



LITTLE BLACK PIG & SONS

À la carte menu | 22nd – 26th November 2023

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

Cicchetti

Ostrica con mela - Coffin Bay oyster with cucumber, granny Smith, and avruga caviar 6 ea
Tortino con melanzane - mini tartlets with roasted eggplant, Squacquerone, black garlic 17
Acciughe e pane - Olasagasti anchovies, eggs, caramelised fennel purée and grilled bread 18

Antipasti

Carpaccio di pesce - thinly sliced Riverina NSW Murray cod carpaccio with grilled peach, chili, lemon, capers and bottarga 28
Carne cruda di kangura - finely chopped Paroo-Darling NSW kangaroo tartare with chives, shallots, capers, burnt truffle butter and carta di musica 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 agnello - Mt. Leura lamb ragù slow-cooked with oregano, porcini mushrooms, Sugo, garlic, Soave, and Parmigiano Reggiano 38
Ravioli fatti a mano - handmade ravioli filled with pumpkin, leek, truffles, ricotta and nutmeg with burnt butter and sage 36
Agnolotti del plin - handmade agnolotti filled with oxtail meat and Parmigiano Reggiano with burnt butter, sage 38
Spaghetti con vongole e polpo - hand-cut squid ink spaghetti with Cloudy Bay clams, Abrolhos Islands octopus, cherry tomato, anchovies, chili and garlic with bottarga 39

Secondi

Pesce al forno - oven-baked Lakes Entrance pink snapper with roasted peppers, green peas, Koo Wee Rup asparagus and olive salsa 48
Arrosto di maiale - slow-cooked rolled pork belly with chickpea inzimino and salsa verde 48
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
Fagiolini alla Genovese - green beans cooked with anchovies, garlic, parsley and Sugo 16
Insalata di finocchio - radicchio, fennel, orange, 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)