

Starters

Freshly Shucked Sydney Rock Oysters

Natural with Vinaigrette served on crushed ice

1/2 doz 27 1 doz 47

Oysters Kilpatrick

1/2 doz 29 1 doz 48

Mixed Entrée Platter *(Chef's Signature Dish)*

40

A variety of mamma's homemade meatballs, croquettes & zucchini flowers

Gourmet Antipasto Della Casa

35

A selection of freshly sliced prosciutto di parma, pancetta, salami di casa, parmigiana, provolone cheese

Polpetta Alla Mamma

21

Homemade meatballs served in Terranova's traditional napoletana sauce

Croquette Alla Mamma (V)

16

Homemade parmesan & parsley filled rice balls

Fried Olives (VG)

14

Olives sautéed with cherry tomatoes, shallots, olive oil, finished with Sambuca liqueur, a hint of honey & a touch of chilli

Burrata (V)

20

Fresh burrata with cherry tomatoes, olive oil & cracked pepper drizzled with balsamic glaze

Pork Carpaccio

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

Garlic Bread (V)

10

Oven baked garlic bread, parsley, rosemary & drizzled with extra virgin oil

Pane di Casa (VG)

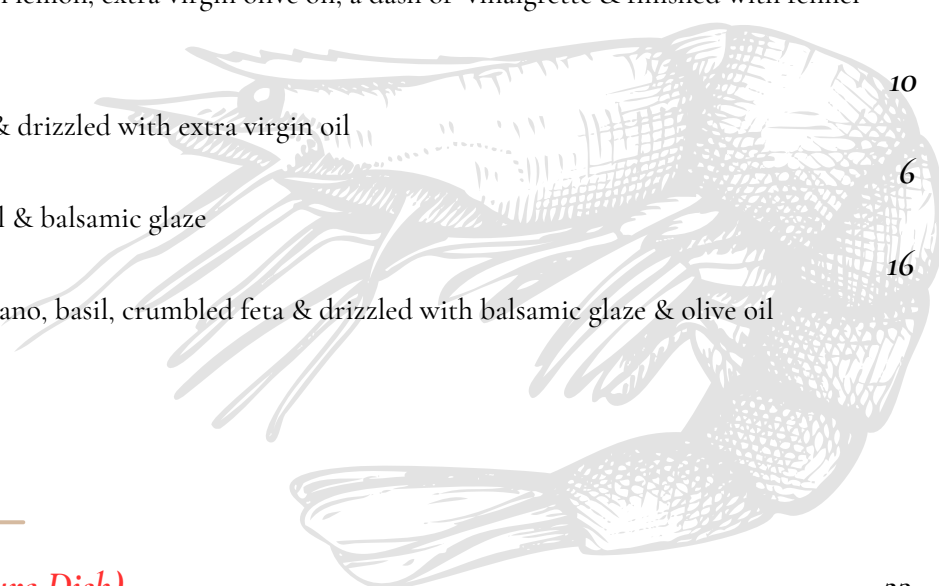
6

Traditional Italian bread served with olive oil & balsamic glaze

Bruschetta (V)

16

Fresh baked bread, diced tomato, garlic, oregano, basil, crumbled feta & drizzled with balsamic glaze & olive oil



Entrée

Zucchini Flowers (V) *(Chef's Signature Dish)*

23

Lightly battered zucchini flowers filled with fresh ricotta & baby spinach

Calamari Sale e Pepe

24

Lightly coated calamari served on a bed of rocket with aioli

Cozze Napoletana

25

Black mussels cooked in Terranova's traditional napoletana sauce, with a dash of white wine, fresh herbs & garlic

Garlic Prawns

27

Prawns cooked in garlic, cherry tomatoes & olive oil with a hint of chilli

Pork Belly

24

Slices of slow cooked pork belly served with extra virgin olive oil & Worcestershire sauce served on sautéed spinach

Grilled Seafood Trio

39

A grilled seafood trio of prawns, calamari & baby octopus tossed with olive oil & cherry tomatoes

