

CULTURAL

FUNCTIONS

MAGAZINE

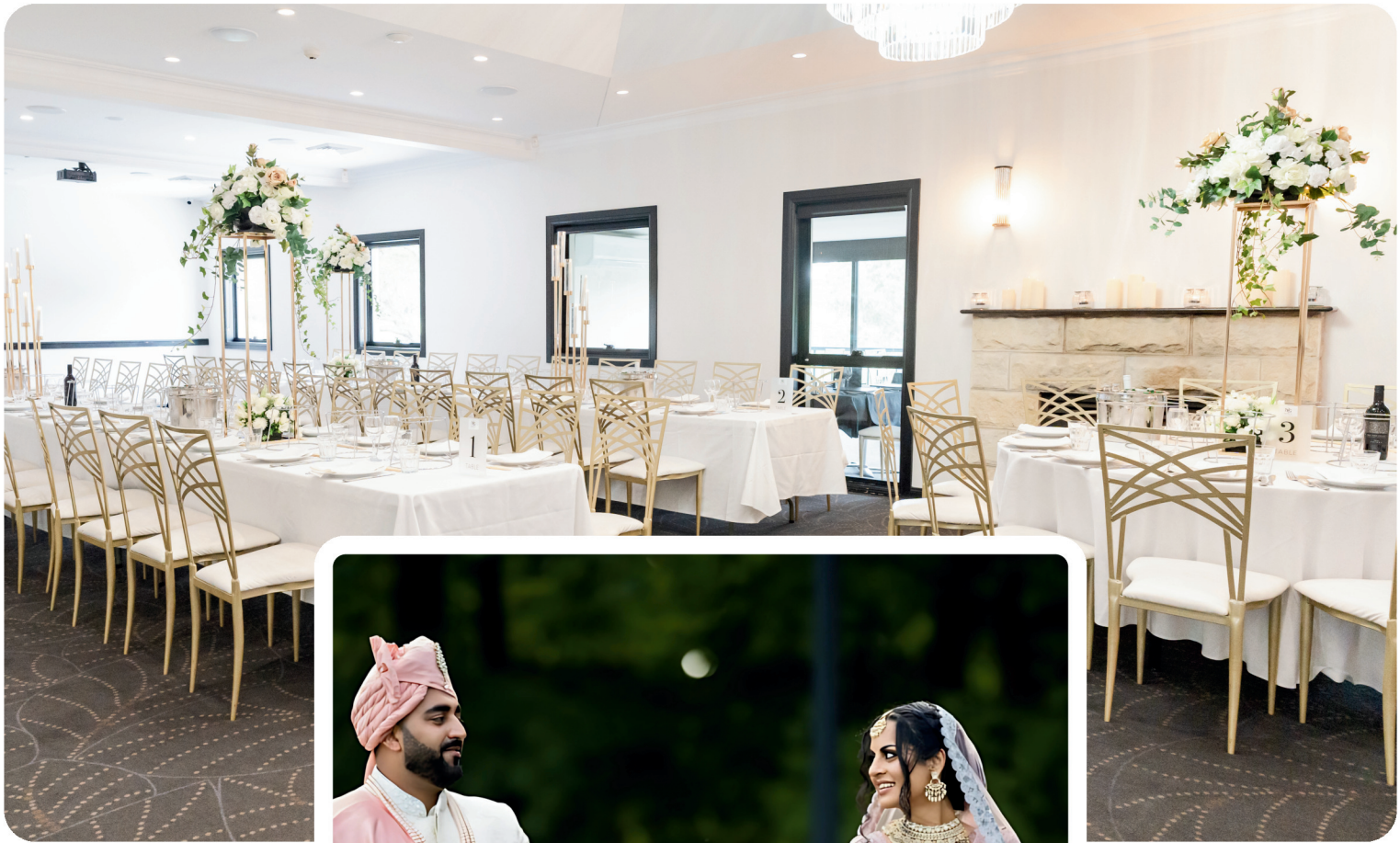


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NOVA

ON THE GRANGE

WWW.NOVAONTHEGRANGE.COM.AU





About us



We proudly offer an authentic Indian function experience, crafted with traditional flavours and premium ingredients. Along with our diverse menu, we also host all types of Indian functions and events, including, weddings, engagements, anniversaries, birthdays, pujas, family gatherings, corporate events, and community celebrations.

We are pleased to inform you that our head chef is highly skilled in the preparation of authentic Indian cuisine, bringing with them extensive experience and a profound understanding of traditional flavours and culinary techniques. Our team provides customised menus, professional service, and a warm, welcoming atmosphere to make every occasion memorable.

Recognising the importance of accommodating diverse preferences, we are also pleased to offer a selection of dishes from a variety of international cuisines. In addition to our carefully curated Indian menu, guests are welcome to order from a broader range of entrées, main courses, and desserts.

Our culinary team is committed to upholding the highest standards of quality, ensuring that every dish—regardless of origin—is prepared with meticulous attention to detail and presented with care.

