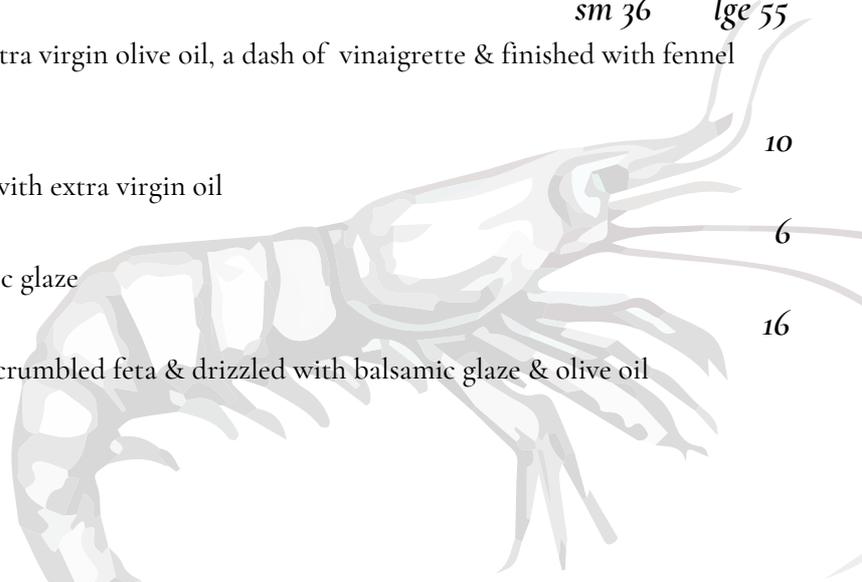


# Starters

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<i>Freshly Shucked Sydney Rock Oysters</i>				
<i>Natural with Vinaigrette served on crushed ice</i>	1/2 doz	27	1 doz	47
<i>Oysters Kilpatrick</i>	1/2 doz	29	1 doz	48
<i>Mixed Entrée Platter (Chef's Signature Dish)</i>				40
A variety of mamma's homemade meatballs, croquettes & zucchini flowers				
<i>Gourmet Antipasto Della Casa</i>				42
A selection of freshly sliced prosciutto di parma, pancetta, salami di casa, parmigiana, provolone cheese, served with freshly baked bread				
<i>Polpetta Alla Mamma</i>				21
Homemade meatballs served in Terranova's traditional napoletana sauce with pane di casa				
<i>Croquette Alla Mamma (V)</i>				16
Homemade parmesan & parsley filled rice balls				
<i>Fried Olives (VG)</i>				14
Olives sautéed with cherry tomatoes, shallots, olive oil, finished with Sambuca liqueur, a hint of honey & a touch of chilli				
<i>Burrata (V)</i>				20
Fresh burrata with cherry tomatoes, olive oil & cracked pepper drizzled with balsamic glaze				
<i>Pork Carpaccio</i>			sm 36	lge 55
Thinly sliced pork belly, marinated with fresh lemon, extra virgin olive oil, a dash of vinaigrette & finished with fennel seeds, cracked pepper & fresh chilli				
<i>Garlic Bread (V)</i>				10
Oven baked garlic bread, parsley, rosemary & drizzled with extra virgin oil				
<i>Pane di Casa (VG)</i>				6
Traditional Italian bread served with olive oil & balsamic glaze				
<i>Bruschetta (V)</i>				16
Fresh baked bread, diced tomato, garlic, oregano, basil, crumbled feta & drizzled with balsamic glaze & olive oil				
 <i>Entrée</i>				
<hr/>				
<i>Zucchini Flowers (V) (Chef's Signature Dish)</i>				23
Lightly battered zucchini flowers filled with fresh ricotta & baby spinach				
<i>Calamari Sale e Pepe</i>				24
Lightly coated calamari served on a bed of rocket with aioli				
<i>Cozze Napoletana</i>				25
Black mussels cooked in Terranova's traditional napoletana sauce, with a dash of white wine, fresh herbs & garlic served with pane di casa				
<i>Garlic Prawns</i>				27
Prawns cooked in garlic, cherry tomatoes & olive oil with a hint of chilli				
<i>Pork Belly</i>				24
Slices of slow cooked pork belly served with extra virgin olive oil & Worcestershire sauce served on sautéed spinach				
<i>Grilled Seafood Trio</i>				39
A grilled seafood trio of prawns, calamari & baby octopus tossed with olive oil & cherry tomatoes				



# Seafood

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## *Terranova Signature Seafood Platter (Chef's Signature Dish)*

