



LITTLE BLACK PIG & SONS

13th – 30th March 2024

À la carte menu

5-course Tasting Menu 125pp

with Matching Wines 190pp

Cicchetti

Ostrica con mela – Wapengo NSW rock oyster with cucumber, granny smith and avruga caviar 6 ea

Tortino con ricotta – mini tartlets filled with figs, prosciutto, ricotta, mint and black garlic 16

Acciughe e pane – Olasagasti anchovies, eggs, caramelised fennel purée and grilled bread 18

Antipasti

Carne cruda di kangura – finely chopped Paroo-Darling NSW kangaroo with shallots, chives, aioli, truffle butter and Parmigiano Reggiano on carta di musica 27

Ricotta con salsiccia – St. Bernard's Riverina pork sausage mince with fennel, 'nduja, That's Amore buffalo ricotta, Parmigiano Reggiano and homemade piadina 27

Mais con gamberi – lightly poached Mooloolaba tiger prawn meat, creamed corn, saffron, tarragon, pickled kohlrabi, Yarra Valley bloody shiraz caviar and dill oil 28

Polenta con funghi – seasonal mushrooms cooked with garlic, capers and oregano with polenta, Parmigiano Reggiano and Correggiola olive oil 27

Primi

Pappardelle con ragù di vitello – veal 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 silverbeet, leek, zucchini, buffalo ricotta and nutmeg with burnt butter and sage 38

Agnolotti del plin – handmade agnolotti filled with duck meat, porcini mushrooms and 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 40

Secondi

Pesce al forno – oven-baked Port Phillip Bay pink snapper with spinach, cherry tomatoes, cannellini beans and olive salsa 49

Arrosto di maiale – slow-cooked rolled pork belly with borlotti beans, cicoria and salsa verde 49

Bistecca di manzo – chargrilled pasture-fed black angus 350gm rib eye with Swiss mushrooms, silverbeet and burnt truffle butter 60

Contorni

Patata arrostita – roast potatoes with red peppers, rosemary, garlic, bay leaf and olive oil 16

Insalata di radicchio – radicchio, pear, walnuts, lemon, olive oil, rocket and Parmigiano 16

Gluten-free bread \$2 per serve



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)