



Terranova  
BAR RESTAURANT



## Set Menu Number One

### Stuzzichini – Appetisers (Table Platters)

#### Garlic Pizzetta

Pizza crust with garlic, extra virgin olive oil and oregano

#### Bruschetta Pizzetta

Pizza crust with diced tomato, garlic, oregano, basil and extra virgin olive oil

#### Olive Fritte

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

### Antipasto – Entree (Table Platters)

#### Penne Boscaiola

Short tube pasta with mushrooms, pancetta, shallots, garlic in a light cream sauce

#### Spaghetti Aglio e Oglio

Spaghetti pasta with chilli, garlic, fresh parsley and extra virgin olive oil

### Secondi – Main Course (Table Platters)

#### Mixed Wood fired Pizza's

##### La Margherita

Tomato base, basil & mozzarella cheese

##### La Capricciosa

Tomato base with mozzarella, shaved ham, mushrooms and olives

##### Con Suprema

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

### Insalata – Salads (Table Platters)

#### Insalata Italiana

Mixed leaf with tomato, cucumber, Spanish onion & olives with balsamic vinegar and extra virgin olive oil

**\$37.00**  
**Per Adult**

Our function menus are customisable however any changes will be subject to a quotation.



## Set Menu Number Two

### Stuzzichini – Appetisers (Table Platters)

#### Garlic Pizzetta

Pizza crust with garlic, extra virgin olive oil and oregano

#### Antipasto Della Casa

An antipasto board with thinly sliced prosciutto, Calabrese salami, grano padano Parmigiano, provolone cheese & mixed olives

### Antipasto – Entree (Table Platters)

#### Penne Boscaiola

Short tube pasta with mushrooms, pancetta, shallots, garlic in a light cream sauce

#### Risotto Porcini

Arborio rice with porcini mushroom, baby spinach, garlic, sage and cream

#### Spaghetti Napolitana

Tomato passata, garlic, basil and oregano. A traditional Napolitana sauce

### Secondi – Main Course (Served Alternately)

#### Osso Bucco

Slowly cooked osso bucco in red wine, caramelised onion & celery in Terranova's traditional napolitana sauce, served with roasted potatoes and mixed seasonal vegetables

#### Pollo Alla TerraNova

Pan fried chicken breast with mushrooms in a creamy brandy sauce, touch of mustard, served with roasted potatoes and mixed seasonal vegetables

### Insalata – Salads (Table Platter)

#### Insalata Italiana

Mixed leaf with tomato, cucumber, Spanish onion & olives with balsamic vinegar and extra virgin olive oil

**\$45.00**  
**Per Adult**



## Set Menu Number Three

### Stuzzichini – Appetisers (Table Platter)

#### Garlic Pizzetta

Pizza crust with garlic, extra virgin olive oil and oregano

#### Olive Fritte

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

### Antipasto – Entree

#### Sale e' Pepe Calamari

Crispy salt and pepper calamari lightly floured and fried served with lime aioli

#### Polpi Alla Griglia

Grilled baby octopus with extra virgin olive oil, garlic and chilli, served on a bed of rocket

### Pasta – Risotto

(Table Platters)

#### Risotto Con Pollo

Arborio rice served with pan fried chicken, mushrooms, roasted pine nuts and baby spinach

#### Penne Alla Norma

A scroll type pasta with eggplant, tomato passata, garlic and a touch of chilli, topped with fresh ricotta

### Secondi – Main Course (Served Alternately)

#### Pollo Maryland

Oven Baked marinated tender chicken maryland served with roasted potatoes and mixed seasonal vegetables

#### Osso Bucco

Slowly cooked osso bucco in red wine, caramelised onion & celery in Terranova's traditional napolitana sauce, served with roasted potatoes and mixed seasonal vegetables

**\$56.00**

**Per Adult**



## Set Menu Number Four

### Stuzzichini – Appetisers (Table Platter)

#### Bruschetta Pizzetta

Pizza crust with diced tomato, garlic, oregano, basil and extra virgin olive oil

#### Antipasto Della Casa

An antipasto board with thinly sliced prosciutto, Calabrese salami, grano padano Parmigiano, provolone cheese & mixed olives

#### Olive Fritte

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

### Antipasto – Entree (Table Platters)

#### Jumbo King Garlic Prawns

Sautéed king prawns with garlic, chilli and tomato sugo

#### Mussels Napolitana

Black mussels sautéed in white wine, cherry tomato and basil pesto

#### Salt & Pepper Calamari

Crispy salt and pepper calamari lightly floured and fried served with lime aioli

#### Chargrilled Baby Octopus

Grilled baby octopus with extra virgin olive oil, garlic and chilli served on a bed of rocket

#### Spaghetti Marinara

A selection of fresh seafood, cherry tomatoes, garlic & a touch of chilli in Terranova's traditional Napolitana sauce

### Secondi – Main Course (Served Alternately)

#### Scotch Fillet

Char grilled 250grams scotch fillet with green peppercorn, brandy & cream sauce, served with roasted potatoes and mixed seasonal vegetables

#### Filetto Di Salmone

Grilled Atlantic salmon served with roasted potatoes and mixed seasonal vegetables

