

ACKNOWLEDGEMENT OF COUNTRY

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

We acknowledge and respect the Kurna people's cultural, spiritual, physical and emotional connection with their land, waters and community.

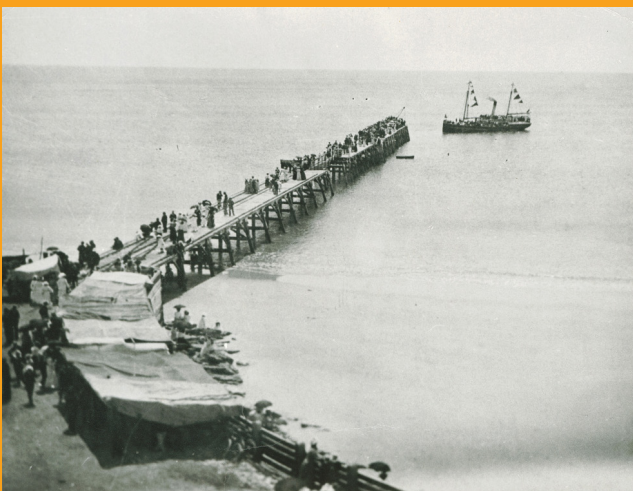


ESTABLISHED IN 1851, THE ALDINGA HOTEL IS STEEPED IN HISTORY...

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 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 from here filled with locally grown and milled wheat to the 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.



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.

BOOK ONLINE:

www.aldingahotel.com.au

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aldinga_hotel



Aldinga-Hotel



NOTES ABOUT ORDERING

Meals and drinks are to be ordered from the bar. If you have multiple guests ordering from your table, please remain as a group with the one server, as we cannot process two orders from a single table simultaneously. If you're ordering from the seniors menu, please tell your server that it's a senior's meal and present your seniors card.

DIETARY REQUIREMENTS/CHANGES

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.

GF* = gluten free
GFO* = gluten free option available
V = vegetarian
VA = vegetarian option available
VGA = vegan
VGAO = vegan option available
DF = dairy free
DFO = dairy free option available

* whilst we offer gluten free options, we cannot guarantee that food has not come into contact with trace elements. We advise that coeliacs discuss the best option available to them with staff before ordering.

We do our best to change menu items but this may not be possible in peak times. We thank you for your understanding.

PUBLIC HOLIDAY SURCHARGE

There is a 15% surcharge on all meals and drinks during public holidays.



STARTERS

COFFIN BAY OYSTERS

	half dozen	dozen
Natural with fresh lemon (DF) (GF)	25.00	32.00
Kilpatrick (DF)	27.00	34.00
Gin, lime, chilli & shallots (DF) (GF)	32.00	37.00
Sticky soy with fresh herbs and dried noodles (DF)	25.00	32.00

DUCK SPRING ROLLS

with hoisin glaze	16.00
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Wine matching suggestion:
Fox Creek Vixen Sparkling Shiraz
Available by the glass or bottle

PORK BELLY BITES (GF) (DF)

with a maple & bbq glaze	16.00
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CURED SALMON GRAVLAX

with creme fraiche & sourdough crouton	16.00
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Wine matching suggestion:
Chalk Hill 'Europa' Chardonnay
Available by the glass or bottle

BREADS (GFO)

Warm bread with sea salted butter (V)	6.50
Garlic bread (V)	7.50
Cheesy garlic bread (V)	9.00
Bacon, garlic & cheese bread	10.00
Mustard, garlic & parmesan bread (V)	9.00

FALAFEL BITES (VGA)

with hummus, extra virgin olive and paprika	16.00
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JALAPENO POPPERS (V)

with a chipotle dipping sauce	16.00
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MOZZARELLA STICKS (V)

with tomato relish	16.00
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POPCORN CHICKEN

with aioli	16.00
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CHILDREN'S MENU (FOR UNDER 12'S ONLY)

HAM AND CHEESE PIZZA (GFO)

available Wednesday to Sunday	11.00
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CHICKEN, BEEF OR VEGAN SCHNITZEL

with chips, salad & tomato sauce	11.00
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PASTA BOLOGNAISE OR NAPOLITANA (V)

with parmesan cheese	11.00
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CRUMBED FISH AND CHIPS (GFO)

with chips, salad & tomato sauce	11.00
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GRILLED CHICKEN (GFO)

with chips, salad & tomato sauce	11.00
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CHICKEN NUGGETS

with chips, salad & tomato sauce	11.00
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CHEESE BURGER

with chips	11.00
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BOWL OF CHIPS OR WEDGES (V)

with tomato sauce	5.00
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PUB FAVOURITES

