



# TRAMONTI

## Appetisers / snacks

Olives, bread and Aioli \$6

Humus and flat bread \$5

Garlic bread \$4

\*\*\*

**Salads starter / Lunch size \$13 Dinner main course \$23**

**Nicoise** – tuna, olives, eggs, anchovies

**Tramonti** – ham, chicken, sweetcorn on garden salad

**Sugar Mill Beach** - Brie, bacon and cranberry

**Caprese Salad** – mozzarella cheese and tomato with basil and cream of balsamic \$15

**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

1lb Starter \$15

2 lb Main \$23

\*\*\*

## Tramonti Squizza \$12

A square Tramonti pizza on a special base, mozzarella and tomato saucetopping

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

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

15% gratuity is added to all bills – this is distributed to our staff

## **Pasta Masta**

### **Spaghetti - \$13**

With Tramonti salted butter sauce

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

### **Mediterranean Spaghetti \$15**

Sweet tomatoes, olives, capers and herbs

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

### **Mac and Cheese \$13**

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

### **Goats Cheese and Spinach Ravioli \$15**

Topped with crispy pancetta add Chicken \$5, Smoked oysters \$7,  
Smoked Salmon \$7, Shrimp \$10, Conch \$10 Lobster \$20

\*\*\*

## **The Allies**

### **Fish and chips \$20**

Beer batter, famous for decades

### **Hamburger \$16**

In Greek Bread, chunky fries with lettuce, tomato, onion, dill Add cheese \$2  
and / or bacon \$2

\*\*\*

## **Mediterranean Specialities**

### **Chicken Parmagiana \$29**

8 oz. Prime chicken breast smothered in tomato and mozzarella sauce

### **Escalope of Chicken Milanese \$29**

8 oz. flat tender chicken breast in parmesan breadcrumbs with fresh lemon

Choose pasta or chunky fries with the above two dishes

### **Steak and Frites \$32**

8oz Rib eye steak served with chunky fries

15% gratuity is added to all bills – this is distributed to our staff

### **BVI Bites**

Fish tacos [2] Curry sauce on the side \$14

Traditional Roti – our special skins

Chicken - \$15

Fish - \$15

Lobster - \$20

\*\*\*

### **Sides and snacks**

Green Salad with Tramonti dressing \$6

Chunky fries \$6

Truffle Parmesan Fries \$9

**Mac and cheese** \$7

**Spaghetti** with salted butter sauce \$7

\*\*\*

### **Desserts**

**Rum Tiramisu** \$7

**Key Lime Pie** \$7

Home made ice cream \$3 per scoop – check with server for flavours

### **Coffee Station**

Espresso, Latte, Cappuccino

15% gratuity is added to all bills – this is distributed to our staff

## **Brunch**

**Saturday and Sunday from 9am**

### **Benediction**

**Eggs Benedict** - 2 poached eggs on English muffins, Canadian bacon hollandaise sauce \$15

**Eggs Florentine** - 2 poached eggs on English muffins, spinach, hollandaise sauce \$15

**Eggs Norwegian** - 2 poached eggs on English muffins, smoked salmon hollandaise sauce \$18

**Steak Benedict** - 2 poached eggs on English muffins, steak , hollandaise sauce \$22

**Lobster Benedict** - 2 poached eggs on English muffins, lobster , hollandaise sauce \$22

### **Tradition**

**The Might Empire Breakfast** - 2 eggs anyway, bacon, suasaage ,fried bread, baked beans, fried tomato \$18

**Born in the USA** - 2 eggs anyway, bacon, American sausage , pancakes , syrup \$18

**Texas Stack** – 6 pancakes with syrup – add what you wish from the extras list below \$12

**Steak and Eggs** – 2 eggs anyway with steak \$22

### **Why not**

**Monsta Burger** – flat bread, 16 ounce chopped steak pattie, mushrooms, bacon and fried egg , chunky fries \$30

**Surfers** – Hummus , flat bread , sauteed mushrooms, spinach V \$15

**Pancho Villa** – Toast with guacamole, bacon , tomato \$14

### **Extras**

**French toast** \$6, **Pancake** \$2, **Salmon** \$6 , **Bacon** \$3 , **Beans** \$2, **Fried Tomatoes** \$2 , **Sauteed Mushrooms** \$2, **Toast** \$2, **Fried Bread** \$2,

**Drink special - Bottomless Mimosa \$20**

**Full lunch menu also available**

15% gratuity is added to all bills – this is distributed to our staff

## **Drinks - House Wine**

All \$37 per bottle \$8 per glass

### **White**

**Sutherland Sauvignon Blanc** – bold and fruity South African

**Montes Chardonay** – medium bodied and buttery from Chile-

**Trapiche** - From Argentina, their best Pino Grigio. Crisp and refreshing

**Muscadet De Sevre et Maine** - From the north west Loire Valley of France. Dry. Great with seafood

### **Red**

**Hobnob Pinot Noir 2017** – From France. Very pleasant with duck, pork and red meats.

**Dark Horse Merlot from California** - robust flavors of jammy dark fruit. No horse.

**Beringer Cabernet** - From The Napa Valley. Medium bodied. Great with steaks or duck.

**Cote De Rhone** – rounded southern burgundy from George De Bouef- and it goes very well with beef and most other meats

**Kaiken Malbec** – Argentina. Medium to full body and a flavorful finish

### **Rose**

**Rose D'Anjou** - Slightly sweeter, light, fruity and refreshing.

**Chateau Minuty** – Leading Provence rose – you cant stick at one, can you

### **Sparkling**

**Prosecco Lunetta** – dry, now outsells champagne

**Moscato**- local favourite Italian from Asti

15% gratuity is added to all bills – this is distributed to our staff

## Select Wines

**Norton Reserve Chardonnay** – Hints offruits and citrus, with mineral notes and vanilla that give it great complexity. \$49

**Kim Crawford Sauvignon Blanc 2018** - Classic Marlborough Sauvignon Blanc aromas of citrus, tropical fruit and crushed herbs. \$49

**Pouilly Fume Les Ombelles 2017** – The grapes in this Loire region acquire a greyish bloom due to the cold winter. Hence “fume” or smoked. The wine is however clear and crisp and a classic. \$69

**Carnivor 2016** - The name says it all. Drink it with meat, preferably red and rarish. From California, its dark and moody, smooth and fruity, like the film stars. \$49

## Champagne

**Veuve Cliquot Brut** - \$99

## Other drinks

### Beers selection \$5

Carib, Corona, Red Stripe, Coors light, Blue moon

### Soda \$4

Coca cola, Diet coke, Sprite, Ginger ale

### Juices \$6

Orange, Pineapple, Guava, Mango, Cranberry

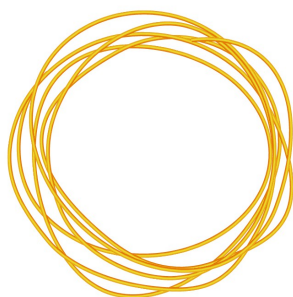
### Water served in 1L bottles

Panna still, San Pellegrino sparkling \$5

## Cocktails

Pina colada, Pain killer, Margarita, Bloody Mary, Mimosa \$8

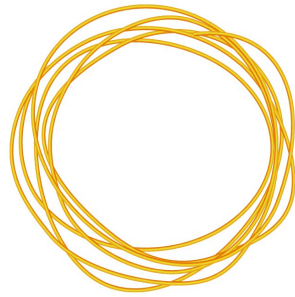
15% gratuity is added to all bills – this is distributed to our staff



# TRAMONTI

By the Sea

MENU



# TRAMONTI

















































































































































































































