For 1-89 For 2-170 For 3-240

Chef's selection of cold & hot seafood

### *Oven baked Seafood Hotpot*

For 2-220 For 3-300 For 4-350

The chef's selection of fresh seafood cooked in Terranova's special sauce topped with fresh parsley & baked in our authentic oven

### *Lobster*

Half 58 Whole 105

Lobster topped with creamy mornay sauce or lemon butter & served with rosemary potatoes & vegetables

### *Whole Oven Baked Snapper*

52

Whole baked snapper with extra virgin olive oil, fresh herbs, lemon, garlic & cherry tomatoes

### *Scampi*

68

Grilled butterflied deep sea scampi served with cherry tomatoes, shallots & garlic, in extra virgin olive oil on a bed of rocket

### *Salmon*

38

Grilled Atlantic salmon served on a bed of saffron risotto

### *Barramundi*

38

Grilled barramundi fillet served with rosemary potatoes, vegetables & lemon

# Meat & Poultry

All served with roasted rosemary potatoes & vegetables

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### *Rib Eye on the Bone 500g*

52

Grain fed Angus rib eye served with a choice of the chef's finest sauces

### *Scotch Fillet 250g*

42

Scotch fillet served with a choice of the chef's finest sauces

### *Terranova's Signature Mixed Grill (Serves 2)*

130

Marinated pork ribs, spatchcock, grilled tender chicken breast & chargrilled scotch fillet. Served with a choice of the chef's finest sauces

### *Chicken Parmigiana*

29

Homemade chicken schnitzel topped with eggplant, mozzarella cheese & napoletana sauce

### *Chicken Terranova*

29

Pan fried chicken breast topped with a creamy mushroom brandy sauce and a touch of seeded mustard

### *Spatchcock Al Forno (Chef's Signature Dish)*

35

Oven baked spatchcock with garlic, cherry tomatoes & drizzled with virgin olive oil

### *Beef Cheek*

32

Slowly cooked beef cheeks in red wine, caramelised onion & celery in Terranova's traditional napoletana sauce.

### *Lamb Cutlets*

40

Char grilled lamb cutlets served with lemon

### *American Spare Ribs in Terranova's Samba Sauce*

half rack 35 full rack 52

American ribs in a home made BBQ sauce

## *Pasta & Risotto* (Gluten Free pasta available \$4)

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<i>Spaghetti Marinara</i>	38
A selection of finest seafood, cherry tomatoes, garlic & a hint of chilli in a traditional napoletana sauce	
<i>Gnocchi Quattro Formaggi or Pesto (V)</i>	26
Homemade potato dumplings with four of our finest cheeses or in Terranova's homemade pesto sauce	
<i>Risotto Porcini (V)</i>	34
Arborio rice with mixed mushrooms, baby spinach, garlic sage in a light cream sauce	
<i>Spaghetti Napoletana (V)</i>	22
Spaghetti served in Terranova's traditional napoletana sauce	
<i>Spaghetti Polpetta</i>	28
Spaghetti served in Terranova's traditional napoletana sauce with mamma's homemade meatballs	
<i>Fettuccini Ragu</i>	29
Fettuccini pasta in a rich sauce of slow cooked veal shank with onions, capsicum & carrots	
<i>Linguini Vongole</i>	33
Linguini pasta with fresh clams, garlic, cherry tomatoes, extra virgin olive oil with a hint of fresh chilli in white wine sauce	
<i>Lasagna</i>	26
Homemade traditional lasagna, layered with pasta sheets, premium beef mince, mozzarella cheese & Terranova's signature napoletana sauce	
<i>Linguini Con Gamberi (Chef's Signature Dish)</i>	36
Linguini with prawns & crab meat, cherry tomatoes with fresh chilli in a white wine sauce	
<i>Fettuccini Boscaiola</i>	26 with chicken 32
Fettuccini with bacon, mushrooms & shallots in a light cream sauce	
<i>Fettuccini Lobster</i>	55
Fresh sautéed 1/2 lobster meat with shallots & cherry tomatoes in brandy rosé sauce	

## *Salads*

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<i>Italian Salad (VG)</i>	18
Mixed lettuce with tomato, cucumber, spanish onion, olives with homemade balsamic dressing	
<i>Greek Salad (V)</i>	20
Tomato, cucumber, spanish onion, capsicum, kalamata olives, greek feta with white vinegar, oregano & drizzled extra virgin olive oil	

## *Kids Menu - Under 10 Years Old*

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<i>Fries</i>	9
<i>Penne Napoletana   Penne Bolognese</i>	15
<i>Chicken Schnitzel &amp; Chips</i>	16

NOVA

— ON THE —

GRANGE

WEDDINGS FUNCTIONS SPECIAL EVENTS  
CORPORATE SCHOOL EVENTS  
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