FISH AND CHIPS (GFO)

battered, crumbed or grilled hake with chips, salad & tartare 25.00

ROAST OF THE DAY (GFO)

see specials board for roast of the day, served with roasted seasonal vegetables, greens, potatoes and gravy 27.00

CHICKEN, BEEF OR VEGAN SCHNITZEL

with chips, & salad 27.00

add a sauce; gravy, mushroom, dianne, pepper, red wine jus 2.00

add parmigiana or kilpatrick topping 3.00

add creamy garlic prawns 7.00

vegetables instead of salad 2.00

GARLIC PRAWNS (GF)

in a garlic cream sauce served with fragrant rice 30.90

BURGERS

THE DINGY (DINGEE) BEEF BURGER

with bacon, pickles, tasty cheese, tomato, lettuce, tomato sauce & aioli, served with chips 25.90

GRILLED CHICKEN BURGER

with bacon, cheese, avocado, tasty cheese, tomato, lettuce & aioli, served with chips 25.90



Wine matching suggestion:
Spring Seeds Rosé
Available by the glass or bottle

VEGETARIAN BURGER (V)

two field mushrooms, fetta cheese, baby spinach, tomato aioli, served with chips 25.90

SIGNATURE DISHES

SALT & PEPPER SQUID (GFO)

with an Asian salad topped with peanuts, fresh chilli, accompanied by a tamarind dipping sauce and chips 31.00



Wine matching suggestion:
Oliver's Taranga Vermentino
Available by the glass or bottle

300G GRAIN FED KILCOY SCOTCH FILLET (GF) (DFO)

with roasted vegetables, potatoes, onion jam & red wine jus (GF) (DFO) also available with chips & salad 45.00



Wine matching suggestion:
Battle of Bosworth Puritan Shiraz
Available by the bottle in the cellar

300G SURF AND TURF RUMP STEAK

with creamy garlic prawns & squid, served with chips & salad 49.00

vegetables instead of salad 2.00

TANDOORI CHICKEN BREAST (GF)

with bok choy, fragrant rice, pappadum crumb and raita 32.90

350G KING HENRY PORK CUTLET (GF)

with roasted sweet potato rounds, chef's greens, chorizo skewer & smoky BBQ glaze, also available with chips & salad 34.90

VEGETARIAN/VEGAN

EGGPLANT PARMIGIANA (VGAO)

with chips & salad 25.00

vegetables instead of salad 2.00

VEGAN BOWL (GF)

with roasted vegetables, field mushroom, green beans, cauliflower popcorn, finished with a beetroot coulis, sunflower kernels & pepitas 25.00



SALADS

CHICKEN RANCH (GFO)

with bacon, mixed leaves, 28.00
cherry tomatoes, cucumber,
onion, tasty cheese & pita
croutons

SEAFOOD (DF)

with salt and pepper prawns & 30.00
squid, slaw, vermicelli noodles
finished with a sticky soy
dressing & snow pea sprouts



Wine matching suggestion:
Tomich Hill Pinot Grigio
Available by the glass or bottle

MOROCCAN LAMB (GF) (DF)

with ratatouille, baby spinach, 32.00
Spanish onion, finished with a
hummus dressing & dukkah



Wine matching suggestion:
Hither & Yon Tempranillo
Available by the bottle in the cellar

PORK BELLY (GF) (DF)

with confit pork belly bites, 30.00
tossed through rocket, apple,
pear, cranberry & walnuts,
finished with a cola glaze &
microherbs

PIZZA (AVAILABLE WEDNESDAY TO SUNDAY ONLY)

MARGHERITA (V) (GFO)

napolitana sauce, cherry 22.00
tomatoes, mozzarella,
bocconcini, basil & sea salt

CELLAR BISTRO (GFO)

napolitana sauce, pepperoni, 26.00
sopressa, mozzarella, roasted
capsicum, local olives, fresh
chilli & basil



Wine matching suggestion:
Chalk Hill Montepulciano
Available by the bottle in the cellar

VEGETARIAN (GFO)

napolitana sauce, roasted 24.00
pumpkin, eggplant, mushrooms,
roasted capsicum, baby spinach,
olives & sunflower kernels

