



LITTLE BLACK PIG & SONS

À la carte menu | 11th - 22nd October 2023

5-course Tasting Menu 120pp | with Matching Wines 185pp

Cicchetti

- Ostrica con mela - Smoky Bay oyster with cucumber, granny smith, and avruga caviar 6 ea
Tortino con gamberi - mini tartlets with prawns, green peas, asparagus, avruga caviar 20
Acciughe e pane - Olasagasti anchovies, eggs, caramelised fennel purée and grilled bread 18

Antipasti

- Polpo alla griglia - chargrilled Abrolhos Islands octopus, potato, chickpeas, lemon, olives, and bottarga 28
Carne cruda di vitello - finely chopped veal with shallots, chives, aioli, truffle butter and Parmigiano Reggiano on carta di musica 27
Quaglia arrostito - oven-baked glazed quail with Treviso radicchio, cherry gel, pickled kohlrabi 26
Polenta con funghi - seasonal mushrooms cooked with garlic, capers and oregano with polenta, Parmigiano Reggiano and Correggiola olive oil 27
Carciofi ripieni - Violetta artichoke stuffed with Pecorino, pangrattato, garlic, parsley and sugo 24

Primi

- Pappardelle con ragù di coda di bue - oxtail ragù slow-cooked with oregano, porcini mushrooms, sugo, garlic, pinot grigio, and Parmigiano Reggiano 38
Ravioli fatti a mano - handmade ravioli filled with spinach, Koo Wee Rup asparagus, ricotta and nutmeg with burnt butter and sage 36
Agnolotti del plin - handmade agnolotti filled with truffled ricotta and Parmigiano Reggiano with burnt butter and sage 38
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 Point Samson WA gold band snapper with spinach, fregola, capers, saffron and olive salsa 48
Arrosto di maiale - slow-cooked rolled pork belly with lentil ragù and salsa verde 48
Bistecca di manzo - chargrilled pasture-fed black angus 350gm rib eye with Swiss mushrooms, silverbeet, and burnt truffle butter 62
Capretto brasato - kid goat slow-cooked with lemon peel, carrot, garlic, onion and Soave with potato, gremolata, sugo and cavolo nero 48

Contorni

- Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 16
Broccoli arrostito - pan-roasted broccolini with chili, parsley, garlic and anchovies 18
Insalata di radicchio - radicchio, pear, walnuts, 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)