NOVE

SUNDAY LUNCH

INCLUDES BOTTOMLESS PROSECCO
MINIMUM 2PAX
$100 PER PERSON 12-3PM

STARTERS TO SHARE

House Focaccia, Taralinga Estate Olive Oil, Aged Balsamic (VG)
Marinated Mediterranean Olives, Orange, Herbs (VG/GF)
Casa Motta Burrata, Peach Puttanesca, Almond, Chilli Oil (V/GF/N)
Villani Culatta & Saison Salumi, Grissini, Pickles, Guindillas (GFO)

ADD ONS

Plateau de la Mer
Freshly Shucked Oysters, Queensland King Prawns, Bay Lobster,
Kingfish & Tuna Crudo, Mignonette, Marie Rose, House Giardiniera
+$55 p.p.

MAINS TO SHARE

Bangalow Sweet Pork Porchetta, Chimichurri, Fruit Mostarda
Sommerlad Clay Pot Chicken, Mushroom & Brandy Sauce (GF)

SIDES TO SHARE

Duck Fat Potatoes, Onion Cream, Seaweed Salt, Chives (V/GF)
Roasted Green Vegetables, Miso Anchovy Butter, Lemon, Almonds (GF/N)
Heirloom Tomatoes, Shallot, Basil, Olive Oil, Aged Balsamic (VG/GF)

DESSERT TO SHARE

Tiramisu, Savoiardi, Mascarpone, Espresso, Disaronno (V)

ADD ONS

Cheese Platter - Australian & Imported Cheeses, Fruit Conserva, Honeycomb, Crackers (V)
+$20 p.p.

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.