



LITTLE BLACK PIG & SONS

1st – 19th May 2024

À la carte menu

5-course Tasting Menu 125pp

with Matching Wines 190pp

Cicchetti

Ostrica con mela – St. Helens TAS pacific oyster with cucumber, granny smith and avruga caviar 6 ea

Tortino con capesante – mini tartlets filled with Abrolhos Islands scallops, roasted peppers, pear, caviar 18

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

Antipasti

Vitello tonnato – thinly sliced poached veal with tuna sauce, capers, navel orange, rocket, Pecorino Romano and new season olive oil 28

Carpaccio di pesce – Hill Martin gin-cured hiramasa kingfish thinly sliced with new season persimmon salsa, green chili, shallots, lemon and Sardinian bottarga 28

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

Primi

Cavatelli con ragù di cinghiale – wild boar ragù slow-cooked with fennel, carrot, pork fat, garlic, rosemary, chardonnay, sugo and Parmigiano Reggiano 39

Ravioli fatti a mano – handmade ravioli filled with spinach, leek, buffalo ricotta, mint and nutmeg with burnt butter and sage 38

Spaghetti con vongole e gamberi – hand-cut squid ink spaghetti with Cloudy Bay clams, Mooloolaba prawn meat, cherry tomato, anchovies, chili and garlic with bottarga 43

Secondi

Pesce al forno – oven-baked Spring Creek barramundi with spinach, capers, cherry tomatoes 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, raisins, 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)