



# LITTLE BLACK PIG & SONS

À la carte menu | 24<sup>th</sup> January - 4<sup>th</sup> February 2024  
5-course Tasting Menu 125pp | with Matching Wines 190pp

## *Cicchetti*

Ostrica con mela - Coffin Bay SA oyster with cucumber, granny Smith and avruga caviar 6 ea  
Tortino con fegatini - mini tartlets with chicken liver parfait, Spiced apple gel and walnuts 16  
Acciughe e pane - Olasagasti anchovies, eggs, caramelised Roma tomatoes and grilled bread 18

## *Antipasti*

Carne cruda di manzo - finely chopped black angus beef tartare with shallots, chives, aioli, truffle butter and Parmigiano Reggiano on carta di musica 27  
Mozzarella di bufala - new season chargrilled peach, Prosciutto di Parma, That's Amore buffalo mozzarella and aceto balsamico tradizionale 26  
Carpaccio di pesce - thinly sliced Mooloolaba swordfish carpaccio with watermelon, green chili, lemon and bottarga 27  
Costolette di maiale al forno - oven-baked glazed St. Bernard's baby back pork ribs with pickled kohlrabi and fennel flowers 26

## *Primi*

Pappardelle con ragù di vitello - veal ragù slow-cooked with oregano, rosemary, porcini mushrooms, Sugo, garlic, chardonnay and Parmigiano Reggiano 38  
Ravioli fatti a mano - handmade ravioli filled with silverbeet, leek, buffalo ricotta and nutmeg with burnt butter and sage 36  
Agnolotti del plin - handmade agnolotti filled with beef short rib, porcini mushrooms 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 spinach, saffron fregola 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  
Carne di agnello - pan-roasted Mt. Leura lamb rump with cauliflower purée, spinach, caramelised onion and jus 48

## *Contorni*

Patata arrostita - roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 16  
Insalata di radicchio - radicchio, apple, walnuts, lemon, olive oil, rocket, and pecorino 16  
Broccolini arrostito - pan-roasted broccolini with chili, parsley, garlic and anchovies 14

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)