



LITTLE BLACK PIG & SONS

3rd – 14th April 2024

À la carte menu

5-course Tasting Menu 125pp

with Matching Wines 190pp

Cicchetti

Ostrica con mela – Boomer Bay TAS pacific oyster with cucumber, granny smith and avruga caviar 6 ea

Tortino con gamberi – mini tartlets filled with prawn meat, roasted peppers, pear and caviar 16

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

Antipasti

Carne cruda di manzo – finely chopped wagyu beef tartare with shallots, chives, aioli, truffle butter and Parmigiano Reggiano on carta di musica 28

Polpo alla griglia – chargrilled Abrolhos Islands octopus with potatoes, chickpeas, lemon, garlic, parsley and bottarga 28

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

Ricotta con Prosciutto di Parma – That's Amore whipped buffalo ricotta with charred Padrón peppers, Prosciutto di Parma, bagna cauda and homemade piadina 28

Primi

Cavatelli con ragù di cervo – Strathdownie VIC venison ragù slow-cooked with pancetta, carrot, pork fat, garlic, rosemary, pinot bianco, sugo and Parmigiano Reggiano 39

Ravioli fatti a mano – handmade ravioli filled with roasted butternut, leek, truffles, buffalo ricotta and nutmeg with burnt butter and sage 38

Agnolotti del plin – handmade agnolotti filled with veal, porcini mushrooms and Parmigiano Reggiano with burnt butter, sage 39

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 43

Secondi

Pesce al forno – oven-baked TAS blue-eye with spinach, capers, 'nduja-glazed Spring Bay mussels and olive salsa 49

Arrosto di maiale – slow-cooked rolled pork belly, chickpea inzimino 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 finocchio – radicchio, florence fennel, orange, 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)