



## LITTLE BLACK PIG & SONS

À la carte menu | 29<sup>th</sup> November – 23<sup>rd</sup> December 2023  
5-course Tasting Menu 120pp | with Matching Wines 185pp

### *Cicchetti*

- Ostrica con mela - Smoky Bay SA oyster with cucumber, granny Smith and avruga caviar 6 ea  
Tortino con gamberi - mini tartlets with prawns, zucchini, pear and avruga caviar 18  
Acciughe e pane - Olasagasti anchovies, eggs, caramelised fennel purée and grilled bread 18

### *Antipasti*

- Polenta con funghi - seasonal mushrooms cooked with garlic, capers and oregano with polenta, Parmigiano Reggiano and Frantoio olive oil 27
- Carne cruda di vitello - finely chopped veal with shallots, chives, aioli, truffle butter and Parmigiano Reggiano on 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
- Capesante in padella - pan-seared Abrolhos Islands scallops with cauliflower purée, peach, green chili, bloody shiraz caviar and dill oil 27

### *Primi*

- Cavatelli con ragù di maiale - pork sausage ragù slow-cooked with oregano, fennel, sugo, garlic, pinot grigio and Parmigiano Reggiano 38
- Ravioli fatti a mano - handmade ravioli filled with silverbeet, leek, asparagus, ricotta and nutmeg with burnt butter and sage 37
- Agnolotti del plin - handmade agnolotti filled with duck, porcini mushrooms, Parmigiano Reggiano with burnt butter, 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 Spring Creek barramundi with spinach, cherry tomatoes and olive salsa 48
- Arrosto di maiale - slow-cooked rolled pork belly with braised cabbage, fennel 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 48

### *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, orange, 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)