
Inverno | Winter 2010

4 Courses (*Chef's selection*) **\$85**

4 Course with wine flights to match **\$120**

6 Courses (*Chef's selection*) **\$105**

6 Course with wine flights to match **\$150**

Àuge was established in November 2000

Sorry, no separate accounts

Diners Club cards incur a 3% surcharge

Àuge

Pranzo | Lunch

Lunch Menu*

Tuesday - Friday

2 courses \$39

3 courses \$49

*not valid with any discounts

Primi Piatti

a choice of

affetati misti - a selection of cured meats with olives

calamari fritti - local squid pan fried with chilli & fennel

primi del giorno - entree of the day

Piatti Principali

a choice of

carne del giorno - meat dish of the day

pasta del giorno - hand made pasta of the day

pesce del giorno - market fish of the day

Dolce

dolci del giorno - house made dessert of the day

formaggi - market cheese with condiments

Salumi | Cured Meats

**all salumi is produced locally & sliced to order
served with McLaren Vale Coriole olives & pepper grissini**

18 for a selection of two

**Prosciutto Crudo, maiale d'allevamento di razza berkshire (razza
britannica), salato e invecchiato lentamente**
slow aged salted leg of berkshire pig

Lombo di maiale, conservato con finocchio ed erbe italiane
pork loin cured with fennel & italian herbs

**Veneto, salume di maiale e vitello invecchiati secondo il metodo
tradizionale veneto**
venetian style aged salami made from pork & veal

Cacciatore, salsiccia di maiale essiccata con spezie
aged & cured spicy pork sausage

Affettato Misto, selezione dei nostri salumi
a selection of cured meats to share

Antipasti | Appertisers
(to share)

Olive marinate provenienti dall'azienda Coriole serviti con grissini

marinated Coriole olives with grissini

5.5

Involtini di cavolo stufato con salsiccia, pane e

assagio di risotto crocante allo zafferano

cabbage wrapped pork & bread sausage with crispy saffron risotto

18

Marinata di sardine e noci in agrodolce, con insalata mista

marinated sardine fillets with raisins, vinegar & olive oil dressing

21

Suppli del giorno, ripieno di prodotti freschi giornalieri

roman style risotto balls filled market produce of the day

18

**Gamberi avvolti in prosciutto crudo fritti in padella e serviti con
bagna calda**

grilled marinated prawns wrapped in prosciutto, italian herb dusted with a
garlic, olive oil & anchovy dressing

4 per prawn

Primi Piatti | Entrees

Brasato di maiale pressato con ceci tostati, cipolline e pure di carote

pressed pork terrine with roasted chickpeas, balsamic baby onions & carrot puree
ent 21

Cervello di agnello ricoperto di panatura dorata con fave, patate schiacciate e salsa alla carbonara

pan fried breaded lambs brains with broad beans, crushed potatoes, gremolata & carbonara sauce
ent 21

Polenta classica con funghi, salvia e scaglie di parmigiano reggiano

soft polenta with seasonal mushrooms, sage & shaved parmigiano reggiano
ent 21

Riso Venere con crostacei da produzione locale e brodo allo zafferano

italian black 'vener' rice with local shell fish & saffron broth
ent 24

Minestrone aromatizzato, con canederli di pollo ed erbe aromatiche

baby vegetable soup with herbs & chicken mousse dumplings
ent 21

Pasta e Risi | Pasta & Rice

all pasta is hand made on the premises daily
*risotto is made to order, please allow 20 mins

Gnocchi con purea di spinaci, seppia e salsa al nero di calamaro

pan fried gnocchi with spinach puree, cuttlefish & squid ink sauce
ent 24 main 36

Tortelli con brodo di coniglio ripieni di brasato di coniglio e serviti con tubero di girasole

hat shaped pasta filled with oven braised rabbit, jerusalem artichokes & a rabbit broth
ent 24 main 36

Agnolotti alla barbabietola rossa ripieno di ricotta semi di papavero erbe su purea di salvia

beetroot infused pasta filled with ricotta, onions, roasted beetroot & lemon served with sage puree & herb oil
ent 24 main 36

Cannelloni ripieni di mousse di gambero accompagnato da pure di broccoli

pasta tubes filled with prawn mousse, grilled prawn, oven braised garlic & leek with broccoli puree
ent 26 main 38

Risotto del giorno con prodotti freschi giornalieri (vegetariano su richiesta)

vialone nano rice with fresh market produce of the day (*vegetarian available*)
ent 22 main 34

