



TRAMONTI
On the sea

Basket of bread \$2 per person

Appetisers / snacks \$5 each

Olives and garlic bread

Humus and Greek bread

Socca De Nizza - traditional chickpea pizza from Nice

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 \$15

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

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

Tramonti Squizza - it's a square Tramonti pizza on a special base

1 as a starter or lunch, 2 for a good dinner \$12 each

Add toppings - ham, chorizo, tuna, sun dried toms, olives, anchovies, brie, bacon \$3 each

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

Simply Spaghetti

Spaghetti Bolognese or Carbonara \$23

Spaghetti with Tramonti salted butter sauce – \$13

- add – chicken \$5 smoked oysters \$7 Smoked Salmon \$7 Shrimp \$10 Lobster \$20

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

Fish and chips - famous for decades \$20

Greek Hamburger and chunky fries \$18 – add lettuce, bacon, cheese, onion, mushrooms, dill \$1 each

Mediterranean Specialities \$29 each

Chicken Parmagiana, 8 oz of prime chicken breast smothered in tomato and mozzarella sauce

Escalope of Chicken Milanese 8 oz of tender chicken breast in parmesan breadcrumbs with fresh lemon

Foil baked Cod fish with onions, veggies and white wine

all above specialities served with with side of green salad or pasta or chunky fries or mac n cheese

Steak and Frites a la Francais – 8oz steak marinated in our secret merlot sauce, with chunky fries

Sides /snacks \$6

Green Salad with Tramonti dressing

Chunky fries

Macaroni cheese

Spaghetti with salted butter sauce

Desserts All \$7

Home made Ice cream

Tarte Tatin – French style apple pie

Rum Tiramisu



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Wines \$25 bottle \$7 glass

White

Chardonnay
Cabernet Sauvignon
Pinot Grigio
Muscadet

Rose

D'Anjou
Magali Provence

Red

Merlot
Pino Noir
Cabernet
Malbec

Sparkling - Prosecco

Tramonti Happy hour every day 5 - 6pm – all the below are two for one

Beers \$5

Carib, Presidente, Corona, Coors Light, Blue Moon, Guinness, Bodingtons [with a widget]

Spirits \$5

Scotch , bourbon, gin, vodka, rum , tequila

Premium Rum \$9 – Diplomatico, Zacapa,

Mixers \$3

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

Cocktails \$8

Rum Punch, Margarita, Martini [Gin or Vodka] Dirty Martin , Cosmopolitan, Yellow Bird, Tropic Breeze

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

A Sugar Mill Restaurant