
Inverno | Winter 2009

Àuge

Àuge was established in November 2000

Sorry, no separate accounts

Diners Club cards incur a 3% surcharge

Pranzo | Lunch

Lunch Menu*

Tuesday - Friday

2 courses \$39

3 courses \$49

Primi Piatti

choice of

affetati misti - a selection of cured meats with olives

calamari fritti - local squid pan fried with chilli & fennel

insalata del giorno - market salad of the day

Piatti Principali

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 e Formaggio

choice of

affogato - vanilla bean gelato with espresso coffee

formaggi - imported italian cheese with condiments

*not valid with any discounts

Menù del Bar | Bar Menu

Appetisers to enjoy @ the bar -

Olive Marinate provenienti dall'azienda Coriole serviti con grissini

marinated Coriole olives with grissini

5.5

Arancini di Riso, ripieni di riso e vegetali freschi

crispy sicilian risotto balls filled with market produce

10.5 as bar snack / 18.50 as entree

Calamari Fritti, provenienti dalle coste del Sud Australia, con farina piccante, saltati in padella, salati e pepati

pan fried SA squid dusted in flour with chilli, salt & pepper

10.5 as bar snack / 19.50 as entree

Polpette di brasato, fatte in casa con sugo di pomodoro

house made meatballs braised in tomato sugo

10.5 as bar snack / 18.50 as entree

Cape Sante della Harvey Bay, con pane grattugiato, pomodoro e gremolata*

half shelled gratinated Harvey Bay scallops with
bread crumbs, tomato & gremolata

4 per scallop - subject to availability

* from the city of Milan slang *gremola*, reduced in grains, is a condiment made of bread, parsley, garlic and lemon zest

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

22

Salmone, conservato per poche ore con sale, servito con insalata friseè grissini

slivers of cured salmon with frisée salad & grissini

18

Primi | Entrees

Calamaretto ripieno di salsa al pomodoro e olive, leggermente scottato con salsa al nero

oven braised stuffed baby squid with a rich tomato and olive sugo, pan seared squid and squid ink sauce
ent 21

Cotechino e petto di quaglia arrostito su cavolo nero e pasta frolla con pera caramellata

pan seared cotechino sausage and roasted quail breast on black cabbage & short crust pastry with caramelised pear
ent 21

Cotoletta di vitello impanata con erbe e pan-brioche, accompagnata da piselli schiacciati, patate e cipolline

flattened veal cutlets in herbed brioche crumbs with crushed peas with roast potatoes and baby onions
ent 20

Asparago imburato e cotto con mozzarella di bufala gratinata, pinoli, uva sultanina e pane grattato guarnito con insalata di asparago sottaceto

Asparagus cooked in butter & gratinated buffalo mozzarella with roasted pine nuts, sultanas, bread crumbs garnished with a pickled asparagus salad
ent 19

Cuore di carciofo con pane dolce leggermente imburato e fritto, accompagnato con purea di carciofo e salsa verde

poached artichoke hearts filled with sweet breads lightly battered and fried with artichoke puree and herb oil dressing
ent 19

Pasta e Risi | Pasta & Rice

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

Ravioli ripieni di pollo con pollo consume e uovo in camicia

pasta filled with chicken & herbs served with a chicken broth & poached yolk
ent 24 main 35

Taglierini all'uovo con broccoletti, peperoncino, succo di limone e

rich egg pasta with pesto, broccolini, chilli, lemon & pinenuts
ent 23 main 34

Sigaro di Pasta ripieno di mousse di gambero ed emulsione di lattuga, olio d'oliva e gambero scottato

prawn mousse filled pasta tubes with a watercress emulsion, olive oil & seared prawns
ent 25 main 38

Gnocchi al ragù di cervo, cannella e ginepro

house made potato dumplings with a venison ragu infused with juniper and cinnamon
ent 24 main 35

Penne allo zafferano con crostacei, puree di finocchio e brodo di pesce

house made saffron penne with local sea food and fennel puree finished with shellfish broth
ent 25 main 38