Piatti Principali | Main Course

sorbetto palate cleanser available, 3 per person

Contorni | Sides 8.5 per serve**Misto di funghi arrostiti**

roasted mixed mushroom in white wine

Patate all' aglio e rosmarino

roasted rosemary & garlic potatoes

Insalata mista

organic green leaf salad

Verdure misto saltate in olio e limone

mixed greens with olive oil & lemon

Verdure autunnali saltate e servito con salsa verde

organic vegetables with a salsa verde

Petto d'anatra scottato con coscia d'anatra all'ollo di oliva, pera fresca ciliegia in agrodolce e salsiccia d'anatra

seared duck breast, olive oil poached duck leg, fresh pear & cherry agro-dolce & duck sausage

main 39

Filetto di manzo con guancia brasata su semolina e carote caramellate

beef fillet with braised beef cheek, soft semolina & poached organic carrots

main 42

Filetto di agnello al forno su lenticchie, petto di agnello animelle e foglie di cavolini d' bruxelles

oven roasted fillet of lamb loin with lentils, braised lamb breast, sauteed sweet breads & brussel sprouts

main 39

Filetto di pesce snapper con porcini, kenel di baccala' e patate guarnito con basilico e pure di granturco

pan roasted SA snapper fillet with porcini mushroom, shredded salted cod & potatoes mash, basil & sweet corn puree

main 38

Torta pasqualina ripiena di foglie di barbabietola, verdure invernali, tuorlo e cuore di carciofo

torta di pasqualina individual pie of braised beetroot leaves, winter leaves, ricotta, egg yolk & artichoke hearts

main 29

Formaggi | Cheese

all cheeses
12 per 50 gram serve

**D.O.P - Denominazione
di Origine Protetta,**

*means Protected
designation of Origin*

*This classification
guarantees that the
milk of the cheese and
production are on a
certain location in Italy.*

*Also the methods of
production must be
traditional and have
fixed storage guidelines
to ensure that the cheese
age correctly.*

Tallegio (air freight) D.O.P

Origin: Brescia, Lombardy
Milk source: Cow

Age: Minimum 40 days
Texture: Soft

Flavour: Matured in humid cool caves in the Alps. The cheese is stored in stacked pine boxes and is washed weekly with a light brine solution. This develops a rough rosy coloured crust that omits a gentle yeasty hay aroma. The paste is an ivory colour, buttery and soft.

Testun

Origin: Cuneo, Piedmont
Milk source: Cow

Age: Minimum 4 -5 months
Texture: Semi-soft

Flavour: A sharp cheese aged on wooden shelves in an underground cellar. The cheese is allowed to age slowly and benefit from the natural micro climate of the cellar and the air from the hills. Once it reaches optimal age, this cheese is placed in wooden barrels with the must of Dolcetto and Nebbiolo grapes for about one month until the Testun has taken on the colour, scent and flavour of these wine musts. The Testuns aged in Juniper ashes or walnut leaves are placed in wooden barrels and layered with ashes or green walnut leaves, both of which give the cheese a nuttier flavour.

Formaggio del Giorno

Over the last 10 years we have had the pleasure of building great working relationships with our cheese providores, every day there is something new to taste. With this in mind, we have a few cheeses that are recommended to us which we would like to share with you. Just ask our friendly staff and they will let you know about our daily selections.

Formaggi | Cheese**Parmigiano Reggiano**

Origin: Emilia Romagna/Modena/Parma/Reggio Emilia, Italy Age: Minimum 24 months
Milk source: Cow Texture: Hard

Flavour: Made in a 30-40kg drum shape with a hard natural rind that develops over the maturing process through salting and oiling. Pale yellow colour, granular texture and intense flavour. Parmigiano Reggiano can be served as a table cheese or grated over pasta and risotto. Once you've tried the real Parmigiano it's difficult to go back to regular parmesan. Try it with a dry sparkling red.

Gorgonzola Piccante D.O.P

Origin: Lombardy, Piemonte Age: 2 - 3 months
Milk source: Cow Texture: Soft

Flavour: Thousands of years old, the recipe for this cow's milk blue cheese originates from the town of Gorgonzola in Lombardy Italy. It is one of the oldest named cheeses and dates back as far as 879AD. Some say it was discovered by an innkeeper in Gorgonzola, who kept the fresh cheese given to him by cattle herders in a damp cellar for weeks. The result was blue cheese. Worried about his ailing profits, he gave away some of the cheese to passing customers, and instead of protesting that he'd given them mouldy cheese, they came back for more.

Dolci | Desserts

16.5 per dessert

Dolce di riso con pere, toffee e briciole di amaretti

rice pudding with compressed pear, toffee & crushed amaretto biscuits

Semifreddo al torrone servito con fichi secchi aromatizzati al porto

vanilla frozen cream layered with nougat frozen cream served with macerated fig & sultanas

Tortino al cioccolato fondente e gianduia con nocciole caramellate e croccantino

dark chocolate & giandua (hazelnut) chocolate tart with pine nut brittle

Torta di Polenta (farina di granturco) con mousse di cioccolato bianco, rabarbaro caramellato e spicchi di mandarino

cornmeal cake (polenta) with white chocolate mousse, braised rhubarb & mandarins

Strati di pasta frolla tra crema alla vaniglia e cioccolato

layers of pastry filled with chocolate & vanilla custard
