



WELCOME TO THE CELLAR BISTRO AT THE ALDINGA HOTEL

We acknowledge the Kurna people as the custodians of the lands and waters of the Adelaide region, on which the Aldinga Hotel is located. We pay respect to elders both past and present.

ESTABLISHED IN 1851, THE ALDINGA HOTEL IS STEEPED IN HISTORY...

Prior to British colonisation, the Aldinga Plains formed a prized hunting ground on country belonging to the Kurna people. The name Aldinga is derived from the Kurna word 'ngaltingga' meaning 'open space'.

During his visit in 1837, Colonel William Light surveyed the region and found it to be perfect for agricultural use and white men quickly took advantage of its spoils. One of the first public buildings in the township of Aldinga, the Hotel became not just a meeting place for farmers and locals but it also hosted political gatherings for the local council and the Aldinga Agricultural Association.

Many decisions and plans were made here, including for the construction of the nearby Port Willunga Jetty, which for a time was the second busiest port in the colony of South Australia. Ships set sail Port Willunga filled with locally grown and milled wheat to other colonies of Australia and as far afield as England.

The Hotel also hosted the annual Aldinga Ploughing Match post-dinner where local produce was shared and festivities famously carried into the wee hours of the next morning.

BOOK ONLINE:

www.aldingahotel.com.au



aldinga_hotel



Aldinga-Hotel



A MORE RECENT HISTORY...

The Hotel was renovated in 2021 with large extensions creating the new Cellar Bistro and gaming room.

The architect had to be creative with the new design to ensure preservation of the original building given its semi-heritage listing.

The cellar, which was underneath the old front bar was restored to its former glory and now provides the centre piece to the new bistro, thus being named the 'Cellar Bistro'. Be sure to venture down as it provides a step back in time and houses some excellent bottles of South Australian red wines for you to enjoy with your meal with us today.

DIETARY REQUIREMENTS

Whilst we offer options to best suit dietary requirements, we cannot take full responsibility for trace elements that might be contained in externally sourced products.

If you or a fellow guest have coeliac disease please discuss with your server to organise best options and to notify kitchen staff. We have a separate deep fryer that cooks only gluten free options.

KEY TO DIETARY REQUIREMENTS

- GF Gluten free
- GFO Gluten free option available
- V Vegetarian
- VA Vegan
- VAO Vegan option available
- DF Dairy Free
- DFO Dairy free option available

KEY TO SEAFOOD ORIGINS

- A Australian
- M Mixed origin
- I Imported

LIQUOR LEGENDS REWARDS

Liquor Legends Rewards members receive discount on food and earn points for every dollar they spend in the Hotel and Bottle Shop.

Are you a Liquor Legends Rewards Member?

YES, present your card when ordering to start saving.

NO, ask a staff member to sign you up, or scan the QR code:



SNACKS, STARTERS & SIDES

BREADS (4 pieces per serve)

Garlic bread (GFO, V)	\$8.00
Cheesy garlic bread GFO, V)	\$10.00
Bacon, garlic & cheese bread (GFO, DF)	\$12.00

SNACKS

Lamb kofta with tzatziki (GF)	\$16.00
Mozzarella sticks with rich tomato sauce (V)	\$16.00
Pork belly bites with chipotle BBQ sauce & crackling crumb (GF, DF)	\$18.00
Popcorn chicken with chilli lime dressing (GF, DF)	\$16.00

SIDES

Salt & vinegar onion rings with aioli (V)	\$12.00
Crushed baby potatoes with salsa verde (V)	\$12.00
Broccolini & parmesan with extra virgin olive oil (GF, V)	\$12.00
Chargrilled sweet corn rolled in chipotle aioli & parmesan (GF, V)	\$12.00
Mac & cheese (V)	\$12.00
Wedges with sweet chilli sauce & sour cream (V)	\$15.00
Chips (GF, V)	
Small bowl with tomato sauce	\$7.00
Large bowl with tomato sauce & aioli	\$12.00

Please inform staff if you would like any starters & snacks to arrive with your main meals, otherwise they come out first.