Seafood

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

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

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

Whole Baby Suckling Pig Banquet

65 per person

Whole baby suckling pig (6-8kgs) cooked to perfection in our authentic wood fire oven, served with sides of Italian salad, roasted potatoes, roasted seasonal vegetables, fried olives and fresh wood fire bread. Min 8 people, 72 hours notice required

Whole Baby Lamb Banquet

75 per person

Whole baby lamb (8-10kgs) cooked to perfection in our authentic wood fire oven, served with sides of Italian salad, roasted potatoes, roasted seasonal vegetables, fried olives and fresh wood fire bread. Min 8 people, 72 hours notice required

Whole Baby Suckling Pig Banquet

75 per person

Whole baby goat (6-8kgs) cooked to perfection in our authentic wood fire oven, served with sides of Italian salad, roasted potatoes, roasted seasonal vegetables, fried olives and fresh wood fire bread. Min 8 people, 72 hours notice required

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

<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

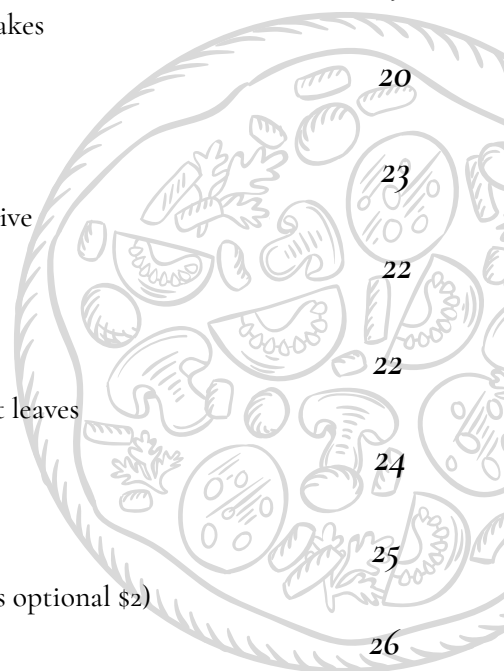
<i>Italian Salad (VG)</i>	18
Mixed lettuce with tomato, cucumber, spanish onion, olives with homemade balsamic dressing	
<i>Greek Salad (V)</i>	20
Tomato, cucumber, spanish onion, capsicum, kalamata olives, greek feta with white vinegar, oregano & drizzled extra virgin olive oil	

Kids Menu - Under 10 Years Old

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

Pizza Menu (IN HOUSE DINING ONLY AVAILABLE THURSDAY, FRIDAY AND SATURDAY DINNER)

Terranova	25
Tomato base, mozzarella, marinated eggplant, marinated mushrooms, topped with San Daniele prosciutto crudo & fresh ricotta	
La Margherita (V)	19
Tomato base, basil & mozzarella cheese	
The Hot Italian	23
Tomato base, mozzarella, hot salami di casa, onion, roasted capsicum, olive and chilli flakes	
La Tropicale	20
Tomato base, mozzarella, shaved ham and pineapple	
La Suprema	23
Tomato base, mozzarella, mushroom, onion, roasted capsicum, shaved ham, salami & olive	
La Capricciosa	22
Tomato base, mozzarella, shaved ham, mushroom & olive	
La Vegetariana (V)	22
Tomato base, mozzarella, capsicum, eggplant, onion, mushroom, garlic, basil and rocket leaves	
Con Prosciutto	24
Tomato base, mozzarella, prosciutto, rocket leaves, parmesan cheese and walnuts	
Meat Lovers	25
Tomato base, mozzarella, salami di casa, shaved ham, pepperoni, Italian sausage (BBQ is optional \$2)	
Garlic Chilli Prawn	26
Tomato and garlic base, mozzarella, prawns, roasted capsicum, shallots & chilli	
La Pepperoni	23
Tomato base, mozzarella, pepperoni, onion, mushroom & capsicum	
Con Salsiccia	24
Tomato base, mozzarella, Italian sausage, capsicum & olive	
Con Pollo	23
Tomato base, mozzarella, capsicum, onion, chicken (BBQ optional \$2)	



Gluten Free Pizza Base available \$4

Dessert Pizza

La Nutella	19
Apple Crumble	22

ALL PIZZA'S \$15 TAKEAWAY

Excluding seafood pizza's