

Appetisers / snacks / starters

Olives, bread and Aioli \$6, Humus, flat bread \$6, Garlic bread \$5, Coconut Shrimp \$12, Onion rings with dip \$10

For sharing - Bloomin Onion \$20

Deconstructed Salad Nicoise – tuna, olives, eggs, anchovies \$20

Salads - starter / Lunch size \$16. Dinner main course \$24

Tramonti - ham, chicken, sweetcorn on garden salad

Sugar Mill Beach - Brie, bacon and cranberry

Caprese – mozzarella cheese and tomato with basil and cream of balsamic \$16

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

BVI Bites

Cracked Conch – dipping sauce, individual \$12, sharing size \$22

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

Traditional Roti – our special skins

Veggie - \$12 Chicken Breast - \$15 Fish - \$15 Lobster - \$20

Grand alliance

Fish and chips \$20 Beer batter, famous for decades

Hamburger \$18

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

Bangers and mash onion gravy \$23

Pasta Masta

Spaghetti Bolognese or Carbonara - \$24

Spagetti and Meatballs \$24

Plain Buttered Spaghetti - \$14 or Mediterranean Spaghetti \$18
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 \$18

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

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

> Lemon Chicken Piccata \$29 8oz chicken breast in lemon cream sauce

Cod Fish Meditterranean \$29
Healthy option, pan seared cod fillet, med salsa

Choose salad, pasta or chunky fries with the above three dishes

Steak and Frites \$33 8oz Rib eye steak served with chunky fries

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

Flame cooked Pizzas

Thin crispy base made at the Sugar Mill from Italian Pizza flour

Margarita \$14

The foundation, tomato paste, oregano and mozzarella [V]

De Luxe \$16

Tomato paste ,mozzarella, parmesan , truffle oil [V]

The Queen \$16

Tomato paste, oregano, mozzarella, ham, olives

Caprese \$17

Tomato paste, basil, shredded and whole mozzarella, cherry tomatoes [V]

Tramonti \$17

Tomato paste, mozzarella, sun dried tomatoes, ham, olives

Fishermans \$18

Tomato paste, oregano, mozzarella, smoked oysters, shrimp

Matador \$17

Tomato paste, oregano, mozzarella, chorizo, shredded beef, ham, olives

Mount Healthy \$16

Tomato paste, pesto, shredded lettuce, sun dried tomatoes, olives, cherry tomatoes [VV]

Build your own

Add the following toppings to any pizza

Ham, tuna, sun dried tomatoes, olives, anchovies, bacon, chorizo, pesto, truffle oil \$2 each Chicken \$5, Smoked Oysters \$7, Smoked salmon \$7, Shrimp\$7, Lobster \$20

Desserts

Rum Tiramasu \$7 Key Lime Pie \$7 Mouse o Chocolat \$7

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

Coffee Station

Regular, Espresso, Latte, Cappuccino \$5

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, sausage ,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, Egg \$2Mushroom \$3, Spinach \$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 \$39 per bottle \$10 per glass

Special purchase unique to Tramonti - **BROADBENT** Excellent value Portugese

Douro Red, Vinho verde – white , Rose - frizzante

White

La Baume – French sauvignon blanc – crisp and fruity

Montes Chardonay - medium bodied and buttery from Chile

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

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

Red

Gnarly Head - Californian Pinot noir, dark flavoursome and satisfying

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

Cote De Rhone – rounded southern France 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

Benziger sonoma Chardonay -Hints of fruits and citrus, with mineral notes and vanilla that give it great complexity. \$59

Babich Marlborough Sauvignon Blanc 2018 - Classic Marlborough Sauvignon Blanc aromas of citrus, tropical fruit and crushed herbs. \$59

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. \$79

Chateau st Michel Columbia Valley - sophisticated Pacific merlot - \$49

Mon Frere Pinot Noir – aromas of cherry, raspberry , plums with a hint of violet. Slightly oaked \$69

Morgon - Hospice de Belleville — beautifully rounded Burgundy with the taste of a classic French Red \$69

Champagne - Bollinger Brut \$99

Other drinks

Beers selection \$5

Carib, Corona, Presidente .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 750 ml bottles

Panna still, San Pellegrino sparkling \$7

Cocktails Pina colada, Pain killer, Margarita, Bloody Mary, Mimosa \$13

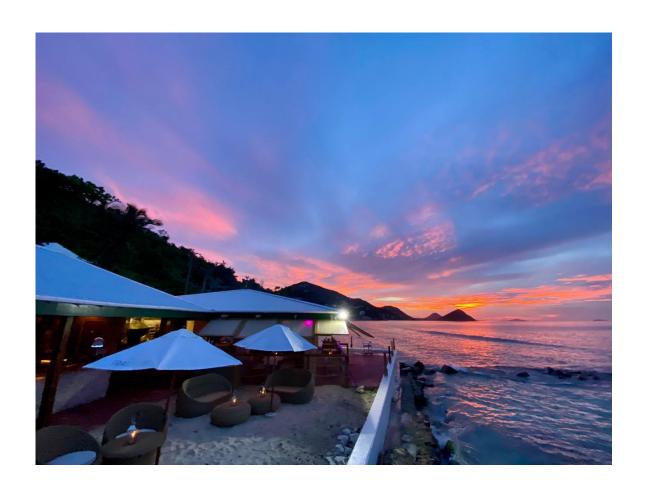
15% gratuity is added to all bills - this is distributed to our staff



By the Sea

Menu





Breakfast

Two eggs any style \$13

Omlette \$14

With cheese, ham, or Spanish \$19

French Toast or rum French Toast \$14

Pancakes [6] with maple syrup \$14

Waffles with maple syrup \$14

Sugar Mill Beach - black beans, salsa, parmesan, with two eggs any style \$15

Eggs Benedictict -bacon, or spinach \$15 With smoked salmon \$18

The Great Empire Breakfast \$18

Two eggs any style, bacon, sausage, baked beans, fried tomato fried bread

Born in the USA \$18

Two eggs any syle, bacon, sausage, pancakes, syrup

Trim Tropical \$12

Fruits of the day with yogurt

Cereals - selection \$8

Sides

British Sausage \$3, American Sausage \$3, Bacon \$5, Ham \$5, Smoked Salmon \$6, Toast \$2, Fried Tomatoes \$2, Beans \$2, Pancake \$2, Maple syrup \$3 Egg \$2 Mushroom \$3, Spinach \$2

. .

Breads

White, wheat, raisin, rye \$3 English muffin \$4 Croissant \$5

Beverages

Coffee – Cafatiere , Expresso \$4, Cappuncino \$5 **Yorkshire Tea** \$5

Juice - Orange, pineapple, grapefruit, Cranberry \$5

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