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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, the exception being a couple of amazing locally sourced specialities, like Glyn’s Marula Jelly and her Jelly Baby Tomato Relish, as well as Jo’s divine Blondies and Mhoba rum, a small batch local rum producer. 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 from our friends.

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.

Please note during load shedding if we are unable to prepare some menu options, your waitron will be able to assist with alternatives. 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**

**STARTERS AND SALADS**

**Hamiltons Bread | R18-00 (V)**

*Two slices of Italian Style bread served with butter & Pesto*

**Focaccia**

*With garlic butter -* **Small R25-00/Large R35-00 (V)**

*With rocket, Carpaccio and shaved parmesan -* **Small R75-00/Large R95-00**

**Seasonal Venison Carpaccio | R85-00**

*On home grown rocket with citrus salad and shaved Parmesan cheese*

**Prawn Rissoles | R75-00**

*Our take on a Local Mozambique favourite.*

**Escargot | R75-00**

*Infused in cream garlic butter, served in a phyllo nest with some parmesan shavings & seed loaf fingers.*

**Melon and Prosciutto Tower | R85-00**

*(V-skip the Prosciutto, add Avo)*

*Prosciutto, melon and seared haloumi cheese towered with toasted pumpkin seeds, rocket and caramelized verjuice drizzle.*

**Hamilton’s Mixed Salad | R85-00 (V)**

*Mixed greens, tossed with tomatoes, cucumber, red onion, radishes, pumpkin seeds, shaved parmesan, garlic croutons, avo and haloumi cubes. Tossed in our own dressing.*

*(Extra grilled chicken, bacon -* **R20-00***)*

**Soup | R85-00**

*Hot & sour soup (tom yum) with prawn meat and shredded vegetables*

**Mozz Style Chicken Livers | R65-00**

*Seared chicken livers tossed with onion, chilli and garlic, served with a slice of grilled Pao.*

**Frittelle di Melanzane | R85-00**

*Fritters made from slow cooked Bringals, onion, grated parmesan and chopped parsley, baked in a tomato cream sauce topped with mozzarella cheese, capers and anchovy fillets*

**SOMETHING LIGHT**

**Gourmet Beef Burgers**

*200g Patty with trimmings, served with Glyn’s Relish, shredded lettuce, tomato, gherkin and red onion*

**Traditional Burger | R80-00**

**Emmental and Bacon | R105-00**

**Blue Cheese and Fig | R105-00**

*(Additional Sauce – Pepper, Mushroom or Blue Cheese -* ***R15-00****)*

**Chicken Bunny Chow | R85-00**

*Home-made mini loaf filled with chicken curry, tomato and onion sambal and chutney.*

**Chicken Phyllo Parcel | R85-00**

*A parcel of chicken, spinach & onion in a cream sauce served with a side salad.*

**Bruschetta | R85-00 (V)**

*Sautéed mushrooms on rocket with grated pecorino.*

**PASTA**

**Butternut Ravioli | R95-00 (v)**

*Large butternut and ricotta ravioli drizzled with Sage leaves crisped in butter.*

**Prawn Pasta | R125-00**

*Spaghetti Nero with a prawn meat, garlic and chilli cream sauce*

**Pasta Alla Fungi | R80-00 (V)**

*Mushrooms and thyme sautéed, deglazed with white wine, finished with cream and parmesan.*

**MAINS**

**Aged Sirloin | R155-00**

*Aged for four weeks before it gets to us, served with Café de Paris Butter and chunky wedges*

**Fillet | R150-00**

*A 250 gm fillet in a pepper crust, served in a brandy, cream and Madagascar peppercorn sauce.*

**Lamb Rack & Loin | R160-00**

*Two bone rack coated in a mustard, garlic and herb crust, two slices of loin on a balsamic infused jus*

**Duck & Cherry Pie | R165-00**

*A hearty pie made from slow braised duck with black cherries and a pastry topping.*

**De-boned Peri-peri Chicken |R120-00**

*A deboned ½ chicken, grilled, with peri-peri sauce or lemon herb butter, chips and salad*

**Zavora Prawns | R235-00**

*500g of the best we can get, ask waiter for details, with peri-peri or lemon butter sauce served with rice.*

**Pork Two Ways | R135-00**

*Succulent pork rib eye on the bone with twice cooked pork belly with marula*

*Jelly, sweet potato mash & stir fry veg.*

**Grilled Catch of the Day | R135-00**

*A generous portion of line fish, grilled, served with a salad and wedges, with a coconut and lime sauce*

**PIZZAS**

**Focaccia | Small R25-00/Large R35-00 (V)**

*With garlic butter*

**Margherita Pizza | Small R50-00/Large R70-00**

*Cheese, tomato and oregano*

**Mediterranean Vegetarian Pizza | Small R70-00/Large R90-00**

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

**BBQ Chicken Pizza | Small R80-00/Large R115-00**

*BBQ sauce, chicken, bacon, mushrooms & onion*

**Four seasons Pizza | Small R75-00/Large R100-00**

*Ham, salami, mushrooms, artichokes*

**Creamy 3 Cheeses Pizza |Small R70-00/Large R90-00**

*Mozzarella, Feta, Emmenthal with cherry tomato*

**Seafood Pizza | Small R80-00 / Large R115-00**

*Shrimps, mussels, calamari, garlic, chillies*

**Carrie Pizza | Small R70-00/Large R90-00**

*Bacon, feta, avo & rocket*

**Create your own Pizzas**

*Add your favourites to our standard Margherita pizza and find your new favourite combination.*

**Extras**

*Chillies, garlic, onions, fresh rocket, fresh basil* **|****Small R5-00/Large R9-00**

*Pepperdew, pineapple, olives, basil pesto, cherry tomatoes, caramelized red onion, mushrooms, mixed peppers, jalapenos, capers, anchovies, brinjal* **|Small R7-00/ Large R11-00**

*Salami, bacon, ham, mince, shrimps, mussels, calamari, mozzarella cheese, feta cheese, avocado, blue cheese, chicken livers, parmesan cheese, emmental cheese* **Small R10-00/Large R15-00**

*Chicken, carpaccio, Parma ham* **| Small R12-00/Large R20-00**

**DESSERT**

**Tiramisu | R55-00**

*Our own recipe bought from Artist Café*

**Chocolate Mhoba Mousse | R55-00**

*Dark chocolate mousse flavoured with a hint of Mhoba rum served with a white chocolate blondie.*

**“Tart” White Chocolate Lemon Cheese Cake | R55-00**

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

**Malva Pudding | R55-00**

*A national favourite, served with warm custard and vanilla ice cream*

**Crème Brullee | R45-00**

*Traditionally prepared, with a caramelized topping*

**Baked Camembert | R75-00**

*Mini camembert topped with cranberries, wrapped in phyllo pastry, baked and drizzled with verjuice reduction*

**Please note there is no gratuity on prices displayed in the menu.**

**Corkage R50.00 per bottle**