

Mother's Day

Starters

<i>Freshly Shucked Sydney Rock Oysters</i>				
<i>Natural with Vinaigrette served on crushed ice</i>	1/2 doz	29	1 doz	49
<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>				35
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				
<i>Croquette Alla Mamma (V)</i>				18
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>Pork Carpaccio</i>				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				
<i>Pane di Casa (VG)</i>				7
Traditional Italian bread served with olive oil & balsamic glaze				

Entrée

<i>Grilled Seafood Trio (Chef's Signature Dish)</i>				39
A grilled seafood trio of prawns, calamari & baby octopus tossed with olive oil & cherry tomatoes				
<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>				28
Black mussels cooked in Terranova's traditional napoletana sauce, with a dash of white wine, fresh herbs & garlic				
<i>Garlic Prawns</i>				27
Prawns cooked in garlic, cherry tomatoes & olive oil with a hint of chilli				

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Seafood

Terranova Signature Seafood Platter (Chef's Signature Dish)

For 2-170 For 3-240

Chef's selection of cold & hot seafood

Lobster

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 potatoes & rosemary potatoes & vegetables

Rib Eye on the Bone 500g (Chef's Signature Dish)

55

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

Scotch Fillet 250g

42

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

Chicken Terranova

33

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

Pollo Verde

37

Pan Fried chicken breast topped with Terranova's signature cream sauce, avocado and grilled prawns

Beef Cheek

34

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 Ribs in Terranova's Samba Sauce

full rack 52

American ribs in a home made BBQ sauce

Mother's Day

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

Linguini Con Gamberi (<i>Chef's Signature Dish</i>)	36
Linguini with prawns & crab meat, cherry tomatoes with fresh chilli in a white wine sauce	
Fettuccini Lobster	57
Fresh sautéed 1/2 lobster meat with shallots & cherry tomatoes in brandy rosé sauce	
Spaghetti Marinara	39
A selection of finest seafood, cherry tomatoes, garlic & a hint of chilli in a traditional napoletana sauce	
Gnocchi Pesto (V)	29
Homemade potato dumplings in Terranova's homemade pesto sauce	
Risotto Porcini (V)	38
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	
Fettuccini Ragu	32
Fettuccini pasta in a rich sauce of slow cooked veal shank with onions, capsicum & carrots	
Fettuccini Boscaiola	29 with chicken 36
Fettuccini with bacon, mushrooms & shallots in a light cream sauce	

Salads

Italian Salad (VG)	18
Mixed lettuce with tomato, cucumber, spanish onion, olives with homemade balsamic dressing	
Burrata (V)	22
Fresh burrata with cherry tomatoes, olive oil & cracked pepper drizzled with balsamic glaze	

Kids Menu - Under 10 Years Old

Fries	9
Penne Napoletana Penne Bolognese	15

BOOK YOUR NEXT EVENT AT

NOVA ON THE GRANGE



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