



King of the sea: Michael Angelakis takes the plunge at Glenelg Beach. Picture: Matt Turner



Picture from yesterday's Advertiser: Conch shell necklace from Bauhaus, Rundle St.

BEST ITALIAN

Auge

IF the style and sophistication of the old Auge could be compared with Milan, where would you place its reinvention as a more welcoming, more convivial eating place. Tuscany? Rome?

Further south? Terry Soukoulis's changes to his beloved restaurant might have been a pragmatic response to the times but the end result is somewhere that is easy to love.

The shift is far-reaching. A top-heavy wine list has been trimmed back into something more approachable while the kitchen has moved from relying on showy ingredients and techniques to a greater appreciation of what is fresh and local. Terry is leading by example, going to the markets each week to buy the best produce at the best price.

In our last Auge meal, we loved a small mound of spelt dressed up with sweet shreds of blue swimmer crab meat and the ribbons of house-made pappardelle with rabbit, peas, chestnut and radicchio.

But the star turn, undoubtedly, was an intricate compilation of quail, with rolls of breast meat, little drumsticks wrapped in prosciutto, endive and almond sauce.

And while the service might not be as solemn as before, it is still a pleasure to see an operation that never seems to miss a trick.

If time or mood don't allow for dinner, a glass of campari and plate of fried seafood in the bar is also highly recommended.

● 22 Grote St, Adelaide; ph 8410 9332; www.auge.com.au

BEST WINE LIST

Star of Greece

THERE are wine lists and there are wine lists.

Pages long or short and sweet, they need to fulfil regional expectations, encourage domestic and international adventure, offer budget or indulgent choices and reflect a chef's creativity.

While comprehensively long lists can be extraordinary, in-depth tomes, for most people they are unfathomable, full of mysteries and unknown twists.

This year we have been excited by a medium-length thriller from Doug Govan and Nikki Seymour-Smith's Star of Greece, their list connected obviously to Doug's Victory Hotel cellars but reflecting more of nearby McLaren Vale's output.

The single glass list is clever, well priced with informative notes, while the main list is easily digestible, broad-minded,



and caters for all budgets. In nearly all styles there's an international, while major Australian luxury brands mix it comfortably with bargain and premium locals.

Here you know straight away you are in good hands.

● 1 Esplanade, Port Willunga; ph 8557 7420; www.starofgreececafe.com.au



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