We take great pride in delivering an exceptional dining experience and are confident that your time with us will be among the finest in Sydney.

Your satisfaction is of the utmost importance to us, and we look forward to welcoming you for a memorable and distinguished culinary experience.



Menu



STARTERS

Vegetarian Samosa (V)

Handcrafted pastry triangles filled with seasoned potatoes, peas, and delicate Indian spices, served golden and crisp.

Chicken 65

Tender chicken chunks marinated in aromatic spices, deep-fried to perfection, and tossed with curry leaves and chillies.

Paneer Pakoras (V)

Soft cottage cheese fritters coated in spiced gram flour batter and deep-fried till golden crisp.

Aloo Bonda (V)

Soft, spiced potato mash encased in a crisp chickpea batter shell — a South Indian favorite.

Chilli Chicken

Juicy fried chicken cubes wok-tossed with bell peppers, onions, and a zesty blend of soy, garlic, and chilli sauces.

Chilli Paneer (V)

Crispy cottage cheese cubes stir-fried with bell peppers, onions, and a flavourful spicy soy-chilli sauce.

Gobi Manchurian (V)

Golden-fried cauliflower in a tangy, spicy garlic-soy sauce.

Chicken Manchurian

Crispy chicken pieces cooked in a rich, savoury sauce made with soy, garlic, ginger, and spring onions.



Additional dishes available on request



Menu



MAINS

Matar Paneer (V)

Soft paneer cubes with green peas in a lightly spiced onion–tomato gravy.

Shahi Paneer (V)

Paneer simmered in a rich, creamy cashew–tomato gravy, delicately spiced.

Paneer Butter Masala (V)

Creamy tomato–based curry with butter, cream, and tender paneer cubes.

Palak Paneer (V)

Cottage cheese cooked in a smooth spinach purée with aromatic spices and a touch of cream.

Dal Makhani (V)

Slow–cooked creamy dish with butter, cream, and aromatic spices.

Mixed Vegetable Curry (V)

Seasonal vegetables cooked in a mildly spiced onion–tomato gravy, finished with cream and aromatic spices.

Yellow Dal Tadka (V)

Cooked with aromatic spices and tempered with golden garlic, cumin, and ghee.

Chana Masala (V)

Protein–rich chickpeas cooked with tomatoes, onions, ginger, garlic, and aromatic spices.

Aloo Matar (V)

Tender potatoes and green peas cooked in a mildly spiced, rich tomato–onion gravy.



Sides with Mains:

Long Grain Basmati Rice (V) — Fragrant, fluffy rice, perfect with all curries.

Traditional Naan (V) — Soft, warm flatbread baked to perfection.



Menu



MAINS

Sambar (V)

Traditional lentil and tamarind stew cooked with vegetables and South Indian spices.

Rasam (V)

Zesty tamarind and tomato soup infused with South Indian spices.

Butter Chicken

Tender chicken marinated in spices and yoghurt, cooked in a creamy tomato-butter sauce.

Chicken Tikka Masala

Grilled marinated chicken pieces simmered with onion and capsicum in a spiced tomato and cream sauce.

Rogan Josh

Tender pieces of goat, lamb, or any meat cooked in a rich, aromatic sauce with traditional spices.

Korma

Goat, lamb, chicken, or any meat cooked in a rich, creamy sauce with aromatic spices and a hint of nuts.

Vindaloo (Extra Hot)

Goat, lamb, chicken, or any meat cooked in a bold, extra hot spicy sauce with vinegar and aromatic spices.

Chicken Jalfrezi

Tender chicken cooked with bell peppers, onions, and a spiced tomato-based gravy.

Mango Chicken

Tender chicken cooked with ripe mango and mild spices in a creamy sauce.



Sides with Mains;

Long Grain Basmati Rice (V) — Fragrant, fluffy rice, perfect with all curries.

Traditional Naan (V) — Soft, warm flatbread baked to perfection.



Menu



SIDES

Raita (v)
Papadams (V)
Mint Chutney (V)
Indian Yoghurt (V)
Pickles (V)
Salads (V)

DESSERT

Gulab Jamun (V)

Soft, melt-in-the-mouth milk dumplings fried to golden perfection and soaked in warm, fragrant sugar syrup for a rich, classic indulgence.

Ras Gulla (V)

Soft, spongy cheese balls gently simmered in light sugar syrup, offering a delicate and refreshing sweetness.

Ras Malai (V)

Soft, delicate cheese patties soaked in chilled saffron-infused sweetened milk, garnished with nuts for a rich and luxurious finish.

Gajar Halwa (V)

A traditional carrot dessert slow-cooked with milk, ghee, and sugar, finished with saffron and nuts for a rich, aromatic sweetness.





Nova on the Grange

We are honoured to be considered for your special day.
Should you have any questions or additional requirements,
please do not hesitate to contact our team.

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