



LITTLE BLACK PIG & SONS

À la carte menu | 24th May - 4th June 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 melanzane - mini tartlets with smoked eggplant, ricotta, black garlic 16

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

Antipasti

Carne cruda di cervo - finely chopped Flinders Ranges SA venison with shallots, chives, aioli, truffle butter and Parmigiano Reggiano on carta di musica 27

Raviolone al tuorlo di uovo, ricotta e tartufo - chestnut raviolone filled with free-range egg yolk, buffalo ricotta and truffles with burnt butter, pine mushrooms, and Parmigiano Reggiano 25

Polpo alla griglia - chargrilled Abrolhos Islands octopus, potato, chickpeas, lemon, olives and bottarga 28

Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, Pecorino Romano and new season olive oil 26

Carciofi all romana - Violetta artichoke stuffed with Pecorino, pangrattato, garlic, parsley and sugo 24

Primi

Pappardelle con ragù di cinghiale - wild boar ragù slow-cooked with oregano, sugo, garlic, carrot, vermentino, and Parmigiano Reggiano 38

Casoncelli fatti a mano - handmade casoncelli filled with leek, porcini mushrooms, spinach, buffalo ricotta, mint and nutmeg with burnt butter and sage 36

Agnolotti del plin - handmade agnolotti filled with beef short rib, 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 Spring Creek QLD barramundi with spinach, capers, cherry tomatoes, Port Arlington mussels and olive salsa 46

Arrosto di maiale - slow-cooked rolled pork belly with chickpea inzimino and salsa verde 46

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

Brasato di agnello - Mt. Leura lamb shoulder slow-cooked with juniper berries, cloves, carrot and garlic with cavolo nero, potato and gremolata 46

Contorni

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 16

Insalata di finocchio - fennel, radicchio, orange, lemon, olive oil, rocket and Parmigiano 16

Broccolini arrostito - pan-roasted broccolini with chili, parsley, garlic and anchovies 18



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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)