

# Terranova

ON THE GRANGE RESTAURANT



NOVA

— ON THE GRANGE —



THE TOWN OF TERRANOVA

## *La Storia*

ORIGINALLY LOCATED IN HORSLEY PARK STEMS FROM DEEP ROOTS BACK TO A SMALL TOWN IN THE SOUTHERN PENINSULA OF ITALY.

WE NOW BRING TERRANOVA TO KEARNS ALONGSIDE NOVA ON THE GRANGE.

WITH THE FINEST IN ITALIAN AND SEAFOOD CUISINE WITH OUR FAMOUS WOOD FIRE PIZZAS.

WHETHER YOU'RE ENJOYING A MEAL AT OUR RESTAURANT OR HOSTING AN EVENT IN OUR FUNCTION CENTRE, YOU CAN EXPECT THE SAME ATTENTION TO DETAIL, FRESH INGREDIENTS, AND SIGNATURE FLAVOURS. OUR CHEFS PREPARE EACH DISH WITH THE SAME LEVEL OF CARE, ENSURING THAT YOUR GUESTS EXPERIENCE THE SAME OUTSTANDING CUISINE THAT HAS MADE US FAMOUS.

THIS CONSISTENCY ALLOWS YOU TO CONFIDENTLY SELECT FROM OUR RESTAURANT MENU FOR YOUR EVENT, KNOWING THAT EVERY DISH WILL BE JUST AS DELICIOUS AND BEAUTIFULLY PRESENTED AS IN THE RESTAURANT.

BEFORE YOU BOOK YOUR FUNCTION DINE WITH US, TRY OUR DISHES AND MAKE SELECTING DISHES FOR YOUR NEXT FUNCTION SO MUCH EASIER.

THANKYOU AND WELCOME TO TERRANOVA AND NOVA ON THE GRANGE EVENT CENTRE

*Scan to view Banquet Packages*



# Starters

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## *Freshly Shucked Sydney Rock Oysters*

*Natural with Vinaigrette served on crushed ice* 1/2 doz 27 1 doz 49

*Oysters Kilpatrick* 1/2 doz 29 1 doz 52

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

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

*Gourmet Antipasto Della Casa* 29

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 (Chef's Signature Dish)* 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)* 7

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

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*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

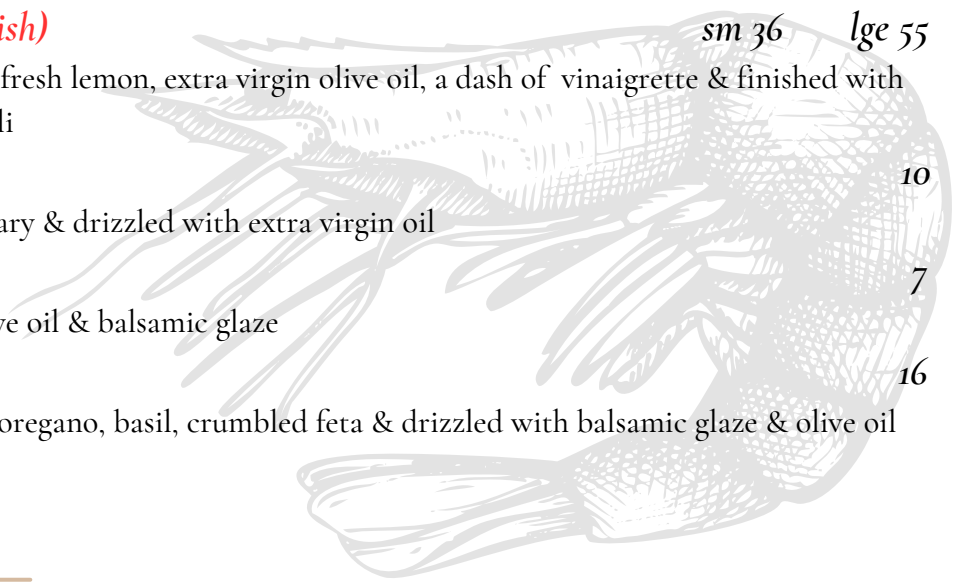
Prawns cooked in garlic, cherry tomatoes & olive oil with a hint of chilli

