



LITTLE BLACK PIG & SONS

À la carte menu | 15th - 26th March 2023

5-course Tasting Menu 110pp, with Matching Wines 175pp

Cicchetti

Ostrica con mela - Boomer Bay TAS oyster with pickled apple and avruga caviar 6.50 ea

Tortino con ricotta - mini tartlets with smoked eggplant, ricotta, black garlic 16

Acciughe e pane - Olasagasti anchovies, eggs, caramelised fennel purée and grilled bread 16

Antipasti

Costolette di maiale al forno - oven-baked glazed St. Bernard's baby back pork ribs with pickled kohlrabi and fennel flowers 27

Carne cruda di manzo - finely chopped pasture-fed beef tartare with shallots, chives, truffle butter, Parmigiano Reggiano and aioli on carta di musica 27

Carpaccio di pesce - thinly sliced Rocky Point QLD cobia with roasted heirloom tomatoes, capers, lemon and bottarga 27

Raviolone al tuorlo di uovo, ricotta e tartufo - raviolone filled with free-range egg yolk, buffalo ricotta and truffles with burnt butter, sage and Parmigiano Reggiano 24

Primi

Pappardelle con ragù di manzo - beef short rib ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, chardonnay, sugo, and Parmigiano Reggiano 38

Ravioli fatti a mano - handmade ravioli filled with leek, roasted butternut pumpkin, buffalo ricotta, mint and nutmeg with burnt butter and sage 36

Agnolotti del plin - handmade agnolotti filled with veal shin, pancetta and Parmigiano Reggiano with burnt butter and sage 38

Spaghetti con vongole e polpo - hand-cut squid ink spaghetti with Abrolhos Islands octopus, Cloudy Bay clams, cherry tomato, anchovies, chili, garlic, and bottarga 39

Secondi

Pesce al forno - oven-baked Port Albert hapuka with spinach, cherry tomatoes, capers, olive salsa 46

Arrosto di maiale - slow-cooked rolled pork belly with braised red cabbage and salsa verde 45

Bistecca di manzo - chargrilled pasture-fed black angus 350gm rib eye with Swiss mushrooms, silverbeet, and burnt truffle butter 58

Brasato di agnello - Mt. Leura lamb shoulder slow-cooked with juniper berries, cloves, carrot and garlic with cavolo nero, potato and gremolata 45

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

Caponata Siciliana - eggplant, olives, capers, pine nuts, raisins, onion and tomato 16



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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 99pp, 4-courses:

2 types of antipasti, shared
2 types of pasta, shared
2 types of mains, shared
2 types of sides, shared
2 types of desserts, shared

\$40 per child, 5-12yo (N/A Friday & Saturday nights)
\$20 per toddler, 0-4yo (N/A Friday & Saturday nights)