NOVE

12PM - 2:30PM
6PM - 9:30PM

ARRIVAL DRINKS

Prosecco 16

Nove Negroni 24

Limoncello Spritz 22

White Peach Bellini 22

SNACKS

Marinated Olives 12
Mediterranean Olives, Orange, Herbs (VG/ GF)

Nove Gilda 14
Anchovy, Piquillo, Olive (DF/ GF)

Tuna, Comté Croquetta 16
Truffle Emulsion, Sesame (2pcs)

Wagyu Gougère 17
Oak Blue, Yuzu Kosho (2pcs)

Beef Tartare 19
Piquillo, Olives, Anchovy, Crispy Flatbread (DF)

Bay Bug Roll 22
Chilled Moreton Bay Bug, Paprika Crema, Chives

RAW SEAFOOD

Freshly Shucked Oysters, Fingerlime Mignonette / Baked Choron Sauce (GF/DF) 7/8
Kaviari Kristal Caviar, "Kaviari" 30g, Blinis, Classic Condiments 95
Wild-Caught Kingfish, Blood Orange, Charred Plum, Basil 28
Yellowfin Tuna, Black Garlic Bagna Cauda, Pistachio (GF/ N) 29

CHARCUTERIE

Jamón Serrano 22
Australian Mortadella 18
Saison Pork & Pepperberry Salumi 23
Australian Wagyu Cecina 24
Villani Culatta 22
Served with Grissini (GFO), Giardiniera and Fruit Mostarda

STARTERS

Veal Tonnato, Slow-Cooked Veal, Tuna Dressing, Caperberries (GF/ DF) 28
Casa Motta Burrata, Peach Puttanesca, Almond, Chilli Oil (V/GF) 29
Westholme Wagyu Tongue Skewer, Black Garlic, Sliced Herbs (GF) 26
Grilled Queensland King Prawn, 'Nduja Butter, Chives - 2 Pcs 30

PASTA & RICE

Girasole, Spanner Crab, Rock Lobster, Truffle, Sauce Américaine, Pangrattato 69
Tonarelli, King Prawns, Clams, Aji Amarillo Butter, Bottarga 48
Malfadine, Lamb Ragu, Mint Salsa Verde, Pecorino Pepato 36
Cappellacci, SA Goat Cheese Beetroot, Brown Butter, Walnuts (V/ N) 37
Risotto, Zucchini, Mascarpone, Parmigiano, Preserved Lemon (V/GF) 34

THE GRILL

Westholme QLD Wagyu Flank MB+, 220g 49
Westholme QLD Wagyu Sirlion MB5+, 250g 59
Westholme QLD Wagyu Rib-Eye MB7+ 300g 85
Westholme QLD Dry-Aged Wagyu Bone-In Sirloin 500g 110

Steaks served with Soubise, Watercress & Veal Jus
Sauces +5: Chimichurri / Bordelaise / Bearnaise / Nove Butter

Market Fish, Braised Peppers, Verjus Butter, Chive Oil (GF) 49
Fremantle Octopus, Morcilla, Romesco, Burrata, Chimichurri (GF/N) 47

SIGNATURE DISHES

Sommerlad Clay Pot Chicken, Mushroom & Brandy Sauce - Half / Whole (GF) 45/85
Gooralie Farm Pork Cotoletta, Charcuterie Sauce, Giardiniera (GF) 45
Koji Glazed Bay Bugs, Bomba Rice, Squid Ink, Piquillo Aioli (DF/GF) 65

SIDES

Currumbin Valley Leaf Salad, Chardonnay Vinaigrette (DF/GF) 15
French Fries, Black Garlic Aioli (V/DF/GF) 14
Aligot, Cultured Butter, Comté (V/GF) 16
Orange and Beetroot, Labneh, Bitter Leaves, Pistachio (V/GF/N) 18
Roasted Green Vegetables, Miso Anchovy Butter, Lemon, Almonds (GF/N) 22
Heirloom Tomatoes, Shallot, Basil, Olive Oil, Aged Balsamic (VG/GF) 18

DESSERT

Chevre Torta della Nonna, Chevre Cheesecake, Three Local Australian Honeys, Italian Pine Nut Craquelin (N) 18
Greek Yoghurt Panna Cotta, Poached Stone Fruit, Rose Granita, Milk Foam Shards (GF) 18
Nove Tiramisu, Savoiardi, Mascarpone, Espresso, Disaronno (V) 18
Nove Cheeses, Comté FRA, Mezcla ESP, Washed Rind AUS, Oak Blue AUS, Conserva, Honeycomb, Crackers (V) 42

AFTER DINNER

Averna Amaro, Lemon Peel 16
Limoncello, Served Chilled 14
Frangelico, Served Over Ice 14
Amaro Montenegro, Orange Twist 16