



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 have your dessert first

Dessert

Chocolate Nemesis | R85

Dench chocolate cake served with ice cream

White Chocolate Lemon Cheese Cake | R85

A fridge cheese cake made with lemons from our garden, served with berry sauce

Malva Pudding | R80

A national favourite, served with warm custard or ice cream

Traditonal Creme Brullee | R80

Served with a caramel crust

Baked Camembert | R95

Can have as a dessert or a starter

Mini camembert topped with cranberries, wrapped in thin phyllo pastry baked & drizzled with verjuice

Starter

Hamiltons Bread | R20 (V)

Two slices of Italian style bread served with butter & pesto

Focaccia

With garlic butter - Small R25 | Large R40 (V)

With rocket, carpaccio & parmasen - Small R85 | Large R105

Beef Carpaccio | R90

On a bed of rocket & garden greens with shaved parmasen

Prawn Rissoles | R95

Our take on a local mozambique favourite

Prawn & Mussel Bowl | R110

Prawn meat & mussels simmered in a white wine & garlic sauce

Roasted Red Pepper Soup | R85 (V)

Topped with jalepeno cream

Mozz Style Chicken Livers | R80

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

Melanzane | R90 (V)

Bringal fritters, onion, grated parmasen & chopped parsley, baked in a cream tomato sauce topped with mozzarella & capers

Escargot | R95

Infused with creamy garlic sauce, baked in a phyllo nest



Something Light

Chicken Bunny Chow | R110

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

Hamiltons Salad | R100 (V)

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

Add extra chicken or bacon | R20

Gourmet Beef Burgers

200g beef patty with trimmings served with chips

Traditional | R110

Blue cheese & Fig | R130

Emmental & Bacon | R130

Chicken Phyllo Parcel | R110

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

Pasta

Spinach & Riccota Ravioli | R110 (V)

Served in a herb tomato sauce

Prawn Pasta | R150

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

Pasta Alla Fungi | R95 (V)

Mushrooms & thyme sauteed, degalzed with white wine, finished with cream & parmasan

Arrabiata Pasta | R95 (V)

Home made pasta in a chilli & tomato sauce

Mains

Aged Sirloin | R180

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

Fillet | R180

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

Moroccan Lamb Shank | R230

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

Deboned Chicken | R135

Peri peri or lemon & herb.

Half deboned chicken served with chips & salad

Zavora Prawns | R270

500g of the best prawns we can get, with peri peri or lemon butter sauce served with rice

Pork Belly | R150

Roasted pork belly with hint of chinese 5 spice served with marula jelly, mash potato & stir fry vegetables

Seared Salmon Trout | R195

Locally sourced salmon trout served with a chilli, lime & soy sauce

Venison Pie | R175

Slow cooked farm style venison covered in a puff pastry top served with mash potato & vegetables

Pizza

Margherita Pizza | R90 (V)

Cheese, tomato & oregano

Mediterranean | Large R125 (V)

Mixed peppers, feta, brinjal, artichokes, garlic & olives

BBQ Chicken | Large R135

BBQ sauce, chicken, mushrooms & onion

Four Seasons | Large R135

Ham, salami, mushrooms & artichokes

Creamy 3 Cheeses | Large R125 (V)

Mozzarella, feta, emmental with cherry tomatoes

Seafood | Large R150

Prawn meat, mussels, calamari, garlic & chillies

Carrie | Large R125

Bacon, feta, avo & rocket

Extras

Chilli, garlic, onion, rocket, basil | R25

Pineapple, olives, pesto, cherry tomato, red onion, mushrooms, pepper, jalapeno, capers or anchovies | R30

Chicken, carpaccio, salami, bacon, ham, mince, prawn meat, mussels, calamari, mozzarella, feta, avo, chicken livers | R35

Corkage R85 per bottle