



# Valentines Day

## Starters

---

*Freshly Shucked Sydney Rock Oysters*

*Natural with Vinaigrette*

1/2 doz 29    1 doz 49

*Oysters Kilpatrick*

1/2 doz 31    1 doz 52

*Salmon Carpaccio (Chef's Signature Dish)*

38

Thinly sliced fresh salmon drizzled with extra virgin olive oil, dash of lemon, cappers and spanish onions

*Pork Carpaccio*

36

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

*Pane Di Casa (VG)*

8

Traditional Italian bread served with butter portions

## Entrée

---

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

25

Lightly battered zucchini flowers filled with fresh ricotta & baby spinach

*Polpetta Alla Mamma*

23

Homemade meatballs served in Terranova's traditional Napoletana sauce

*Croquette Alla Mamma (V)*

20

Homemade parmesan & parsley filled rice balls

*Calamari Sale e Pepe*

26

Lightly coated calamari served on a bed of rocket with aioli

*Garlic Prawns*

29

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

*Grilled Seafood Trio*

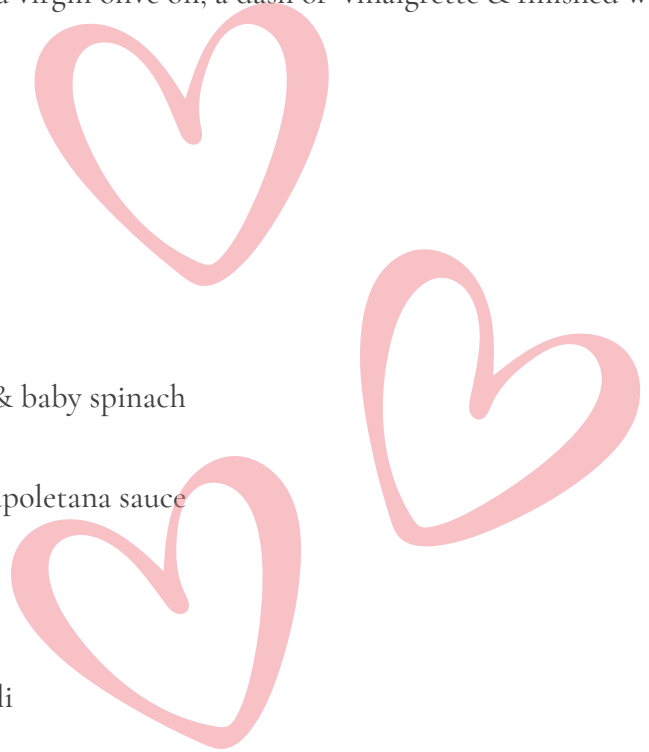
39

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

*Pork Belly*

26

Oven-baked pork belly served with caramelised figs and balsamic glaze with a dash of extra virgin olive oil





# Valentines Day

## Seafood

---

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

For 2-175 For 3-245

Chef's selection of cold & hot seafood

### *Whole Lobster Mornay*

113

Lobster mornay served on a bed of shoe string fries

### *Salmon*

39

Grilled Atlantic salmon served with roasted rosemary potatoes

### *Barramundi*

39

Grilled barramundi fillet served with roasted rosemary potatoes

## Meat & Poultry

*All served with roasted rosemary potatoes*

---

### *Rib Eye on the Bone (Chef's Signature Dish)*

Grain fed Angus rib eye served with a choice of pepper sauce or gravy

### *Lamb Cutlets*

58

Char grilled lamb cutlets served with lemon

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

46

American ribs in a home made BBQ sauce

### *Chicken Terranova*

53

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

### *Beef Cheek*

35

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

### *Pollo Verde*

35

Pan fried chicken breast topped with Terranova's signature cream sauce, avacado and grilled prawns

39





# Valentines Day

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

<i>Linguini Con Gamberi</i> (Chef's Signature Dish)	39
Linguini with prawns & crab meat, cherry tomatoes with fresh chilli in a white wine sauce	
<i>Fettuccini Lobster</i>	57
Fresh sautéed 1/2 lobster meat with shallots & cherry tomatoes in brandy rosé sauce	
<i>Spaghetti Marinara</i>	46
A selection of finest seafood, cherry tomatoes, garlic & a hint of chilli in a traditional napoletana sauce	
<i>Gnocchi Pesto</i> (V)	29
Homemade potato dumplings in Terranova's homemade pesto sauce	
<i>Spaghetti Napoletana</i> (V)	28
Spaghetti served in Terranova's traditional napoletana sauce	
<i>Fettuccini Ragu</i>	32
Fettuccini pasta in a rich sauce of slow cooked veal shank with onions, capsicum & carrots	
<i>Fettuccini Boscaiola</i>	30 with chicken 38
Fettuccini with bacon, mushrooms & shallots in a light cream sauce	

## Salads

<i>Italian Salad</i> (VG)	18
Mixed lettuce with tomato, cucumber, spanish onion, olives with homemade balsamic dressing	
<i>Burrata</i> (V)	22
Fresh burrata with extra virgin olive oil and drizzled with balsamic glaze	

## Kids Menu - Under 10 Years Old

<i>Fries</i>	11
<i>Penne Napoletana</i>	16
<i>Nuggets &amp; Chips</i>	16



*Book Your Next Event at*

*Nova on the Grange*



NOVA  
— ON THE —  
GRANGE

WEDDINGS, FUNCTIONS,  
SPECIAL EVENTS CORPORATE, SCHOOL  
EVENTS, CELEBRATIONS

BOOK NOW  
(02) 9820 4399

*Speak to our friendly staff*

SCAN ME

