



## *La Storia*

THE TOWN OF TERRANOVA

The Terranova Bar Restaurant story begins with a baker known as Salvatore Scullino from a town in the province of the Calabria region known as Terranova Suppo Minulio. Salvatore Scullino owned the village Bakery/Delicatessen which supplied all local & neighbouring residence. In the late 1950's Salvatore's son Rocco's love for the family business saw him commence his duties to ensure the Scullino family's love lived on with producing quality. After Rocco's decision to migrate to Australia in 1963, older brother Domenico ensured the Bakery/Deli doors remained open until late 1999.

Rocco sadly passed to commence his life in heaven in August 2008. In 2012, Rocco's youngest son Domenico Antonio Scullino proposed his vision to his older brother Salvatore by visiting the old Sharks driving range on Horsley Drive to re-create the meaning of quality authentic Italian cuisine, just what Sydney's west was missing.

Salvatore and Domenico's hard work and dedication saw the doors open in May 2013, in honor of their late father Rocco Scullino.

In 2022 Domenico's vision expanded and continued to honor his father's legacy by keeping the brand going when he opened the doors at Macarthur Grange Golf Club. Terranova on the Grange and Nova Events centre was established, bringing the finest in Italian & seafood cuisine to the Macarthur region along side a state of the art multi purpose function centre.

And in 2026 Terranova will return to where it all began, opening an Event Centre and bringing back Terranova Ristorante at a brand new location at Horsley Park.



*May my father always  
look over me*



# Entrée

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PIZZA'S AVAILABLE FOR DINNER WEDNESDAY TO SATURDAY AND SUNDAY LUNCH ONLY

## *Garlic Bread (V) 10*

Oven baked pane di casa, with garlic butter, parsley, rosemary & drizzled with extra virgin oil

## *Pane di Casa (VG) 7*

Traditional Italian bread served with extra virgin olive oil & balsamic glaze

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## *Antipasto Di Terranova (Chef's Signature Dish) 24*

Freshly sliced prosciutto di parma, marinated capsicum, marinated eggplant, marinated sun-dried tomatoes, olives and parmigiana Italian cheese

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## *Bruschetta (V) 16*

Fresh pane di casa, diced tomato, garlic oregano, basil, crumbled feta, spanish onion & drizzled with balsamic glaze & extra virgin olive oil

## *Garlic Pizetta (V) 18*

Pizza crust with garlic, olive oil & oregano served with extra virgin olive & sun-dried tomato dip

## *Garlic & Cheese Pizetta (V) 18*

Pizza crust with garlic and cheese

## *Freshly Shucked Sydney Rock Oysters (A)*

Freshly shucked natural with Vinaigrette served on a bed of ice 1/2 doz 33 1 doz 54

Oysters Kilpatrick 1/2 doz 35 1 doz 58

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## *Mixed Entrée Platter (Chef's Signature Dish) 40*

Two pieces of mamma's homemade meatballs, two pieces of croquettes & two pieces of zucchini flowers

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## *Fried Olives (VG) 14*

Pan fried mixed olives sautéed with fresh garlic, herbs, cherry tomatoes and a touch of chilli

FRESHLY SHUCKED OYSTERS



MIXED ENTRÉE PLATTER



# Entrée

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## *Mussels Napoletana 29 (A)*

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

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## *Pork Carpaccio (Chef's Signature Dish) 29*

Thinly sliced pork belly, marinated with fresh lemon, extra virgin olive oil & finished with fennel seeds, cracked pepper & fresh chilli

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## *Calamari Sale e Pepe 26 (I)*

Lightly coated calamari served on a bed of rocket served with aioli sauce and lemon wedges

## *Garlic Prawns 27 (A)*

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

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## *Grilled Seafood Trio (Chef's Signature Dish) 39 (M)*

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

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## *Burrata (V) 18*

Fresh burrata with cherry tomatoes, extra virgin olive oil, spanish onion, cracked pepper drizzled with balsamic glaze

## *Zucchini Flowers (V) 25*

Three pieces of lightly battered zucchini flowers filled with fresh ricotta & baby spinach

## *Croquette Alla Mamma (V) 20*

Three pieces of homemade parmesan & parsley filled rice balls

## *Polpetta Alla Mamma 23*

Three pieces of homemade meatballs served in Terranova's traditional napoletana sauce

