



LITTLE BLACK PIG & SONS

21st – 25th February 2024

Let us take you on a journey...

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

Cicchetti

Ostrica con mela – St. Helens TAS oysters with
cucumber, granny smith and avruga caviar

OR

Tortino con ricotta – mini tartlet with smoked
eggplant, ricotta, mint and black garlic

OR

Acciughe e pane – Olasagasti anchovies, eggs,
caramelised roma tomatoes and grilled bread

Antipasti

Carne cruda di cervo – finely chopped Flinders Ranges
SA venison with shallots, chives, aioli, truffle butter
and Parmigiano Reggiano on carta di musica

OR

Mozzarella di bufala – new season chargrilled
Heathcote figs, Prosciutto di Parma, That's Amore
buffalo mozzarella and aceto balsamico tradizionale

OR

Carpaccio di pesce – citrus-cured and thinly sliced
Hiramasa Kingfish carpaccio with grilled peach,
rockmelon, green chili, capers and bottarga

OR

Vitello tonnato – thinly sliced poached veal with
tuna sauce, capers, navel orange, rocket,
Pecorino Romano and new season olive oil

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

OR

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

OR

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

OR

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 \$9

Gluten-free bread \$2 per serve



Secondi

Pesce al forno – oven-baked Spring Creek barramundi
with green peas, asparagus, roasted peppers

OR

Arrostato di maiale – slow-cooked rolled pork belly
with chickpea inzimino and salsa verde

OR

Petto d'anatra arrostito – pan-roasted Aylesbury
duck breast with spinach, celeriac purée,
macerated cherries and jus

OR

Bistecca di manzo – chargrilled pasture-fed
black angus 350gm rib eye with Swiss mushrooms,
silverbeet and burnt truffle butter \$14

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

Dolci

Tiramisu della Nonna – traditional, decadent and
creamy, flavours of chocolate and coffee mixed with a
cocktail of sweet liquors, layered with ladyfingers

Contains hazelnut liqueur

OR

Panna cotta dei sogni – 'wobbly' panna cotta flavoured
with vanilla beans and Grappa, served with citrus
infused baked rhubarb

OR

Torta al cioccolato – flourless chocolate cake made
with 70% cocoa chocolate, texture of chocolate
mousse, served with crème fraîche

OR

Crostata di limone – traditional lemon tart, not sweet.
A burst of citrus served with crème fraîche

OR

Affogato – homemade vanilla ice-cream served with
coffee

Frangelico \$12

Espresso Martini \$22

LUNCH

Thursday – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm

www.littleblackpigandsons.com.au