POLLO (GFO)

napolitana, bacon, chicken, 26.00
mozzarella, baby spinach & aioli

TANDOORI CHICKEN (GFO)

napolitana, onion, cherry 26.00
tomatoes, mozzarella, finished
with raita, mango chutney &
coriander

HAWAIIAN (GFO)

napolitana, leg ham, pineapple & 24.00
mozzarella

FUNGI & SWINE (GFO)

swiss brown, field & enoki 24.00
mushrooms, leg ham,
mozzarella, peccorino,
rosemary, cracked pepper & sea
salt

SUPREME (GFO)

napolitana, ham, salami, 26.00
anchovies, mushrooms, roasted
capsicum, pineapple, olives &
mozzarella

PEPPERONI (GFO)

napolitana, pepperoni & 24.00
mozzarella

MEAT LOVERS (GFO)

napolitana, pepperoni, sopressa, 26.00
bacon, leg ham, chicken,
mozzarella & bbq sauce

THE DAILEY (GFO)

napolitana, bolognaise, fresh 26.00
tomato, bacon, mozzarella, onion
& bocconcini, finished with basil
and parmesan



SIDES

MIXED SALAD (V) (GF) (VGAO)

mixed leaves, cucumber, Spanish onion, roasted capsicum & a vinaigrette dressing 9.00

ROASTED VEGETABLES (V) (VGAO)

seasonal vegetables 9.00

BABY POTATOES (V) (GF)

twice cooked with herb salt 9.00

MIXED GREENS (V) (VGAO)

seasonal greens, confit onion, topped with pepitas & sunflower seeds 9.00

MASHED POTATO (GF) (V)

small bowl 9.00
swapping chips or potatoes with mash 2.00

BOWLS OF CHIPS OR SWEET POTATOES FRIES (V) (VGAO)

small bowl with aioli 7.00
large bowl with aioli 10.00

SENIOR'S MENU (FOR SENIOR'S CARD HOLDERS ONLY)

The senior's menu is available **seven days a week, lunch and dinner**. Please present your senior's card at the till and let your server know that you're ordering a senior's meal/s. A friendly reminder, seniors are also entitled to 10% off full priced menu items (excluding specials).

ROAST OF THE DAY (GFO)

see specials board for roast meat of the day, served with seasonal vegetables, potatoes and gravy 17.00

SCOTCH FILLET (GFO)

served **medium rare** or **well done** only with chips, salad & choice of gravy 23.00

vegetables instead of salad 2.00



Wine matching suggestion:
Dandelion Merlot
Available by the glass or bottle

CHICKEN, BEEF OR VEGAN SCHNITZEL

with chips & salad 17.00

add a sauce; gravy, mushroom, dianne, pepper, red wine jus 2.00

add parmigiana or kilpatrick topping 3.00

add creamy garlic prawns 7.00

vegetables instead of salad 2.00

FISH AND CHIPS (GFO)

battered, crumbed or grilled hake with chips, salad & tartare 17.00



DESSERTS

CHOCOLATE DECADENCE

Chocolate ice cream, chocolate mousse, chocolate fudge & chocolate brownie bits 16.00

CHILDREN'S SUNDAE

vanilla bean ice cream, marshmallows, wafers & choice of chocolate, strawberry or caramel topping 6.00

MARS BAR CHEESECAKE

with chocolate ganache & chantilly 13.00

SALTED CARAMEL TART

with vanilla bean ice cream, caramel sauce & chocolate soil 13.00

AFFOGATO (GF)

vanilla bean ice cream served with espresso coffee 8.00

add a shot of baileys, kahlua, cointreau or frangelico 5.00

ETON MESS (GF)

with frangelico marscapone, mint & strawberries 13.00

STICKY DATE PUDDING (GF)

with vanilla bean ice cream & butterscotch 13.00

RASPBERRY SORBET (VGA) (GF)

with mixed berries 13.00

HOT DRINKS

Long black, flat white, cappuccino, mocha, hot chocolate, spiced chai latte

small	medium	large
5.00	5.50	6.00

Espresso 4.00

Macchiato 4.50

Ice coffee/chocolate 7.00

Teas: 5.00

English breakfast, earl grey, peppermint, camomile, lemongrass & ginger, green teas

Oat, almond, soy or lactose free milks add 0.50

Caramel or vanilla syrup 0.50