



LITTLE BLACK PIG & SONS

1st – 19th May 2024

Let us take you on a journey...

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

Cicchetti

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

OR

Tortino con capesante – mini tartlet filled with
Abrolhos Islands scallops, roasted peppers,
pear, caviar

OR

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

NV La Riva dei Frati Prosecco, Treviso Italy

Antipasti

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

2021 Ox Hardy Chardonnay, Adelaide Hills SA

OR

Carpaccio di pesce – Hill Martin gin-cured hiramasa
kingfish thinly sliced, new season persimmon salsa,
green chili, shallots, lemon, Sardinian bottarga

2022 Tenuta Ulisse Pecorino, Abruzzo Italy

OR

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

2022 Tiefenbrunner Pinot Grigio Alto, Adige Italy

Primi

Cavatelli con ragù di cinghiale – wild boar ragù
slow-cooked with fennel, carrot, pork fat, garlic,
rosemary, chardonnay, sugo, Parmigiano Reggiano

2020 Poggio Chianti Classico DOCG, Tuscany Italy

OR

Ravioli fatti a mano – handmade ravioli filled with
spinach, leek, buffalo ricotta, mint, nutmeg
with burnt butter, sage

2020 Moscone Nebbiolo d'Alba, Piedmont Italy

OR

Spaghetti con vongole e gamberi – hand-cut squid ink
spaghetti, Cloudy Bay clams, Mooloolaba prawn meat,
cherry tomato, anchovies, chili, garlic, bottarga \$9

2021 Lerida Estate Pinot Noir, Canberra

Gluten-free bread \$2 per serve



Secondi

Pesce al forno – oven-baked Spring Creek barramundi,
spinach, capers, cherry tomatoes, olive salsa

2020 Poggio Chianti Classico DOCG, Tuscany Italy
OR

Arrosto di maiale – slow-cooked rolled pork belly,
chickpea inzimino, salsa verde

2021 Tenuta Ulisse Montepulciano d'Abuzzo, Italy
OR

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

2021 Tenuta Ulisse Montepulciano d'Abuzzo, Italy

Contorni

Patata arrostita – roast potatoes, red peppers,
rosemary, garlic, bay leaf, olive oil \$16

Insalata di finocchio – radicchio, florence fennel,
raisins, lemon, olive oil, rocket, Parmigiano \$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

2022 Alasia Moscato d'Asti, Piedmont Italy

Frangelico \$12

Espresso Martini \$22

LUNCH

Thursday – Sunday

12 – 3pm

DINNER

Wednesday – Saturday

6 – 10pm

www.littleblackpigandsons.com.au