



# LITTLE BLACK PIG & SONS

À la carte menu | 12<sup>th</sup> – 23<sup>rd</sup> July 2023

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

## *Cicchetti*

- Ostrica con mela - Pipe Clay Lagoon Tas oyster with pickled apple and avruga caviar 6 ea  
Tortino con melanzane - mini tartlets with smoked eggplant, mint, ricotta, black garlic 16  
Acciughe e pane - Olasagasti anchovies, eggs, caramelised fennel purée and grilled bread 16  
Pizzelle con fegatini - house-made pizzelle with chicken liver parfait, cherry gel, walnut 16

## *Antipasti*

- Carne cruda di vitello - finely chopped veal with shallots, chives, aioli, truffle butter and Parmigiano Reggiano on carta di musica 27
- Ricotta montata con 'nduja e marmelata - That's Amore whipped ricotta with spicy Calabrian 'nduja, homemade orange marmalade, dill oil and Piadina 25
- Quaglia arrostito - oven-baked glazed quail with Treviso radicchio, cherry gel, pickled kohlrabi 26
- Carpaccio di pesce - thinly sliced Mooloolaba Qld swordfish with new season mandarin, green chili, shallots, mandarin oil, and bottarga 27

## *Primi*

- Cavatelli con ragù di cervo - Flinders Ranges SA venison ragù slow-cooked with oregano, sugo, garlic, carrot, Pinot Grigio, and Parmigiano Reggiano 38
- Ravioli fatti a mano - handmade ravioli filled with silverbeet, porcini mushrooms, spinach, buffalo ricotta, mint and nutmeg with burnt butter and sage 36
- Agnolotti del plin - handmade agnolotti filled with lamb, oregano, porcini and Parmigiano Reggiano with burnt butter and sage 38
- Spaghetti con vongole e polpo - hand-cut squid ink spaghetti with Cloudy Bay clams, Abrolhos Islands octopus, cherry tomato, anchovies, chili, garlic, and bottarga 39

## *Secondi*

- Pesce al forno - oven-baked Lakes Entrance pink snapper with green peas, roasted peppers, and olive salsa 46
- Arrosto di maiale - slow-cooked rolled pork belly with braised red cabbage, fennel, and salsa verde 46
- Bistecca di manzo - chargrilled pasture-fed black angus 350gm rib eye with Swiss mushrooms, silverbeet, and burnt truffle butter 60
- Capretto brasato - kid goat slow-cooked with lemon peel, carrot, garlic, onion and Soave with potato, gremolata, sugo and cavolo nero 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)