

Àuge

summer | estate 2012

àuge was established in november 2000

sorry, no separate accounts

diners club cards incur a 3% surcharge

bread | pane

*bread selection \$2.5
for two*

a selection of premium breads

a selection of hand made breads, sourced from
award winning south australian bakery "artisan"

olive oil | olio

olive oil selection \$4

riviera ligure olio extra vergine d'oliva d.o.p. frantonio portofino (liguria)

known as the nectar of the ligurian riviera, harvested by frantoio portofino.
harmonious & scented. a floral aroma & evenly balanced acidity.

olio extra vergine d'oliva raveda (sicilia)

obtained by cold extraction from cerasuola & biancolilla olives.
fragrant & peppery after taste

aceto balsamico | balsamic vinegar

(balsamic vinegar) \$2

aceto balsamico gran deposito giuseppe giusti

rich bouquet & a perfect balance between sweet & sour make it a very
versatile balsamic vinegar. made from the must and aged in the barrels of the
famous giusti's cask.

salumi | cured meats

all salumi is sourced by sa producer san jose smallgoods & sliced to order served with mclaren vale olives & pepper grissini

affettato misto, selezione dei nostri salumi

a selection of cured meats
for one \$25 for two \$40

or

\$18 for a selection of two

prosciutto crudo, salato e invecchiato lentamente

slivers of whole pork leg, salted and air cured for twelve months on the bone

lombo

air matured pork loin with aromatic herbs

veneto

traditional venetian style air dried pork sausage, well matured for full flavoured

casalinga

aged & cured spicy pork sausage filled with garlic, black & white pepper, orange peel, rosemary, bell pepper paste & fennel seeds

bresaola

aged & cured beef eye of silverside fillet, with a delicate flavour

all salumi is gluten free, made from australian female pork.
totally free range paddock roaming black pigs

antipasti | appetisers
(to share)

olive marinate servite con grissini
marinated coriole olives with grissini
\$6.5

antipasto della casa
a selection of daily house made appetisers
for one \$22 for two \$39

fritto misto di pesce
fried local fish & shellfish with fresh lemon
for one \$22 for two \$39

primi piatti | entrees

carpaccio di salmone agli agrumi con piccola insalata da coltura biologica
finely sliced citrus cured salmon with a petit salad of organic herbs & extra virgin olive oil
ent \$23

**medaglione di vitello avvolto da filetto di tonno dalla pinna gialla con
crema di acciughe e capperi**
milk fed veal fillet loin wrapped in sa yellow fin tuna, anchovy cream & caper berries
ent \$23

**panna cotta all'alloro con pomodorini arrostiti e crosta di pane al
profumo di miele e tartufo**
fresh bay leaf panna cotta, roasted cherry tomatoes, truffle honey & toasted
bread crumbs
ent \$19

**carre' di agnello della hay valley con dadolata di salsiccia veneta ed insalata di fave e
piselli da coltura biologica**
sa hay valley lamb cutlet with petit salad of shaved veneto sausage, organic
broad beans, peas & mint infused jus
ent \$24

pasta e risi | pasta & risotto

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

pasta cappellini al nero di seppia con frutti di mare

angel hair pasta infused with squid ink, served with milk poached snapper, s.a prawns, chilli, lemon, basil, garlic and olive oil
ent \$24 main \$36

risotto al pure di barbabietola con capesante marinate, scaglie di barbabietola candita e mousse di cagliata di capra

vialone nano rice with beetroot puree, pickled scallops, shaved candy stripe beetroot slivers & goats curd mousse *
ent \$26 main \$38

cappelletti ripieni di carne di vitello e maiale con scaglie di parmigiano reggiano dop e olio d'oliva al pomodoro arrostito

hat shaped pasta filled with veal & pork ragu served with shaved reggiano parmesan, baby basil & olive oil braised tomatoes
ent \$24 main \$36

