



# valentine's day

Tuesday 14 February 2012

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## first course | prima portata

### antipasto della casa (optional shared)

*a selection of daily house made appetisers which will include; arancini, pork belly croquette, beetroot carpaccio with goats curd & roasted pistachio, zucchini flowers filled with prawn & morten bay bugs, cured salmon terrine*

### capelletti al nero di seppia

*house made squid ink angel hair pasta with poached snapper, chilli, garlic, lemon, chervil & cockles*

### medaglione di vitello

*milk fed veal fillet loin wrapped in sa yellow fin tuna, anchovy cream & caper berries*

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## second course | seconda portata

### porchetta (optional shared)

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

### pesce del giornaliero

*pan seared market fish served with fresh market condiments*

### filetto di manzo

*250g black angus grass fed beef fillet with organic baby carrots, turnips & cauliflower*

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## third course | terza portata

### petit fours (optional shared)

*chef selection of chocolate inspired petit four plate*

### auge casata

*candied fruit & nut semi freddo casata log served on sponge cake with meringe discs, cherry marscapone & garnished with candied pistachio nuts*

### formaggi del giorno

*a selection of market cheeses served with house made fruit bread, lavosh & muscatels*

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