - radicchio, fennel, orange, lemon, olive oil, rocket and Parmigiano Reggiano 16
- Broccolini arrostito - pan-roasted broccolini with chili, parsley, garlic and anchovies 14



# 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)