



LITTLE BLACK PIG & SONS

À la carte menu | 20th September – 8th October 2023
5-course Tasting Menu 110pp | with Matching Wines 175pp

Cicchetti

- Ostrica con mela - Pipeclay Lagoon TAs oyster with cucumber, granny Smith, and avruga caviar 6 ea
Tortino con ricotta - mini tartlets with roasted carrot, leek, truffle, whipped Squacquerone 16
Acciughe e pane - Olasagasti anchovies, eggs, caramelised fennel purée and grilled bread 18

Antipasti

- Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, blood orange, Parmigiano Reggiano, lemon and olive oil 26
Carpaccio di pesce - thinly sliced Lakes Entrance pink snapper, Packham pear, green chili, shallots, tarragon and bottarga 27
Polenta con funghi - seasonal mushrooms cooked with garlic, capers and oregano with polenta, Parmigiano Reggiano and Correggiola olive oil 27
Ricotta montata con piselli e asparagi - Spring green peas and Koo Wee Rup asparagus sott'olio, Prosciutto di Parma, whipped ricotta, cured egg yolk and piadina 26
Carciofi alla Romana - Violetta artichoke stuffed with Pecorino, pangrattato, garlic, parsley and sugo 24

Primi

- Cavatelli con ragù di maiale - pork sausage ragù slow-cooked with oregano, fennel, sugo, garlic, oregano, chardonnay, and Parmigiano Reggiano 38
Ravioli fatti a mano - handmade ravioli filled with spinach, broadbeans, Koo Wee Rup asparagus, ricotta and nutmeg with burnt butter and sage 36
Agnolotti del plin - handmade agnolotti filled with beef short rib, porcini mushrooms, oregano and Parmigiano Reggiano with burnt butter, corn and sage 39
Spaghetti con vongole e gamberi - hand-cut squid ink spaghetti with Cloudy Bay clams, Mooloolaba prawns, cherry tomato, anchovies, chili and garlic with bottarga 39

Secondi

- Pesce al forno - oven-baked Eden NSW Blue Eye with spinach, cherry tomatoes, mussels, and olive salsa 48
Arrosto di maiale - slow-cooked rolled pork belly with cime di rapa, borlotti beans and salsa verde 48
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 47

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 radicchio - radicchio, apple, walnuts, rocket, Parmigiano Reggiano, olive oil and lemon 16



LITTLE BLACK PIG & SONS

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)