



LITTLE BLACK PIG & SONS

À la carte menu | 29th March - 16th April 2023

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

Cicchetti

- Ostrica con mela - Pipeclay Lagoon Tas oyster with pickled apple and avruga caviar 6 ea
Tortino con ricotta - mini tartlets with fig conserva, pancetta, ricotta 16
Acciughe e pane - Olsagasti anchovies, caramelised fennel purée and grilled bread 16
Costolette di maiale - oven-baked glazed St. Bernard's baby back pork ribs, pickled kohlrabi 16

Antipasti

- Crema di mais con gamberi - creamed sweet corn with tarragon, cracked pepper, Skull Island prawns, lemon zest and dill oil 27
Carpaccio di manzo - thinly sliced pasture-fed black angus beef with truffle butter, capers, croutons, aioli, witlof and Parmigiano Reggiano 28
Baccalà mantecato alla Veneziana - whipped salted cod with Yarra Valley bloody Shiraz and gin caviar, Correggiola olive oil, black pepper and lemon on carta di musica 26
Mozzarella di bufala - That's Amore buffalo mozzarella with roasted peppers, mint, bagna cauda, capers and fig leaf oil 26

Primi

- Pappardelle con ragù di anatra - Milla's corn-fed duck ragù slow-cooked with rosemary, Sugo, porcini mushrooms, garlic, carrot, vermentino, and pecorino romano 37
Ravioli fatti a mano - handmade ravioli filled with leek, spinach, heirloom zucchini, buffalo ricotta, mint and nutmeg with burnt butter and sage 36
Cappelletti di manzo - handmade chocolate cappelletti filled with beef short rib, porcini and Parmigiano Reggiano with burnt butter and sage 38
Spaghetti con vongole e gamberi - hand-cut squid ink spaghetti with Cloudy Bay clams, Mooloolaba prawns, cherry tomato, anchovies, chili, garlic, and bottarga 39

Secondi

- Pesce al forno - oven-baked Lakes Entrance pink snapper with green peas, asparagus, and roasted peppers 46
Arrosto di maiale - slow-cooked rolled pork belly with radicchio, cannellini beans, and salsa verde 45
Bistecca di manzo - chargrilled pasture-fed black angus 350gm rib eye with Swiss mushrooms, silverbeet, and burnt truffle butter 58
Collo di agnello brasato - slow-cooked Mt. Leura lamb with lemon, anchovies, soave, cavolo nero, potatoes, and gremolata 45

Contorni

- Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 16
Insalata di radicchio - radicchio, walnut, apple, lemon, olive oil, rocket and Parmigiano 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 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)