## *Pork Belly 24*

Slow cooked pork belly served on a bed a sautéed spinach, with extra virgin olive oil & Worcestershire sauce

GRILLED SEAFOOD TRIO



CALAMARI SALE E PEPE



# Seafood

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## *Lobster Half 65 Full 107 (A)*

Fresh Oven Baked Lobster, a choice of creamy mornay sauce or garlic butter, served with rosemary potatoes & vegetables

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

*For 1-105 For 2-175 For 3-260*

Chef's selection of two tier cold & hot seafood

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## *Snapper 54 (A)*

Whole oven baked snapper with extra virgin olive oil, garlic, cherry tomatoes, fresh herbs and lemon wedges

## *Scampi 79 (I)*

Oven baked butterflied deep sea scampi served on a bed of rocket, a drizzle of extra virgin olive oil and lemon wedges

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## *Oven baked Seafood Hotpot (Chef's Signature Dish) (M)*

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

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

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## *Salmon 43 (I)*

Grilled Atlantic salmon served on a bed of saffron risotto

## *Barramundi 44 (I)*

Grilled barramundi fillet served with rosemary potatoes, vegetables & lemon



CHEF'S SPECIAL SEAFOOD PLATTER



SNAPPER

# Meat & Poultry

ALL SERVED WITH ROASTED ROSEMARY POTATOES & VEGETABLES

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## *Rib Eye on the Bone 500g 58*

Grain fed Angus rib eye served with a choice of the chef's finest sauces (mushroom sauce, pepper or gravy)

## *Scotch Fillet 250g 48*

Scotch fillet served with with a choice of the chef's finest sauces (mushroom sauce, pepper or gravy)

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## *Terranova's Signature Mixed Grill (Serves 2) (Chef's Signature Dish) 135*

Marinated pork ribs, spatchcock, grilled tender chicken breast & chargrilled scotch fillet.  
Served with a trio of sauces (mushroom, pepper and gravy)

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## *Chicken Parmigiana 28*

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

## *Chicken Terranova 35*

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

## *Spatchcock Al Forno 38*

Oven baked spatchcock marinated a variety of herbs, finished with cherry tomatoes & drizzled with virgin olive oil

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## *The Bosses Dish (Rib Eye and Prawns(A)) (Chef's Signature Dish) 74*

Slow cooked grain fed Angus 500g rib eye with grilled seared jumbo king prawns with a side of hollandaise sauce

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## *Beef Cheek 35*

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

## *Lamb Cutlets 43*

Char grilled lamb cutlets served with lemon

## *American Spare Pork Ribs in Terranova's Samba Sauce half rack 39 full rack 56*

American pork ribs in a home made BBQ sauce served with chips

RIB EYE ON THE BONE



MIXED GRILL



# Pasta & Risotto

(Gluten Free pasta available \$4)

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## Spaghetti aglio e olio with prawns 36 (A)

Spaghetti with fresh chilli, garlic, parsley and extra virgin olive oil and sautéed fresh king prawns

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## Fettuccini Lobster (Chef's Signature Dish) 59 (A)

Fresh sautéed 1/2 lobster meat with shallots & cherry tomatoes in brandy rosé sauce

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## Spaghetti Marinara 42 (M)

A selection of finest seafood, cherry tomatoes, garlic & a hint of chilli in a traditional napoletana sauce

## Spaghetti Polpetta 31

Spaghetti served in Terranova's traditional napoletana sauce with mamma's homemade meatballs

## Rigatoni Ragu 34

Rigatoni pasta in a rich sauce of slow cooked veal shank with onions, capsicum & carrots

## Rigatoni All Norma 33

Rigatoni pasta with eggplant, San Marzano tomato, garlic, chilli, topped with fresh ricotta cheese

## Lasagna 28

Homemade traditional lasagna, layered with pasta sheets, premium beef and pork mince, mozzarella cheese & Terranova's signature napoletana sauce

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## Linguini Con Gamberi (Chef's Signature Dish) 39 (A)

Linguini with prawns & crab meat, cherry tomatoes with a hint of fresh chilli in a white wine sauce with dash of napoletana sauce

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## Fettuccini Boscaiola 31 with chicken 36

Fettuccini with bacon, mushrooms & shallots in a light cream sauce

## Gnocchi Quattro Formaggi or Pesto (V) 29

Homemade potato dumplings with choice of our finest cheeses or in Terranova's homemade pesto sauce

