



Passing Clouds

at LITTLE BLACK PIG & SONS

Thursday 6th October 2022

Spiedini di cozze – pickled Portarlington mussel skewers, green olives, Fefferoni
Macedon Ranges Sparkling

Ostrica con caviale – oysters with rhubarb, blood orange, bloody shiraz caviar
Bendigo Viognier 2022

Carpaccio di pesce – cured Hiramasa kingfish carpaccio, rockmelon, green chili,
fried capers, bottarga
Macedon Ranges Riesling 2021

Raviolone all'astice – lobster raviolone with tarragon and bisque
Estate Chardonnay 2021

Pesce al forno – pink snapper with mussels, capers, lemon
Estate Pinot Noir 2021

Torta al rum e lamponi – rum baba, vanilla mascarpone, raspberries
Bendigo Picolit 2019



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