*Pork Belly* 24

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

*Grilled Seafood Trio (Chef's Signature Dish)* 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 (Chef's Signature Dish)** 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

Fresh Oven Baked Lobster topped with creamy mornay sauce & served with rosemary potatoes & vegetables

**Snapper** 52

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

**Scampi** 68

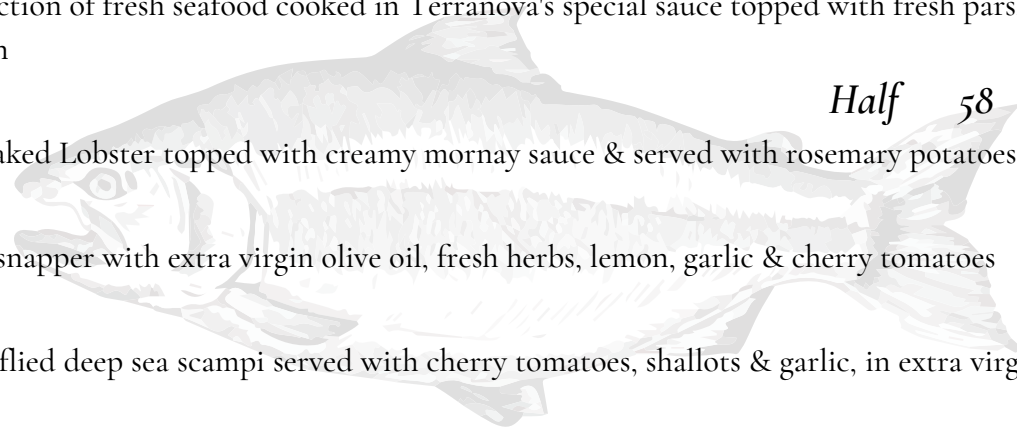
Grilled butterflied deep sea scampi served with cherry tomatoes, shallots & garlic, in extra virgin olive oil on a bed of rocket

**Salmon** 39

Grilled Atlantic salmon served on a bed of saffron risotto

**Barramundi** 42

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 (mushroom sauce, pepper or gravy)

**Scotch Fillet 250g** 42

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

**Terranova's Signature Mixed Grill (Serves 2) (Chef's Signature Dish)** 130

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

**Chicken Parmigiana** 28

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

**Chicken Terranova** 31

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

**Spatchcock Al Forno (Chef's Signature Dish)** 36

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

**Beef Cheek** 33

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 38 full rack 54

American ribs in a home made BBQ sauce



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

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<i>Spaghetti Marinara</i>	39
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>	28
Homemade potato dumplings with four of our finest cheeses or in Terranova's homemade pesto sauce	
<i>Risotto Porcini (V)</i>	35
Arborio rice with mixed mushrooms, baby spinach, garlic sage in a light cream sauce	
<i>Spaghetti Napoletana (V)</i>	24
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>	31
Fettuccini pasta in a rich sauce of slow cooked veal shank with onions, capsicum & carrots	
<i>Linguini Vongole</i>	35
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>	28
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>	37
Linguini with prawns & crab meat, cherry tomatoes with fresh chilli in a white wine sauce	
<i>Fettuccini Boscaiola</i>	28 with chicken 32
Fettuccini with bacon, mushrooms & shallots in a light cream sauce	
<i>Fettuccini Lobster</i>	59
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

# Pizza Menu

Gluten Free Pizza Base available \$4

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

## Dessert Pizza

<i>La Nutella</i>	19
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Our wood-fired Italian pizzas are crafted in the authentic Italian tradition, delivering an unforgettable taste experience. Each pizza begins with hand-stretched dough, achieving a thin, crispy base and a soft, airy crust that's perfectly charred in our high-temperature wood-fired oven. We use premium Italian ingredients, including vine-ripened tomatoes, finely milled flour, and creamy buffalo mozzarella, imported directly from Italy to ensure an authentic flavor in every bite. The result is a pizza with a balanced blend of smoky, savory, and slightly tangy flavors that transport you straight to the Southern peninsula of Italy.

# NOVA

*on the Grange*



## 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

**SPEAK TO OUR FRIENDLY STAFF**

*Grazie for dining at*

*Terranova*

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