## Risotto Porcini (V) 35

Arborio rice with mixed mushrooms, baby spinach, garlic sage in a light cream sauce

## Spaghetti Napoletana (V) 26

Spaghetti served in Terranova's traditional napoletana sauce



# Pizza Menu

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GLUTEN FREE PIZZA BASE AVAILABLE \$4

*Pizza available for dinner Wednesday to Saturday and Sunday lunch only*

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## *Terranova (Chef's Signature Dish) 25*

Tomato base, mozzarella, marinated eggplant, marinated mushrooms, topped with prosciutto crudo & fresh ricotta

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## *La Margherita (V) 20*

Tomato base, basil & mozzarella cheese

## *The Hot Italian 25*

Tomato base, mozzarella, hot salami di casa, onion, roasted capsicum, olive and chilli flakes

## *La Tropicale 21*

Tomato base, mozzarella, shaved ham and pineapple

## *La Suprema 25*

Tomato base, mozzarella, mushroom, onion, roasted capsicum, shaved ham, salami & olives

## *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

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## *Garlic Chilli Prawn (A) (Chef's Signature Dish) 28*

Tomato and garlic base, mozzarella, prawns, roasted capsicum, shallots & chilli

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## *Con Prosciutto 25*

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)

## *La Pepperoni 24*

Tomato base, mozzarella, pepperoni

## *Con Salsiccia 25*

Tomato base, mozzarella, Italian sausage, capsicum & olives

## *Con Pollo 24*

Tomato base, mozzarella, capsicum, onion, chicken (BBQ optional \$2)



# Salads

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## *Italian Salad (VG) 18*

Mixed lettuce with tomato, cucumber, spanish onion, olives with homemade balsamic dressing

## *Greek Salad (V) 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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## *Penne Napoletana 15*

## *Penne Bolognese 15*

## *Chicken Schnitzel & Chips 16*

# Sides

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## *Fries 9*

## *Roasted Potatoes 10*

## *Seasonal Vegetables 10*



# FUNCTIONS & GROUP BOOKINGS

*Five function rooms - All occasions  
State of the art audio and visual equipment*

*A variety of set menu options to suit all occasions*

<i>Set Menu 1</i>	<i>\$55 Per Person</i>
<i>Set Menu 2</i>	<i>\$65 Per Person</i>
<i>Set Menu 3</i>	<i>\$75 Per Person</i>
<i>Set Menu Pizza Pasta</i>	<i>\$48 Per Person</i>
<i>Tapas Menu</i>	<i>\$80 Per Person</i>

*CUSTOM MENU'S AVAILBLE UPON REQUEST*

*5 Private rooms available  
Seating from 20 to 330*



[WWW.NOVAONTHEGRANGE.COM.AU](http://WWW.NOVAONTHEGRANGE.COM.AU)

(02) 9820 4399

[INFO@NOVAONTHEGRANGE.COM.AU](mailto:INFO@NOVAONTHEGRANGE.COM.AU)



# NOVA *Weddings*



## PACKAGES

Bronze Package	\$120 Per Person
Silver Package	\$145 Per Person
Gold Package	\$170 Per Person
Signature Package	\$205 Per Person

OURDOOR  
CEREMONIES  
AVAILABLE



# *NEW VENUE OPENING IN 2026*

Nova Event Centre by Terranova is proud to announce the opening of our newest premium event space in Horsley Park.

This location holds a special place in our story, it is where our journey first began in 2012.

After years of growth, expansion, and creating memorable experiences across Sydney, we are excited to return to where it all started with a stunning new venue designed to host celebrations of every kind.

With a spacious layout, elegant interiors, and the flexibility to cater for weddings, engagements, birthdays, corporate events, and special occasions,

Nova Events Centre offers the perfect setting for your next event.

We look forward to welcoming both familiar and new faces as we begin this exciting new chapter.

[www.novaonthegrange.com.au/horsley-park](http://www.novaonthegrange.com.au/horsley-park)

(02) 8706 7066

[info@novaevents.com.au](mailto:info@novaevents.com.au)



GRAZIE AND BUON APPETIT

**TERRANOVA**

The word "TERRANOVA" is centered on the page. Below it, there are two horizontal lines: a green line on the left and a red line on the right, which together form a stylized representation of the Italian flag's colors.