NOVE

FESTIVE SHARE MENU

1 DECEMBER - 24 DECEMBER 2026
LUNCH (FRI & SAT), DINNER (MON-SAT)
MINIMUM 2PAX
$125 PER PERSON

TO BEGIN

House Focaccia, Taralinga Estate Olive Oil, Aged Balsamic
Marinated Mediterranean Olives, Orange, Herbs (DF/GF)

SNACKS TO SHARE

Sydney Rock Oysters, Finger Lime Mignonette (DF/GF)
Queensland Prawn Cocktail, Marie Rose, Baby Gem, Chervil, Espelette (DF)
Bay Bug Roll, Chilled Moreton Bay Bug, Pimentón Crema, Chives

ADD ONS

Kristal Caviar 30g, Blinis,
Root Chips, Mascarpone +$45 p.p.

ENTREES TO SHARE

Villani Culatta, Mostarda Fruits, Pickles, Grissini (GFO)
Westholme Wagyu Tongue Skewer, Black Garlic, Currumbin Herb Salad (GF)
Capellacci, SA Goat Cheese, Beetroot, Amaretti Sage Butter, Walnuts (V/N)

MAIN TO SHARE

Northern Rivers Duck Breast, Chestnut Puree, Sour Cherry Duck Jus (N/GF)

UPGRADE

Westholme Wagyu Bone-In Striploin MB7+,
NOVE Butter, Sour Cherry Bordelaise +$35 p.p.

SIDES TO SHARE

Currumbin Valley Leaf Salad, Chardonnay Vinaigrette (V/GF)
Roasted Kipfler Potatoes, Chimichurri (V)

DESSERT

Toasted Panettone, Marsala Zabaglione, Candied Orange, Toasted Almond (N)

V Vegetarian | VG Vegan | GF Gluten Free | GFO Gluten Free Option | DF Dairy Free | N Contains Nuts
A vegan menu is available upon request. Please advise our team of all allergies; cross-contact may occur. Bookings essential.