



LITTLE BLACK PIG & SONS

À la carte menu | 10th – 21st January 2024

5-course Tasting Menu 125pp | with Matching Wines 190pp

Cicchetti

- Ostrica con mela - Smoky Bay SA oyster with cucumber, granny Smith and avruga caviar 6 ea
Tortino con pomodoro - mini tartlets with roasted heirloom tomato, zucchini, stracciatella, black garlic 17
Acciughe e pane - Olasagasti anchovies, eggs, caramelised fennel purée and grilled bread 18

Antipasti

- Carne cruda di kangura - finely chopped Paroo Darling kangaroo tartare with shallots, chives, aioli, truffle butter and Parmigiano Reggiano on carta di musica 27
Mozzarella di bufala - new season chargrilled Heathcote figs, Prosciutto di Parma, That's Amore buffalo mozzarella and aceto balsamico tradizionale 26
Carpaccio di pesce - thinly sliced citrus-cured gurnard carpaccio with rockmelon, green chili, lemon and bottarga 27
Quaglia arrostito - oven-baked glazed quail with Treviso radicchio, peach purée and pickled peach 26

Primi

- Pappardelle con ragù di manzo - Habbies Howe beef short rib ragù slow-cooked with oregano, porcini mushrooms, sugo, garlic, pinot grigio and Parmigiano Reggiano 38
Ravioli fatti a mano - handmade ravioli filled with spinach, leek, zucchini, buffalo ricotta and nutmeg with burnt butter and sage 36
Agnolotti del plin - handmade agnolotti filled with oxtail meat, porcini mushrooms and Parmigiano Reggiano with burnt butter, sage 38
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 Tasmanian Blue Eye with spinach, Portarlington mussels and roasted tomato salsa 48
Arrosto di maiale - slow-cooked rolled pork belly with cannellini beans, radicchio 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, celeriac purée, macerated cherries and jus 48

Contorni

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

Gluten-free bread \$2 per serve



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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)