



LITTLE BLACK PIG & SONS

À la carte menu | 22nd February – 5th March 2023

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

Cicchetti

- Ostrica con mela - Smoky Bay SA oyster with pickled apple and avruga caviar 6.50 ea
Tortino con ricotta - mini tartlets with peas, asparagus, ricotta, mint, bottarga 16
Acciughe e pane - Olsagasti anchovies, caramelised fennel purée and grilled bread 16

Antipasti

- Polpo alla griglia - chargrilled Abrolhos Islands octopus with potato, chickpeas, lemon, green olives and bottarga 28
- Carne cruda di vitello - bobby veal finely chopped with shallots, chives, truffle butter, Parmigiano Reggiano and aioli on carta di musica 27
- Stracciatella con pomodoro - That's Amore stracciatella with new season heirloom tomatoes, green olives, black garlic, pangrattato and olive oil 26
- Polenta con funghi - seasonal mushrooms cooked with garlic, capers and oregano with polenta, Parmigiano Reggiano and Correggiola olive oil 27

Primi

- Pappardelle con ragù di vitello - veal shin ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, pinot blanc, sugo, and Parmigiano Reggiano 38
- Ravioli fatti a mano - handmade ravioli filled with leek, spinach, porcini mushrooms, buffalo ricotta, mint and nutmeg with burnt butter and sage 36
- Agnolotti del plin - handmade agnolotti filled with oxtail, pancetta, oregano and Parmigiano Reggiano with burnt butter and sage 38
- 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 Riverina NSW Murray cod with spinach, cherry tomatoes and fregola 46
- Arrosto di maiale - slow-cooked rolled pork belly with chickpea inzimino and salsa verde 45
- Quaglia arrostito - prosciutto-wrapped quail stuffed with pork sausage meat, pine nuts and sultanas with lentil ragù and vincotto 44
- 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, walnut, pear, lemon, 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)