



LITTLE BLACK PIG & SONS

À la carte menu | 6th - 17th September 2023

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

Cicchetti

- Ostrica con mela - St. Helens TAS oyster with pickled cucumber, granny Smith, and avruga caviar 6 ea
Tortino con ricotta - mini tartlets with roasted butternut, leek, ricotta, black garlic 16
Cozze alla griglia - chargrilled Portarlington mussels, olives, 'Nduja and focaccia 20

Antipasti

- Carne cruda di kangura - finely chopped Paroo-Darling NSW kangaroo tartare with chives, shallots, capers, burnt truffle butter and carta di musica 27
Carpaccio di pesce - thinly sliced Mooloolaba swordfish with rhubarb, new season blood orange, green chili, shallots, capers and bottarga 27
Polenta con funghi - seasonal mushrooms cooked with garlic, capers and oregano with polenta, Parmigiano Reggiano and Correggiola olive oil 27
Mozzarella di bufala - new season broad beans and Koo Wee Rup asparagus sott'olio, Prosciutto di Parma, Frantoio olive oil and buffalo mozzarella 26

Primi

- Pappardelle con ragù di manzo - beef short rib ragù slow-cooked with oregano, porcini mushrooms, sugo, garlic, carrot, pinot grigio and Parmigiano Reggiano 38
Ravioli fatti a mano - handmade ravioli filled with cime di rapa, Squacquerone and nutmeg with burnt butter and sage 36
Agnolotti del plin - handmade agnolotti filled with veal, porcini mushrooms, oregano and Parmigiano Reggiano with burnt butter and sage 39
Spaghetti con vongole e granchio - hand-cut squid ink spaghetti with Cloudy Bay clams, Shark Bay blue swimmer crab meat, cherry tomato, anchovies, chili and garlic with bottarga 39

Secondi

- PeSce al forno - oven-baked FNQ red emperor with spinach, saffron, braised fennel, and olive salsa 47
Arrosto di maiale - slow-cooked rolled pork belly with chickpea inzimino and salsa verde 47
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 parsnip, cime di rapa, caramelised onion, jus 46

Contorni

- Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 16
Broccolini arrostito - pan-roasted broccolini with chili, parsley, garlic and anchovies 18
Insalata di finocchio - radicchio, fennel, rocket, Parmigiano Reggiano, 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)