Sides are designed to accompany main meals and will arrive with them, unless stated to come out first as a starter.

CHILDREN & SENIOR'S MENUS



CHILDREN (12 & UNDER)

All children's meals come with a dixie cup ice cream for dessert

Ham & cheese pizza (GFO) \$15.00
(available Wednesday to Sunday)

Nuggets & chips with salad & tomato sauce (GFO) \$15.00

Salt & pepper squid with chips & salad (GF) (A) \$15.00

Grilled chicken with chips, salad & tomato sauce (GF) \$15.00

Chicken, beef or vegan schnitzel with chips, salad & tomato sauce \$15.00

Mac & cheese (V) \$15.00

Pasta bolognese with parmesan cheese \$15.00

Fish & chips with salad & tomato sauce (GFO) (I) \$15.00

Scotch fillet with chips, salad & tomato sauce (GE, DF) \$20.00
Cooked medium rare or well done

Cheeseburger with chips \$15.00

SENIOR CARD HOLDERS

Fish & chips (battered, crumbed or grilled) hake with salad & tartare (GFO)(I) \$18.00

Roast of the day with roasted seasonal vegetables, potatoes & gravy (GF, DFO) \$18.00

Scotch fillet with chips, salad & choice of gravy (GFO, DF) \$24.00
Cooked medium rare or well done

Chicken, beef or vegan schnitzel with chips & salad \$18.00

Cheeseburger with chips \$18.00

Salt & pepper squid with chips, salad & tartare (GF) (A) \$18.00

Please advise staff if ordering from the senior's menu and present your senior's card.

A friendly reminder... senior's card holders also receive a 10% discount off full priced meals, excluding chef specials.

ADD A SAUCE OR TOPPING

Sauces: plain gravy, mushroom, diane, pepper, garlic cream or red wine jus \$3.50

Creamy garlic prawns (M) \$9.00

Neptune (creamy garlic prawns & squid) (M) \$12.00

Toppings: Parmigiana, kilpatrick or Hawaiian \$6.00



Cellar Bistro

MAIN COURSE

CLASSICS

Fish & chips \$28.00

Two pieces of battered, crumbed or grilled hake, served with chips, salad & tartare (GFO) (I)

Australian salt & pepper squid served with chips, salad & tartare (GF) (A) \$32.00

Roast of the day \$28.00

Served with roasted seasonal vegetables, greens, potatoes & gravy (GF, DFO)

Garlic prawns \$31.00

Creamy garlic prawns served with fragrant rice (GF) (M)

Chicken or beef schnitzel \$28.00

Served with chips & salad

Vegetables instead of salad \$3.00

CHARGRILLED

300g Black Angus scotch fillet Served with chips & salad or potatoes & vegetables (GF, DFO) \$49.00

All of our steaks are sourced from South Eastern SA

Cauliflower steak \$27.00

romesco & salsa verde (VGA, GF, DF)

VEGETARIAN/VEGAN

Cauliflower schnitzel \$27.00

Served with chips & salad

Vegan schnitzel \$27.00

Served with chips & salad

ADD A SAUCE OR TOPPING

Sauces: plain gravy, mushroom, diane, pepper, garlic cream or red wine jus **\$3.50**

Creamy garlic prawns (M) **\$9.00**

Neptune (creamy garlic prawns & squid) (M) **\$12.00**

Toppings: Parmigiana, kilpatrick or Hawaiian **\$6.00**

Cellar Bistro

MAIN COURSE



BURGERS

Aussie \$28.00

Beef patty, bacon, egg, beetroot, tomato, lettuce, smoked cheddar, tomato sauce & aioli, served with chips (GFO)

Bacon cheeseburger \$25.00

Beef patty, American cheese, pickles, burger sauce, served with chips (GFO)

AFC (Aldinga Fried Chicken) \$26.00

Southern echicken, bacon, Cheese, lettuce, aioli, served with chips (GFO)

Vegan schnitzel \$25.00

Coleslaw, vegan aioli, served with chips (VGA)

