



LITTLE BLACK PIG & SONS

À la carte menu | 3rd - 21st May 2023

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

Cicchetti

Ostrica con mela - St. Helens Tas oyster with pickled apple and avruga caviar 6 ea

Tortino con ricotta - mini tartlets with ricotta, beetroot, black garlic, pistachio 16

Spiedini di cozze - pickled Portarlington mussel skewers with green olives and Fefferoni 16

Antipasti

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

Rigatoni con funghi e castagna - hand-rolled chestnut rigatoni with locally foraged pine mushrooms and 36-months aged Parmigiano Reggiano 25

Carciofi ripieni - Violetta artichoke stuffed with Pecorino, pangrattato, garlic, parsley, capers, olive oil and sugo 24

Carpaccio di pesce - thinly sliced Mooloolaba swordfish carpaccio with persimmon, 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 vitello - bobby veal ragù slow-cooked with oregano, porcini mushrooms, garlic, carrot, vermentino, and Parmigiano Reggiano 38

Ravioli fatti a mano - handmade ravioli filled with leek, silverbeet, buffalo ricotta, mint and nutmeg with burnt butter and sage 37

Agnolotti del plin - handmade agnolotti filled with lamb, porcini mushrooms, oregano with sage and jus 38

Spaghetti con vongole e granchio - hand-cut squid ink spaghetti with Cloudy Bay clams, Shark Bay blue swimmer crab meat, cherry tomato, anchovies, chili, garlic, and bottarga 39

Secondi

Pesce al forno - oven-baked Riverina NSW Murray cod with spinach, capers, roasted peppers, olive salsa 46

Arrosto di maiale - slow-cooked rolled pork belly with cime di rapa, borlotti beans, and salsa verde 45

Bistecca di manzo - chargrilled pasture-fed black angus 350gm rib eye with Swiss mushrooms, silverbeet, and burnt truffle butter 60

Petto d'anatra arrostito - pan-roasted Aylesbury duck breast with spinach, celeriac purée, macerated cherries and jus 45

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

Fagiolini alla Genovese - green beans cooked with anchovies, garlic, parsley and sugo 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)