# HAMILTONS

Est. 2007

Hamiltons, named after the first warden of The Kruger National Park, Sir James Stevenson Hamilton, the restaurant is built on the foundations of an old trading store.

We are a family owned and run restaurant with a relaxed and casual atmosphere, catering for families with children, groups of friends or travellers passing through on the way to or from Kruger. In a small agricultural town, we are a bit of everything.

At Hamiltons we make almost everything on the menu in house & we strive to use only the freshest, local ingredients whenever possible and are proud to support local agriculture and serve locally grown and made foods.

South Africa is known the world over for its excellent wines and we have attempted to give you a comprehensive combination of these wines and hope our menu and wine options are as diverse as the dinners themselves.

It is our mission to make your stay with us as enjoyable as possible, and strive to give our guests excellent service at all times. However, living in this beautiful yet somewhat remote area we do, from time to time, experience unexpected supply, demand and delivery problems and in such cases we will endeavour to offer an alternative choice but apologise for sometimes not being able to assist with your first choice.

We encourage guest to express any problems they encounter to us so that we can quickly rectify and improve on our service to you.

Kind Regards
Trevor, Debbie, Hamiltons Management & Staff

You only live once, so why not choose your dessert first

# Dessert

## Lemon Tart | R85

A classic lemon tart made with lemons from our garden

## White Chocolate & Lemon Cheese Cake | R85

Decadent white chocolate cheesecake infused with lemon, served with berry coulis drizzle

## Malva Pudding | R80

A national favourite, served with warm custard or ice cream

## Creme Brullee | R80

Served with a caramel crust

## Baked Camembert | R85

Camembert & cranberry sauce wrapped in phyllo pastry & baked until gooey - Perfect for a starter as well.

## Vanilla Ice Cream with Macadamia Brittle | R80

Served with hot salted caramel sauce

# Starters

## Hamiltons Bread | R30 (V)

Two slices of Italian style bread served with butter & pesto

## Focaccia

With garlic butter - Small R30 | Large R50 (V)

With rocket, carpaccio & parmesan - Small R90 | Large R120

## Beef Fillet Carpaccio | R120

Thin slices of fillet on a bed of rocket with shaved parmesan & crispy capers

## Prawn Rissoles | R120

Our take on a local mozambique favourite

## Warm Calamari Salad | R125

Marinated & crumbed calamari served on a garden salad drizzled with warm vinagrette

## Mozz Style Chicken Livers | R95

Seared chicken livers tossed with onion, chilli, garlic & tomato served with homemade bread

## Soup of the Day | R85

Fresh, seasonal & homemade. Ask your waiter for the Chefs choice of the day

## Baked Camembert | R85

Camembert & cranberry sauce wrapped in phyllo pastry & baked until gooey

# Something Light

## Chicken Bunny Chow | R140

Home made mini loaves with curried chicken, tomato & onion samble & chutney

## Dal Bunny Chow | R125 (V)

Curried lentils with sambals & side salad

## Hamiltons Salad | R110 (V)

Mixed greens, tossed with tomatoes, cucumber, red onion, pumkins seeds, halloumi, garlic croutons & avo

Add extra chicken or bacon | R20

## Parma Ham & Melon | R140

Parma ham rosettes served with small seasonal salad, mixed melon & parmesan shavings

## Gourmet Beef Burgers

200g beef patty with trimmings served with chips

Traditonal | R120

Blue Cheese & Fig | R145

Emmental & Bacon | R140

Vegan Burger | R110 (V)

Sauce Burger (mushroom or pepper) | R130

## Chicken Phyllo Parcel | R130

Phyllo parcel with chicken, spinach & onion in a cream sauce served with a side salad

## Battered Hake & Chips | R125

Traditional beer battered hake with chips

# Pasta

## Spinach & Ricotta Ravioli | R130 (V)

Served in a herb tomato sauce

## Prawn Pasta | R170

Home made pasta with prawn meat, garlic & chilli cream sauce

## Beef Cheek Rague| R130

Slow braised beef cheeks in fresh tomato & herb sauce with homemade pasta

## Arrabbiata Pasta | R110 (V)

Home made pasta in a chilli & tomato sauce

## Pesto Pasta | R115 (V)

Smothered in vegan pesto sauce

## Roasted Cauli & Macadamia Pasta | R120 (V)

Served with roasted cauliflower, toasted macadamia nuts smothered in burnt butter & sage sauce

# Mains

## Aged Sirloin | R225

300g sirloin aged for three weeks, served with Cafe de paris butter & rustic chips

## Fillet | R225

A 200g fillet served in a brandy, cream & peppercorn sauce with rustic chips

## Moroccan Lamb Shank | R250

Slow cooked lamb shank with apricots, chick peas, a hint on cumin, paprika & mash

## Deboned Chicken | R155

Peri peri or lemon & herb.

Half deboned chicken served with chips & salad

## Zavora Prawns | R320

500g of king prawns, with peri peri or lemon butter sauce served with rice

## Crispy Pork Belly | R175

Our famous pork belly rubbed in Asian 5 spice, served with mash & stir fry vegetables

## Grilled Baby Kingklip | R205

Grilled on the bone, served with lemon butter & chips

## Venison Pot Pie | R190

Homemade & seasonal, served with creamy mash potato & vegetables

# Pizza

## Margherita Pizza | Large R110 (V)
Cheese, tomato & oregano

## Mediterranean | Large R150 (V)
Mixed peppers, feta, bringal, artichokes, garlic & olives

## BBQ Chicken | Large R160
BBQ sauce, chicken, mushrooms & onion

## Four Seasons | Large R165
Ham, salami, mushrooms & artichokes

## Sicillian | Large R160 (V)
Capers, anchovies, olives & garlic

## Seafood | Large R185
Prawn meat, mussels, calamari, garlic & chillies

## Carrie | Large R170
Bacon, feta, avo & rocket

## Hawaiian | Large R160
Ham & Pineapple

## Extras

Chilli, garlic, onion, rocket, basil | R30

Pineapple, olives, pesto, cherry tomato, red onion, mushrooms, pepper, jalapeno, capers or anchovies | R35

Chicken, carpaccio, salami, bacon, ham, mince, prawn meat, mussels, calamari, mozzarella, feta, avo, chicken livers | R40

Corkage R100 per bottle