



LITTLE BLACK PIG & SONS

À la carte menu | 21st - 25th February 2024

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

Cicchetti

- Ostrica con mela - St. Helens TAS oyster with cucumber, granny smith and avruga caviar 6 ea
Tortino con ricotta - mini tartlets with Smoked eggplant, ricotta, mint and black garlic 16
Acciughe e pane - Olasagasti anchovies, eggs, caramelised roma tomatoes and grilled bread 18

Antipasti

- Carne cruda di cervo - finely chopped Flinders Ranges SA venison 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 - citrus-cured and thinly sliced Hiramasa Kingfish carpaccio with grilled peach, rockmelon, green chili, capers and bottarga 27
- Vitello tonnato - thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, Pecorino Romano and new season olive oil 26

Primi

- Pappardelle con ragù di agnello - Mt. Leura lamb ragù slow-cooked with pancetta, carrot, porcini mushrooms, garlic, rosemary, pinot bianco, Sugo and Parmigiano Reggiano 38
- Ravioli fatti a mano - handmade ravioli filled with roasted butternut, leek, truffles, buffalo ricotta and nutmeg with burnt butter and sage 36
- Agnolotti del plin - handmade agnolotti filled with veal, porcini mushrooms and Parmigiano Reggiano with burnt butter, sage 38
- Spaghetti con vongole e calamari - hand-cut squid ink spaghetti with Cloudy Bay clams, Port Lincoln calamari, cherry tomato, anchovies, chili and garlic with bottarga 39

Secondi

- Pesce al forno - oven-baked Spring Creek barramundi with green peas, asparagus, roasted peppers 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, 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 radicchio - radicchio, apple, raisins, lemon, olive oil, rocket and Parmigiano 16
Fagiolini alla Genovese - green beans cooked with anchovies, garlic, parsley and Sugo 16

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)