



# **Entrée**

Pizza Bread (VG) \$9.00

Freshly Made Pizza bread with Basil Pesto and Parmesan

Garlic Cheese Pimiento (VG) \$8.00

Ciabatta bread with Garlic Pimiento

Soup Of The Day (GF) \$9.00

Homemade Soup from Local Produce. (See Specials Board)

Jalapeño Dynamite \$18.00

Jalapeño's stuffed with Chorizo, Goat Cheese and Mozzarella Lightly battered and served with Tomato Salsa

Mexican Taquitos (VG, GF) (E) \$17.00

Vegetables encased in a Corn Tortilla Flute toped with (M) \$25.00

Jalapeno, Spanish Onion, Sour Cream and Cheddar Cheese,

Served with Smoked Tomato Relish

Bourbon Pork Ribs (E) \$20.00

Bourbon Sticky Glazed Pork Ribs with Onion Rings (M) \$29.00

& Corn Slaw



At Tramms Family Bistro, we're here to welcome people of all ages. Since our early beginnings in 1857, we've focused on making sure guests from far and wide enjoy their experience. If you feel as though dining out is something that people of all ages should have the opportunity to enjoy, you're in the right place.

## **Mains**

Bolognese Style Stracotto

\$27.00

Beef Brisket Ragu in Fettuccine Pasta, Served with Garlic Bread

Classic Caesar Salad (GF,V & VG Optional)

\$24.00

Freshly made Caesar with your choice of topping

- Prawns
- Chicken
- Beef
- Vegetarian

### Boag's Beer Battered Tassie Shark

\$27.00

Freshly Boags Beer Battered Tassie Shark served with Chef Special BBQ Spice Fries & Garden Salad

### One Dozen Half Shell Scallops

\$30.00

Dozen baked Scallops in half shell, with Japanese Motoyaki-Toki Infused Japanese Whiskey Sauce, Roasted Capsicum served with Korean Salad



# **Mains**

## Malaysian Half Chicken (GF) \$28.00

Satay Chicken on Fragrant Jasmine Rice served with Fried Egg

### 'Cape Grim' Kansas Beef Ribs

Fall off the bone Beef Ribs, Kansas BBQ Sauce, Tramms slaw, Finished with Creamed Potato.

#### 18 Hour Beef Brisket

\$29.00

\$32.00

'Cape Grim' Brisket served with Mexican street Corn, Broccolini & Potato Salad.

## Slow Cooked 'Cressy' Lamb Shank

\$32.00

Lamb Shank with Mint Gravy, Rosemary braised in Devils Corner Pinot Noir, on Paris Mash and Sweet Potato Crisps.

## **Boston Pork (GF, DF)**

\$29.00

Meander Valley Pork Scotch with Roasted Potatoes, Minted Carrot Puree, Figs Compote and Pear Jus.

### **Japanese Inspired Salmon Swirl**

\$38.00

Furikake Crumb Tassie Salmon on Bacon Baked Potato, Brocollini & Served with Black Truffle Aioli.

Please inform ordering staff if you have any dietary requirements and our experienced Chef's will endeavour to cater for you.



# **Sizzling Plate**

Sweet n Sour Pork served with special fried rice	\$25.00
300g Cross Cut Beef Short Ribs in Bulgogi, Bacon Slaw	\$30.00
Rissoles and Mash	\$25.00
Stir Fry Chilli Garlic Tiger Prawns (GF)	\$27.00
Stir-fry and Roast Veggies (V,VG,GF)	\$16.00

## Grill

Bass Strait Scotch Fillet (250g)	\$38.00
Bass Strait Porterhouse (250g)	\$33.00
Tramms Marinated Rump (400g)	\$35.00
Meander Valley Pork Scotch (250g)	\$29.00

All Grilled Meals are served with your choice of Sauce & Either Sauteed Veg & Roast Potatoes OR Chips & Salad (Chips & Veg \$3 Extra)

Sauces — Creamy Garlic, Mushroom, Red Wine, Gravy, Peppercorn

Sauces served with meals other than from Grill with be Charged \$2.00

Reef Sauce—Local Scallops, Prawns in a Garlic Velouté \$6.00

# On The Side

\$7.00

Mashed potato
Fries with Aioli (GF,DF)
Garden Salad (V,GF,DF)
Onion rings (VG)

Tramms Fried Rice or Plain Rice