Gluten free bun \$4.00

BOWLS AND SALADS

Burrito bowl \$22.00

Rice, smoked beans, chargrilled cheesy corn, smoked pineapple & jalapeno salsa, avocado & tortilla crisps (GFO)

Poke bowl \$21.00

Rice, avocado, shredded carrot, radish, nori, kimchi, pickled ginger & bok choy (GF, DF, VGA)

Caesar salad \$21.00

Cos, bacon, parmesan, croutons, Caesar dressing & a poached egg, (anchovies optional) (GFO)

ADD ONS

Smoked brisket (GF, DF) \$12.00

Garlic, lemon & herb chicken (GF, DF) \$9.00

Chipotle BBQ pork belly (GF, DF) \$12.00

Marinated lamb (GF) \$12.00

Salt & pepper squid (GF, DF) (A) \$9.00

Popcorn chicken (GF, DF) \$10.00

Smoked salmon (GF, DF) (M) \$12.00

Falafel (GF, DF) \$8.00



Cellar Bistro

PIZZA

AVAILABLE: WEDNESDAY TO SUNDAY

Margherita \$24.00

Napolitana, cherry tomatoes, mozzarella, bocconcini & fresh basil

Hawaiian \$25.00

Napolitana, leg ham, pineapple & mozzarella

Tandoori chicken \$27.00

Napolitana, onion, capsicum, mozzarella, raita & mango chutney

Gourmet vegetable

Napolitana, artichoke hearts, roasted red capsicum, sun-dried tomatoes, eggplant, bocconcini, mushrooms, basil & mozzarella \$26.00

Garlic prawns

Creamy garlic sauce, fresh tomato, Spanish onion, mozzarella, topped with salt & pepper squid, basil & aioli (M) \$32.00

Chicken & chorizo

Napolitana, spinach, fetta, mozzarella & hot honey \$28.00

Pepperoni \$25.00

Napolitana, pepperoni & mozzarella

Swiss brown mushroom \$24.00

Garlic oil, fetta, spinach, mozzarella, rosemary & truffle aioli

Supreme \$28.00

Napolitana, ham, salami, anchovies, mushrooms, roasted red capsicum, pineapple, olives & mozzarella

Meat Lovers \$28.00

Napolitana, pepperoni, sopressa, bacon, leg ham, chicken, mozzarella & bbq sauce

Cellar Bistro \$27.00

Napolitana, salami, olives, capsicum, mozzarella, chilli & fresh basil

ADD ONS

Gluten free base **\$6.00**

Fresh chilli, oregano or basil **\$1.00**

Hot honey **\$1.50**

Fresh tomato, fetta, bocconcini, truffle aioli, onion, pineapple, roasted capsicum, mushrooms, olives, baby spinach, eggplant, sun-dried tomato or artichoke hearts **\$3.00**

Pepperoni, ham, bacon, chicken or anchovies **\$4.00**

Prawns (M) or salt & pepper squid (A) **\$7.00**



Cellar Bistro

DESSERT

Sticky date pudding \$15.00
With vanilla bean ice cream
& butterscotch (GF)

Cherry ripe tart \$15.00
with coconut ice cream

Banoffee cheesecake \$15.00
with candied walnuts &
salted caramel sauce

**White & dark chocolate
mousse** \$15.00
with macerated strawberries (GFO)

Super sundae \$12.00
Vanilla bean ice cream,
chocolate brownie, marshmallows,
wafer, whipped cream &
salted caramel

Affogato \$12.00
Vanilla bean ice cream with a
shot of espresso (GF)

Add a shot of cointreau, \$5.00
baileys, kahlua or frangelico

HOT DRINKS

Long black, flat white, S \$6.00
cappuccino, mocha, hot M \$6.50
chocolate, spiced chai latte, L \$7.00
dirty chai (decaf available)

Espresso \$5.00
Macchiato \$5.50
Iced coffee/chocolate \$7.50

Oat, almond, soy, \$0.50
lactose free milk

Tea: \$6.00
English breakfast, earl grey,
peppermint, chamomile,
lemongrass & ginger, green