

## Soup & Appetizers

### SOUP du JOUR

Ask your server about our soup of the day



### TOMATO GAZPACHO

With molecular basil caviar, fine extra virgin coconut oil and ciabatta croutons

**\$6.50**



### CHICK PEA HUMMUS, ROASTED RED BELL PEPPER DIP, ORIENTAL SALAD TAHINI SAUCE, PITA BREAD

Sweet pickled red onions with Tzatziki yogurt dressing and micro watercress

**\$13.00**

### GRILLED VEGETABLES NAPOLEON

Mint dressing, cherry tomato, basil coulis, rosemary focaccia crouton

(\*Vegetarian Choice)

**\$14.00**

### TRYALL FRITTO MISTO

Fried lobster, shrimps tails & calamari, scotch bonnet pepper marinara sauce, mango aioli

**\$27.50**

### CHICKEN PORCINI MUSHROOM CARNAROLI RISOTTO

Served on parmesan basket

**\$18.50**

## Salads



### TRYALL ESTATE MIXED GREENS

Organic garden greens with roasted beets, tomatoes confit,  
Crumble blue cheese; honey toasted pecan and fresh herb dressing

(\*Vegetarian Choice)

**\$14.00**

### TRYALL CLUB CAESAR SALAD

Crunchy local Romaine lettuce with garlic olive oil croutons, shaved  
Parmigiano Reggiano and white anchovies

(\*Lacto Vegetarian Choice)

**\$15.00**

#### Add your choice of:

Organic Kale	\$ 5.50
Grilled Chicken Breast	\$ 8.50
Grilled Shrimps	\$15.00
Poached Snow Crab	\$16.00
Grilled Angus 7oz Steak	\$17.00
Grilled Spiny Lobster	\$22.00



### ISLAND LOBSTER CAPRESE SALAD

Pan-seared butterfly lobster tail, fresh mixed of tomatoes, buffalo mozzarella, Kalamata olives,  
fried capers, parmesan crouton, basil pesto, first pressed extra virgin olive oil

**\$39.50**

*"10% Government tax and 15% service charge will be added to your bill"*

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## Sandwiches, Panini & Wraps

### TRYALL "PAR FOUR" CLUB SANDWICH

Grilled chicken breast with smoked bacon, garden tomatoes, lettuce and herb mayonnaise  
**\$15.00**

### PIMENTO JERK PORK, FRESH BAKED COCOA BREAD PANINO

Marinated shredded cabbage and Monterey pepper jack cheese folded in  
Warm cocoa bread, with avocado, gungu pea casserole, spicy scallion tomato sauce  
**\$18.00**

### CHOOSE FROM OUR OWN HOMEMADE BURGERS

#### BLACK ANGUS BEEF, NZ LAMB, ORGANIC CHICKEN, FISH, VEGAN

Your choice of cheeses (Swiss, cheddar, pepper jack) or smoked bacon,  
grilled mushroom, with truffle parmesan fresh cut potato, grilled asparagus  
**\$22.50**

### LA PIADINA

Air cured ham, sun dry tomato pesto, arugula, truffle oil, mascarpone & parmesan cheese, potato crocchette  
**\$18.50**



### TRYALL CASSEROLE

A fusion of island beans, organic carrots, garlic pita breads  
**\$16.00**



### THE FLAT BREAD

Thin strips of slow cooked duck confit, stilton cheese, Portobello mushroom, honey walnuts on flat bread  
**\$17.50**

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## Main Course & Pastas



### WATER WHEEL FISH AND CHIPS

Island grouper filet, jerk tartar sauce, pineapple cabbage slaw,  
organic black mint mash pea, served with local homemade root chips, breadfruit fries  
**\$25.00**

### ORGANIC CHICKEN TAGLIATA & ZUCCHINI PENNE

Chardonnay wine cream sauce, Thai basil pesto  
**\$26.50**

### BALSAMIC GLAZED BACON WRAPPED PORK TENDERLOIN

Thyme potatoes, aged rum infused roasted red beets salad, pumpkin cream  
**\$24.50**

### CURRIED SEA OCTOPUS

Jasmine & wild rice, garlic naan bread, spice mango mint chutney, stir-fry vegetables  
**\$28.00**

### BRAISED ANGUS SHORT RIBS

Black Angus beef, served with house onions ring, sautéed mushroom & pancetta, creamy potato,  
Jack Daniels gravy  
**\$29.50**