



TRAMONTI
On the sea

Mediterranean bread with olive oil and balsamic dip or Garlic Bread \$2

Appetisers / snacks Olives and garlic bread , Humus and Greek bread Socca De Nizza - traditional chickpea flat bread from Nice \$5

Salads Starter / Lunch size \$13 Dinner main course \$23

Nicoise – tuna, olives, eggs, anchovies, **Greek** – feta cheese , olives, **Tramonti** – ham, chicken , sweetcorn
Sugar Mill Beach - Brie, bacon and cranberry

Caprese Salad – mozzarella cheese and tomato with basil and cream of balsamic \$17

Caesar Salad plain \$12 - add topping, Chicken \$5 Shrimp \$10, Lobster \$20

Moules - [mussels] Mariniere, [white wine and chopped onions] or a la Creme [Paulette] or Light Curry
Sauce - served with chunky fries and Tramonti bread 1lb Starter \$15 2 lb Main \$23

Tramonti Squizza - it's a square Tramonti pizza on a special base, mozzarella and tomato sauce
1 as a starter or lunch , 2 for a good dinner \$12 each

Add toppings - ham, chorizo, tuna, sun dried tomatoes, olives, anchovies, brie, bacon \$2 each

Add Chicken \$5, Smoked Oysters \$7, Smoked Salmon \$7, Shrimp \$10, Lobster \$20

Spaghetti Bolognese or Carbonara \$23

Mediterranean Spaghetti with sweet tomatoes, olives, capers and herbs – \$15

Spaghetti in Salted Butter sauce \$13

Add Chicken \$5, Smoked Oysters \$7, Smoked salmon \$7, Shrimp \$10, Lobster \$20 to either of the above

Macaroni Cheese \$13 - add Chicken \$5, Smoked oysters \$7, Smoked Salmon \$7, Shrimp \$10, Lobster \$20

Spinach and Goats Cheese Ravioli - Starter \$10, Main \$20 – famous SM dish now at Tramonti

Fish and chunky chips - light batter , famous for decades \$20

Hamburger in Greek Bread , fries or salad, lettuce, tomato , onion, dill \$16 Add cheese \$2 / bacon \$2

Chicken Parmagiana, succulent prime chicken breast smothered in tomato and mozzarella sauce \$29

Escalope of Chicken Milanese tender chicken breast in parmesan breadcrumbs with fresh lemon \$29

Both the above served with with side of green salad or pasta or chunky fries or mac n cheese

Steak and Frites a la Franc,ais – 8oz steak marinated in our secret sauce, chunky fries \$29

Sides / snacks \$6 each

Green Salad with Tramonti dressing , Chunky fries , Macaroni cheese, Spaghetti with salted butter sauce

Desserts Home made Ice cream ,Tarte Tatin – French style apple pie, Rum Tiramasu \$7 each

A Sugar Mill Restaurant



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House Wine \$25 bottle [75 cl] \$6 glass [12.5 cl] *White, Red*

Wines – all \$29 Bottle [75cl] \$7 glass [12.5 cl]

White Chardonnay, Sauvignon Blanc, Pinot Grigio. Muscadet

Rose D'Anjou

Red Chianti, Pinot Noir, Cabernet, Malbec

Sparkling - Prosecco

Special : Magali or Minuty Rose – Provence superior **\$39 bottle**

Beers \$5

Carib, Presidente, Corona, Coors Light, Blue Moon, Red Stripe, Guinness, [with a widget], Orchard Cider

Spirits \$5

Scotch , bourbon, gin, vodka, rum , tequila

Premium Rum \$9 – Diplomatico, Zacapa, Mount Gay Extra Old

Mixers \$3

Coke, Diet Coke , tonic, soda, 7 up, Ginger Beer, Cranberry

Frozen Cocktails \$8

see cocktails of the day 2 of Pina Colada , Frozen Margarita, Painkiller , Strawberry Daiquiri

Sodas \$4

Coke, 7 up, Ting, Diet Coke, Ginger Beer, Cranberry juice

Open Tue, Weds, Thurs , Sat for lunch and dinner

Friday Barbecue – 6-00 pm * Sunday Brunch 9am - 4pm

Tramonti Happy hour every day 5 - 6pm – all beers and spirits are two for one

**Tramonti is the Italian word for sunsets
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