



LITTLE BLACK PIG & SONS

À la carte menu | 19th – 30th April 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 ea
Tortino con gamberi - mini tartlets with baby peas, prawns, avruga caviar, bottarga 21
Acciughe e pane - Olasagasti anchovies, eggs, caramelised fennel purée and grilled bread 16

Antipasti

- Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, Pecorino Romano and new season olive oil 26
- Mozzarella di bufala - That's Amore buffalo mozzarella with golden beetroot, heirloom tomatoes, toasted pangrattato and fig leaf oil 26
- Carpaccio di pesce - thinly sliced Hiramasa Kingfish carpaccio with rockmelon, chili, lemon, capers and bottarga 27
- 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 agnello - Mt. Leura lamb ragù slow-cooked with oregano, Sugo, porcini mushrooms, garlic, carrot, soave, and Parmigiano Reggiano 38
- Casoncelli fatti a mano - handmade casoncelli filled with leek, roasted butternut, buffalo ricotta, mint and nutmeg with burnt butter and sage 36
- Cappelletti di anatra - handmade chestnut cappelletti filled with Milla's cornfed duck, oregano, porcini and Parmigiano Reggiano with burnt butter and sage 38
- Spaghetti con vongole e calamari - hand-cut squid ink spaghetti with Cloudy Bay clams, Lakes Entrance calamari, cherry tomato, anchovies, chili, garlic, and bottarga 39

Secondi

- Pesce al forno - oven-baked Portland Blue-eye with spinach, capers, cherry tomatoes, and olive salsa 46
- Arrosto di maiale - slow-cooked rolled pork belly with chickpea inzimino and salsa verde 45
- Bistecca di manzo - chargrilled pasture-fed black Angus 350gm rib eye with Swiss mushrooms, silverbeet, and burnt truffle butter 60
- Carne di agnello - pan-roasted Mt. Leura lamb rump with spinach, parsnip, caramelised onion and jus 46

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 16
- Broccolini arrostito - pan-roasted broccolini with chili, parsley, garlic and anchovies 17



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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)