



LITTLE BLACK PIG & SONS

À la carte menu | 28th February – 10th March 2024
5-course Tasting Menu 125pp | with Matching Wines 190pp

Cicchetti

- Ostrica con mela - Boomer Bay TAS oyster with cucumber, granny Smith and avruga caviar 6 ea
Tortino con ricotta - mini tartlets with green peas, asparagus, ricotta, mint and black garlic 16
Acciughe e pane - Olasagasti anchovies, eggs, caramelised fennel purée and grilled bread 18

Antipasti

- Carne cruda di manzo - finely chopped pasture-fed Habbies Howe beef with shallots, chives, aioli, truffle butter and Parmigiano Reggiano on carta di musica 27
- Mozzarella di bufala - new season heirloom tomatoes, That's Amore buffalo mozzarella, green olives, toasted pangrattato, black garlic and olive oil 27
- Mais con granchio - poached Shark Bay WA blue swimmer crab meat, creamed corn, saffron, tarragon, pickled kohlrabi and dill oil 28
- Sardine alla griglia - chargrilled Port Lincoln sardines with pine nuts, raisins, fennel, rocket, orange and lemon 23

Primi

- Cavatelli con ragù di maiale - wild boar ragù slow-cooked with rosemary, carrot, garlic, chardonnay, sugo and Parmigiano Reggiano 38
- Ravioli fatti a mano - handmade ravioli filled with cicoria, leek, buffalo ricotta and nutmeg with burnt butter and sage 37
- Agnolotti del plin - handmade agnolotti filled with lamb, 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 40

Secondi

- Pesce al forno - oven-baked Riverina Murray cod with spinach, cherry tomatoes, capers, olive salsa 49
- Arrosto di maiale - slow-cooked rolled pork belly with lentil ragù and salsa verde 49
- Bistecca di manzo - chargrilled pasture-fed black Angus 350gm rib eye with Swiss mushrooms, silverbeet and burnt truffle butter 60
- Quaglia arrostito - prosciutto-wrapped quail stuffed with pork sausage meat, pine nuts and sultanas with spinach and vincotto 49

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 Parmigiano 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)