ravioli alla farina tartufata, ripieni di funghi e ricotta di adelaide hills, serviti con scaglie di asparagi e burro al prosciutto e funghi porcini

truffle flour pillows of pasta filled with adelaide hills mushrooms & ricotta, served with shaved asparagus, prosciutto & porcini mushroom butter *
ent \$24 main \$36

gnocchi di patate e formaggio con pancetta candita, pecorino pepe fresco e morbido rosso d'uovo

potato & parmesan dumplings with candied pancetta, pecorino romano, cracked black pepper & a poached egg yolk
ent \$22 main \$32

piatti principali | main course

palate cleanser available, \$2 per person

porchetta aromatizzata alle erbe servita con salsa al finocchio e mela, piccolo ravanello e sorbetto alla mela acerba

12 hour braised berkshire pork belly stuffed with aromatic herbs & served with shaved apple & fennel salad garnished with micro radish & sour apple sorbetto

main \$89 (*shared between 2*) or available for 1

contorni | sides 9.5 per serve**patate fritte con aglio e rosmarino**

fried potatoes with garlic & rosemary salt

insalata verde mista

mixed green leaf salad with extra virgin olive oil

insalata di radicchio, lattuga, finocchio, noci e mostarda di frutta

radicchio lettuce, fresh fennel, walnuts & mustard fruit dressing

broccolini al limone e aglio

italian broccolli with olive oil, lemon & garlic with grated pecorino romano

pesce del pescato giornaliero

pan seared market fish, with with butter poached potato, black olive, mussels, prawns and cherry tomato in a saffron white wine broth

main POA

anatra all'arancia su pure di pastinaca, servita con radicchio e finocchio brasati

seared duck breast served with candied orange zest, parsnip puree, confit duck leg filled radicchio & baby fennel

main \$42

coscia di pollo ruspante ripiena di ricotta ferma e salame, servita con peperoni olive e nocciole

sous vide organic free range chicken thigh fillet rolled & filled with mushrooms, cacciatore sausage & ricotta with a roma tomato, basil & roasted hazelnut puree

main \$38

filetto di manzo black angus con purea di carote, pomodorini e verdure biologiche

250g black angus grass fed beef fillet with carrot puree, cherry tomato & organic heritage vegetables

main \$42

dolci | desserts

\$17.5 per dessert

fantasia di frutta e sorbetto

fruit & sorbetto plate with frozen grapes, compressed rockmelon, blood orange jelly, white peach & strawberry sorbetto finished with almond brittle

cestino di meringa con panna al cioccolato, mandorle tostate, sorbetto al mirtillo e composta di frutti di bosco

pavlova meringue basket filled with white chocolate mousse, toasted almonds, black current sorbetto, mixed berry compote

cannolo al cioccolato ripieno al mascarpone e torta di cioccolato seduto su disco di gianduia

chocolate pastry shell filled with chocolate sponge, chocolate crisps & mascarpone ice cream & served on a hazelnut chocolate disc garnished with candied nuts

"neapolitan auge", sfera di semifreddo al cioccolato, fragola e vaniglia al rum

auge neapolitan dessert, a semifreddo sphere of rich belgium chocolate, strawberry & vanilla rum served with anise cream, candied pistachios & tuille biscuit

selezione di piccole delicatezze preparate dallo chef

petit four plate, individual selection of house made petite desserts

formaggi | cheese

all cheeses served with house made fruit bread, lavosh & muscatels \$16 per cheese

tallegio from emilio mauri

origin: lombardy, italia

milk source: cow

age: 30-90 days

texture: soft

gorgonzola dolce latte from caseificio mauri

origin: lombardia, italia

milk source: cow

age: 3 months

texture: soft

formajo ciocck al vino rosso

origin: alpine foothills

milk source: cow or goat

age: steeped in grape must for 10 days

texture: semi hard

queso manchego from castilla la mancha

origin: toledo, espana

milk source: ewe

age: 6 months

texture: semi hard