Risotto con salsiccia fatta in casa con semi di finocchio e peperoncino

vialone nano rice with house made pork, fennel & chilli sausage
ent 24 main 35

**vegetarian option available upon request*

Piatti Principali | Main Coursesorbetto palate cleanser available, 3 per person

Contorni | Sides**Patate Fritte**pan fried potatoes with salmoriglio*
8.5**Insalata del Giorno**market salad of the day
8.5**Cavolfiore**marinated cauliflower with pinenut
butter
8.5**Funghi Arrostiti con porcini**roasted mushrooms with porcini
8.5**Spinaci Saltati con olio d'oliva e limone**sautéed spinach dressed with olive oil &
lemon juice
8.5**Bistecca di manzo al forno con condimenti**msa grade SA beef rib eye, oven roasted with condiments
46**Maiale ripieno di lombo con sedano fondente e mele affogate**poached pork loin with stuffed pig trotter, celeriac fondants & poached apples
39**Agnello con carote cotte in succo d'arancia con polenta cremosa e frutta in mostarda croccanti**slow braised (SA limestone coast) lamb with carrots cooked in
orange juice, soft polenta and mustard fruit gatin
39**Pesce del Giorno con prodotti vegetali di stagione**market fish of the day with winter market vegetables
38**Petto di'anatra arrostito con coscia ripiena di pane, salame, fegato ed erbe aromatiche decorato con purea di zucca e succo di marsala**roasted duck breast with stuffed duck leg of bread, salami,
duck liver & herbs with roasted pumpkin puree & marsala
39**Funghi Farciti su riso farrotto con crosta di sfoglia di nocciole**stuffed portobello mushrooms with hazelnut short crust
on spelt risotto
29

Formaggi | Cheese

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.

Toma Blu alla Erbe

Origin: Camalo' di Povegliano, Treviso
Milk source: Cow

Age: 3 months

Texture: semi-hard and delicately veined

Flavour: Toma Blu is a blue cheese and is categorized 'erborinato' due to the 'parsley-green' colour of the mould. Latteria di Cameri, its producer, is a small dairy who specialise gorgonzola. The cheeses are seasoned traditionally on wooden planks and then placed in barrels where they are garnished with aromatic herbs and spices. This is a robust blue with strong surface influences. The acidity is high and the flavour is long on the palate.

12 per 50 gram serve

Pecorino Sardo D.O.P

Origin: Sardinia
Milk source: Sheep

Age: Minimum 12 months

Texture: Hard

Flavour: This cheese is produced using uncooked sheep's milk. Pecorino Sardo has a grainy, rich, bity and salty texture. The rind varies from deep yellow to dark brown in colour and encases a paste that varies from white to straw-yellow. The sharpness of the flavour depends on the length of maturation.

12 per 50 gram serve

Rossini

Origin: Brescia, Lombardia
Milk source: Cow

Age: 3 months

Texture: Soft and heavily veined

Flavour: A stunning blue veined cheese made according to very ancient procedures. The Rossini is allowed to ripen in marc made from Pantelleria raisins. The paste is a straw-yellow with green-blue veins typical of Italian marbled cheese. It is spicy and sweet in unison and deliciously showy with apricot and almond scents.

12 per 50 gram serve

Vento d'Estate Vaccino

Origin: Camalo' di Povegliano, Treviso
Milk source: Cow

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

Flavour: This cow's milk cheese, robust in flavour, has been rolled in hay and placed in oak barrels to mature, reminiscent of camomile flowers. The paste is ivory to straw in colour, dense and crumbly. It is best known for its fragrance - a combination of barrelwood, lilac and pear.

12 per 50 gram serve

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.

12 per 50 gram serve

Sottocenere al Tartufo

Origin: Camalo' di Povegliano, Treviso
Milk source: Cow

Age: 3 months
Texture: Semi-soft

Flavour: Sottocenere is originally from Venice and translates as "under ash", while al tartufo means "with truffle". It is made with whole cow's milk and slices of truffle, then rubbed with various herbs and spices. It is aged in an ash rind to assist maturation without losing flavour. The ash is also used to convey subtle flavours into the cheese, with a variety of spices (cinnamon and nutmeg, among others) mixed in.

12 per 50 gram serve

Dolci | Desserts

16.5 per dessert

**Semifreddo alla nocciola con pasta frolla e disco di cioccolato con
liquore d'amarasca e salsa al cioccolato**

Hazelnut parfait with a puff pastry base, chocolate disc,
cherry liqueur & hot chocolate sauce

Tiramisù con savoiardi fatti in casa, mascarpone, caffè e cacao

super 'classico' dessert made with house made savoiardi biscuits,
montefiore mascarpone, espresso coffee & valrhona chocolate

**Rabarbaro arrostito leggermente affogato con timo sbriciolato,
sorbetto di rabarbaro e biscotto fino**

lightly poached and roasted rhubarb with thyme crumble, rhubarb
sorbet & tuille biscuit

**Frutti invernali cotti in sciroppo speziato al vino e porto con yogurt di
pecora e brioche fresca**

winter fruits poached in a rich spiced syrup of red wine & vin santo with
sheep's yoghurt and fresh baked brioche

Affogato Dosato, alla vaniglia con caffè espresso e frangelico

house made vanilla bean gelato with espresso coffee & frangelico liqueur

Zeppoli

house made mini donuts with caramel sauce & banana gelato