### Dolce – Sweet (Served Individually)

#### Pannacotta

A Italian custard dessert, served with a berry coulee

**\$95.00**  
**Per Adult**

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## Tapas Menu

### Antipasto Station

An antipasto board with thinly sliced prosciutto, Calabrese salami, grano padano Parmigiano, provolone cheese, bocconcini cheese, mixed olives, marinated eggplant, capsicum, mushroom & artichokes

### Garlic Bread

Pizza crust with garlic, olive oil & oregano

### Olive Fritte

Olive's sautéed with cherry tomatoes, shallots, olive oil, finished with Sambuca

Liqueur a hint of honey & a touch of chilli

### Croquette Alla Mama

Homemade rice balls filled with parmesan cheese

### Polpetta Alla Mamma

Homemade meatballs in Terranova's rich traditional napolitana sauce

### Zucchini Flowers

Zucchini flowers filled with fresh ricotta, baby spinach & lightly battered

### Calamari Sale e Pepe

Crispy salt & pepper calamari served on a bed of rocket with lime aioli sauce

### Seafood Skewers

A selection of marinated mixed seafood served with grilled capsicum, onion & cherry tomatoes

### Chicken Skewers

Tender chicken breast marinated in Terranova's secret sauce, served with grilled capsicum, onion & cherry tomatoes

### Scotch Fillet Skewers

Scotch fillet marinated in Terranova's secret sauce, served with grilled capsicum, onion & cherry tomatoes

### Dolce – Sweet

(Served alternatively)

#### Pannacotta

A Italian custard dessert, served with a berry coulee

#### Chocolate Mousse

Creamy homemade chocolate mousse

### Soft Drinks Package

Soft drink jugs: Coke, Coke Zero, Diet Coke, Lemon squash, Lemonade, Fanta, Tonic and Gingerale

. Juice jugs: Apple, Orange, Pineapple & Cranberry

Water

**\$85.00**

**Per Adult**

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## Set Menu

### Children's Menu

(Ages 2 – 12)

#### Stuzzichini – Appetisers (Served Individually)

**Pane All' Aglio**  
Wood fired garlic bread

#### Secondi – Main Course

(Make one selection from the items below – served individually)

**Penne Bolognese**  
Short tube pasta with premium mince in a pomodoro sauce

OR

**Cotolette Di Pollo**  
Chicken breast fillet bread crumbed then deep fried, served with a side of hand cut chips

OR

**Wood fired Margherita Pizza**  
Tomato, mozzarella, oregano and basil

OR

**Spaghetti Al Pomodoro**  
Long pasta served with a tomato sauce

#### Dolce – Sweet (Served individually)

Vanilla gelato topped with chocolate topping and sprinkles

**\$25.00**  
**Per Child**

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## Set Menu

### Optional Add-Ons

### Cold and Hot Platters

<b>Sydney rock oysters</b>	<b>(dozen per Plate)</b>	<b>\$45.00</b>
<b>Cooked King Prawns</b>	<b>(17-20 prawns per kilo)</b>	<b>\$70.00</b>
Served on a bed of rocket		
<b>Antipasto Della Casa</b>	<b>(serves 5 people)</b>	<b>\$45.00</b>
With thinly sliced prosciutto, salami, grano padano Parmigiano, mixed olives, white anchovies		
<b>Cozze TerraNova</b>	<b>(serves 5 people)</b>	<b>\$45.00</b>
Black mussels sautéed in white wine, cherry tomato and basil pesto		
<b>Gamberi Alla Aglio</b>	<b>(serves 5 people)</b>	<b>\$45.00</b>
Sautéed prawns with garlic, chilli and tomato sugo		
<b>Sale e' Pepe Calamari</b>	<b>(serves 5 people)</b>	<b>\$45.00</b>
Crispy salt and pepper Calamari lightly floured and fried served with matchsticks chips & lime aioli		
<b>Polpi Alla Griglia</b>	<b>(serves 5 people)</b>	<b>\$45.00</b>
Grilled baby octopus with extra virgin olive oil, garlic and chilli, served on a bed of rocket		
<b>Ricotta And Spinaci</b>	<b>(serves 5 people)</b>	<b>\$45.00</b>
Home-made spinach and ricotta balls, lightly crumbed and topped with gorgonzola cheese sauce		
<b>Crochet Di Mama</b>	<b>(serves 5 people)</b>	<b>\$45.00</b>
Rice balls filled with parmesan, lightly crumbed and fried		
<b>Grilled Haloumi</b>	<b>(serves 4 people)</b>	<b>\$45.00</b>
Haloumi cheese served with lemon honey fig		





## Set Menu

### Terms and Conditions

- Set menus are only offered to groups with 10 or more guests
- We require sufficient notice at the time of booking to accommodate guests with special dietary requirements, such as vegetarians and people with gluten allergies
- A \$500 deposit is required upon making your reservation. The deposit is not refundable if the function is cancelled within four weeks of the confirmed date. Refunds are subject to management discretion
- Once a function has been booked, and numbers are confirmed, you will be charged regardless of any guests who are unexpectedly absent on the day. Any changes to numbers must be confirmed no later than 7 days prior to the function date
- All beverages are on a consumption bases, if you would like a beverage package, please do not hesitate to ask our function manager
- Our function menus are customisable however any changes will be subject to a quotation. Please talk to our functions manager for more information
- Third party entertainment suppliers may be required to provide evidence of public liability insurance before commencing work on our premises