



LITTLE BLACK PIG & SONS

À la carte menu | 26th July – 6th August 2023

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

Cicchetti

- Ostrica con mela - Smoky Bay SA oyster with pickled apple and avruga caviar 6 ea
Tortino con ricotta - mini tartlets with green peas, asparagus, smoked ricotta, bottarga 16
Spiedini al polpo - chargrilled WA octopus skewers with green olives, fefferoni and 'Nduja 20

Antipasti

- Carne cruda di manzo - finely chopped pasture-fed angus beef tartare with fried shallots, chives, truffle butter, egg yolk purée and caramelised coffee gel 27
- Carpaccio di pesce - thinly sliced cured Hiramasa Kingfish with burnt new season blood orange, green chili, shallots, capers and bottarga 27
- Stracciatella con barbietola - That's Amore stracciatella with salt-baked beetroot, parsley, pangrattato, dill oil and black garlic 25
- Polenta con funghi - seasonal mushrooms cooked with garlic, capers and oregano with polenta, Parmigiano Reggiano and Correggiola olive oil 27
- Mais con granchio - blue swimmer crab meat, creamed corn, tarragon, pickled kohlrabi and dill oil 27

Primi

- Pappardelle con ragù di vitello - veal ragù slow-cooked with oregano, porcini mushrooms, sugo, garlic, carrot, Pinot Bianco, and Parmigiano Reggiano 38
- Ravioli fatti a mano - handmade ravioli filled with roasted butternut, leek, truffles, buffalo ricotta, and nutmeg with burnt butter and sage 36
- Agnolotti del plin - handmade agnolotti with Moreton Bay bug meat, shallots with lobster head bisque 39
- Spaghetti con vongole e calamari - hand-cut squid ink spaghetti with Cloudy Bay clams, Port Lincoln calamari, cherry tomato, anchovies, chili and garlic with bottarga 39

Secondi

- Pesce al forno - oven-baked Spring Creek barramundi with braised spinach, capers, cherry tomatoes, olive salsa 47
- Arrosto di maiale - slow-cooked rolled pork belly with cannellini beans, radicchio, fennel, and salsa verde 47
- 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, cauliflower purée, macerated cherries and jus 48

Contorni

- Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 16
- Cavoletti di bruxelles - Brussels sprouts with pancetta, pine nuts, garlic, mint and Parmigiano 16
- Insalata di radicchio - radicchio, walnut, rocket, apple, Parmigiano, olive oil and lemon 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)