

MENU

*"The countryside is a gentle reminder
that there is beauty in simplicity."*



THE HAMLET COUNTRY LODGE

At The Hamlet Country Lodge, we believe in offering hearty meals and genuine hospitality. Whether you're enjoying breakfast on our outdoor patio or indulging in a flavourful lunch or dinner, we hope you'll experience the true essence of country comfort.

our history functions

The little town of Prince Alfred's Hamlet was founded by Johannes Cornelius Goosen, who came here from the Klein Drakenstein as a young farmer. In March 1851 Goosen bought a farm Wagenbooms Rivier. Ten years later he measured out the first 80 plots while the Duke of Edinburgh, Prince Alfred of Edinburgh, visited the Cape Colony. Goosen then decided to name the new town after him and so the name Prince Alfred's Hamlet was born.

The Hamlet Country Lodge is the oldest business still in operation in Prince Alfred's Hamlet. The business was previously known as "Hamlet Hotel" and still goes by that name with the locals. It was owned and operated by the Kahn family. One of the previous owners, Josh Kahn likes to tell the story of how his parents stayed at the hotel for their honeymoon and never left. The Kahn family successfully run the business for several years. According to Josh everybody in town regarded his father's var as the local bank where most farmers in the area used to cash their wages cheques on a weekly basis. Part of the building was constructed in the 19th century.

The business is currently owned and operated by the Gibson Family Trust.

We also cater to a variety of corporate and private functions throughout the year. From intimate gatherings to larger events, we can accommodate groups from 20 to 80 guests and tailor each event to your needs and budget. We can also arrange live entertainment to add a special touch to your occasion.

Functions We Cater For:

- Year-End Lunches or Dinners
- Christenings and Baby Showers
- Farewell Dinners
- Conferences
- Birthday Parties
- Workshops
- Formal Gala Dinners (Buffet or Plated)

Kindly Contact our friendly and helpful staff for more information or a quotation to book your Function.



THE HAMLET COUNTRY LODGE

LIGHT MEALS

salads

Greek Salad | 110

A Generous salad with tomatoes, Cucumber, Red Onion, Olives & Feta served on a bed of mixed greens, accompanied by a salad dressing.

Chicken, Bacon & Avo* | 155

Grilled Chicken, Crispy Bacon, Tomatoes, Cucumber, Onions & Feta on a bed mixed greens, accompanied by a salad dressing.

Toasties

Made using our home baked, farm style white or brown bread.

Served with a small portion of chips.

Chicken Mayo | 65

Bacon, Egg & Mozzarella | 75

Ham, Cheese & Tomato | 60

Ham & Cheese | 60

Cheese & Tomato | 55

starters

Crumbed Mushrooms | 105

Served with a choice of chilli mayo or tartare sauce

Jalapeno Poppers | 120

3 x whole Jalapeno's stuffed with cream cheese, bacon and cheddar then deep fried. Served with a sweet chilli sauce.

Meal of the day

Please ask your waiter about our home cooked meal of the day.



LIGHT MEALS

PIZZA & BURGERS

Pizza

Hawaiian | 140

Ham & Pineapple

Regina | 140

Ham & Mushroom

De Lange | 140

Bacon, Feta and Avo*

Vegetarian | 150

Mushroom, Onion, peppers, tomato & olives

3 Cheeses | 150

Mozzarella, Cheddar, Feta, Garlic and Olive oil

Chicken Mayo | 160

Chicken, Mayo & Feta

Mexican | 160

Spicy Mince with green pepper and chillies

Bermuda | 160

Bacon, Mushroom, Green pepper, Garlic & Avo*

Willas's Choice | 200

Bacon, Salami, Mushrooms, Feta, Avo* & Sweet Chilli Sauce

The Hamlet Super Special | 205

Ham, Salami, Bacon, Mushroom & Pineapple

burgers

Served with onion rings & fries or a side salad

Saucy Burger | 155

This is a local legend!
200g Chicken or Beef patty topped with caramelized onion & tomato then smothered with your choice of sauce*. Served on a bakery bun with lettuce.

* Cheese, mushroom or Pepper Sauce

pizza extras

Garlic, onions | 10

Olives, Peppadews, Pineapple | 15

Avo*, Banana, Jalapeno, Peppers | 15

Caramelised onion, Chillies | 15

Mushrooms, Sweet Chilli Sauce | 15

Feta, Cheddar | 25

Mozzarella, Ham, Salami, Bacon, Chicken | 30



PIZZAS & BURGERS

MAINS & DESSERTS

mains

Served with a side of onion rings & chips, side salad or veggies

Chicken Cordon Bleu | 170

Crumbed & deep-fried chicken breast stuffed with sliced ham, cheese & garlic butter. Served with your choice of sauce.

Chicken Schnitzel

Crumbed chicken fillet accompanied with your choice of mushroom, cheese or pepper sauce.

Single portion | 140

Double portion | 170

Crumbed Pork Chops | 175

Definitely a favourite!
2 Crumbed pork chops served with a side.

Sirloin

250g | 170

300g | 185

Rump

300g | 185

Spare Ribs | 230

500g Tender Loin Pork Ribs basted in our special BBQ sauce

Sauces | 35

Mushroom

Cheese

Pepper

desserts

Ice-Cream & Chocolate Sauce | 45

Vanilla ice-cream covered with a delicious chocolate sauce.

Strawberry Cheesecake | 75

Perfect balance of light and creamy, sweet and tangy.



DRINKS & WINE LIST

drinks

COFFEE

- Single Espresso, Americano | 40
- Double Espresso, Café Latté | 45
- Cappuccino | 43
- Filter Coffee | 40
- Hot Chocolate | 50
- Tea (Rooibos or Ceylon) | 40

MILKSHAKES | 48

- Vanilla, Chocolate, Strawberry,
Bubblegum & Salted Caramel

COOLDRINKS

- Coke, Coke Zero, Fanta | 25
- Sprite, Sprite Zero, Cream Soda | 25
- Appletiser, Grapetiser | 35
- Dry Lemon, lemonade, ginger ale | 20
- Soda water & tonics | 20
- Red Bull | 35
- Ice Tea, Fruit juice, Still/sparkling water | 25

Wine list

WHITE WINE

- Drostdy Hof Adelpracht | 115
- Flippenice Extra Lite | 115
- Two Oceans Sauv Blanc | 115
- Du Toitskloof
- Chenin Blanc, Sauv Blanc | 140
- Raka Sauvignon Blanc | 160
- Durbanville Hills
- Chenin Blanc, Sauv Blanc | 160

BY THE GLASS

- Du Toitskloof
- Chenin or Sauvignon Blanc | 45

SPARKLING WINE

- JC Le Roux
- Non-Alcoholic | 150
- Le Domaine | 150
- Le Chanson | 160

ROSÉ

- Flippenice sweet | 115
- Raka Rosé | 135
- DTK Pinotage Rosé | 115

DOMPEDRO

- Amarula, Kahlua or
Whiskey | 75

RED WINE

- Two Oceans Cab/Merlot | 135
- Du Toitskloof Merlot | 140
- Du Toitskloof Pinotage | 140
- Van Loveren Pinotage | 140
- Durbanville Hills CabSauv | 145
- Alto Rouge | 200
- Raka Quinary | 260
- Koelfontein Shiraz | 320

BY THE GLASS

- Du Toitskloof Red Blend | 45

**Please note that we charge a R75 corkage fee per bottle of wine.*

From old classics to local favourites, our bar is fully stocked. Just ask your waiter for your drink of preference.

