



We would like to 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...

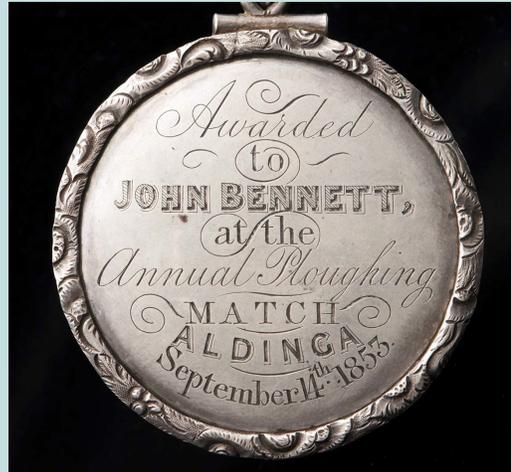
Prior to British colonisation, the Aldinga Plains formed a prized hunting ground on country belonging to the Kurna people. The name Aldinga is derived from the Kurna word 'ngaltingga' meaning 'open space'.

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 Aldinga Hotel became not just a meeting place for locals and farmers 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 from Port Willunga 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 residents shared local produce and the festivities famously carried into the wee hours of the next morning.



More recent history of the Aldinga Hotel...

The Hotel was renovated in 2021 with large extensions creating the new Cellar Bistro and gaming room. The area was previously the old hotel drivethrough bottle shop. The architect had to be creative with the new design ensuring the original building was preserved, as the hotel was listed as semi heritage.

The old cellar, which was previously under the original front bar has become the centre point of the new bistro, thus being named the "Cellar Bistro". Be sure to explore the cellar as it provides a step back in time. The original floor was covered with a thick layer of dirt and when taken away exposed large four foot slate slabs from the old Willunga quarry. Under the staircase there is evidence of wear on one slate slab, which would have been from the wooden kegs that were rolled down from street level above. We now have quality SA wines housed in the cool temperate cellar that can be enjoyed when dining.

The current owners ensured to keep the Aldinga Hotel history at the heart of the renovations displaying large historic murals and old photos within.

The Aldinga Hotel provides a welcoming place for locals, families and visitors to enjoy local Fleurieu produce and wines.



Dietary requirements

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

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 traces of gluten, we advise that coeliacs discuss the best options with staff before ordering*

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

Public Holiday Surcharge

There is a 10% surcharge on all meals during public holidays.

Go to our website to book your next visit online:
www.aldingahotel.com.au

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Aldinga-Hotel

- Starters -

Coffin Bay oysters

	half dozen	dozen
Natural with fresh lemon (DF) (GF)	25.00	32.00
Kilpatrick (DF)	27.00	34.00
Beurre Maître d'Hôtel (garlic butter with parmesan crust)	27.00	34.00
Vodka, lime & cucumber (GF) (DF)	32.00	37.00

Pork belly bites

with a maple & bbq glaze (GF) (DF)	16.00
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Halloumi fries

with tomato relish (V) (GF)	16.00
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Grilled Halloumi

with a salsa verde (V) (GF)	16.00
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Prawn cocktail

with thousand island dressing (GF)	16.00
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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

with hummus & extra virgin olive oil (VGA)	16.00
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Pork & prawn gyozas

with sweet soy, crispy noodles & dried shallots (DF)	16.00
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Zucchini & corn fritters

with romesco sauce	16.00
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Stuffed mushroom

with bacon, onion & Brie, finished with a balsamic vinegar glaze	16.00
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- Children's menu -

Ham & pineapple pizza

Wednesday to Sunday only (GFO)	11.00
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Chicken or beef schnitzel

with chips, salad & tomato sauce	11.00
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Pasta bolognese

with parmesan cheese	11.00
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Crumbed fish & chips

served with salad & tomato sauce (GFO)	11.00
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(ages 12 and under only)

Grilled chicken

served with chips, salad & tomato sauce (GFO)	11.00
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Chicken nuggets

with chips, salad & tomato sauce	11.00
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Bowl of chips or wedges

with tomato sauce (V)	5.00
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- Pub favourites -

Salt and pepper squid

with an Asian salad, topped with peanuts & chilli, accompanied by a tamarind dipping sauce (DF) 30.00

Fish and chips

battered, crumbed or grilled hake with salad & tartare (GFO) 25.00

Roast of the day

with seasonal vegetables, potatoes & gravy (GFO) 27.00

Chicken, beef or vegan schnitzel

served with chips & salad 27.00

add gravy, mushroom, pepper, diane, red wine jus 2.00

parmigiana (VGAO) 3.00

kilpatrick topping 3.00

creamy garlic prawns 7.00

vegetables instead of salad 2.00

Garlic prawns

in a creamy sauce served with spinach, and a fragrant saffron rice (GF) 30.90

- Burgers -

Dingy beef burger

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

Vegetarian burger

broad bean based burger patty with capsicum, baby spinach, cheese & aioli, on a beetroot bun, served with chips 25.90

Grilled chicken burger

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

- From the grill -

Grain fed Black Angus scotch fillet

300g cooked to your liking, with roasted vegetables, onion jam and a red wine jus (GF) (DFO) 45.00

Surf & turf rump steak

300g cooked to your liking with creamy garlic seafood, chips & salad 49.00

Tuscan chicken breast

grilled chicken, broccolini, rosemary & garlic potatoes, topped with a mediterranean salsa, sun-dried tomato, capsicum & olives (GF) 30.90

Three little pigs

confit pork belly, with smashed chat potatoes, cherry tomato, speck, fruit chutney, red wine jus & chorizo skewer (GF) (DF) 32.00

Dingy style Caesar salad

with mixed leaves, bacon, parmesan, boiled eggs, caesar dressing, anchovies (optional) & croutons 28.00

add chicken 6.00

add squid 6.00

Eggplant parmigiana

with chips, & salad (VGAO) 25.00

vegetables instead of salad 2.00

Vegan bowl

field mushroom, mini falafels, heirloom carrots, with hummus, served on a rocket & kale salad, finished with sweet potato crisps and a medley of seeds 25.00

Pumpkin, zucchini & sun-dried tomato arancini

with tomato & rocket salad, sugo & parmesan (V) 25.00

- Seniors menu -

(senior card holders only) 1/2 size serves

Scotch fillet

with chips, salad & gravy (GFO) 23.00

Fish and chips

battered, crumbed or grilled with chips, salad & tartare (GFO) 17.00

Roast of the day

with seasonal vegetables, potatoes & gravy (GFO) 17.00

Chicken, beef or vegan schnitzel

served with chips & salad (VGAO) 17.00

add gravy, mushroom, pepper, diane, red wine jus 2.00

parmigiana (VGAO) 3.00

kilpatrick topping 3.00

creamy garlic prawns 7.00

vegetables instead of salad (VGAO) 2.00

- Pizza -

Please note: pizzas are not available Monday or Tuesday
Gluten free bases are available at no extra charge

Margherita

napolitano, cherry tomatoes, mozzarella, bocconcini, basil & sea salt (V) 22.00

Cellar Bistro

napolitano, pepperoni, sopressa, mozzarella, roasted capsicum, chilli, local olives & basil 26.00

Vegetarian

napolitano, eggplant, pumpkin, roasted capsicum, bocconcini, mozzarellá, walnuts, rocket & candied balsamic 24.00

Marinara

napolitano, prawns, mussels, fish, squid & cheese 29.00

Pollo

napolitano, chicken, bacon, baby spinach, chesse & aioli 26.00

Calabrese

napolitano, mushroom, ham, salami, capsicum, olives, cheese & basil 24.00

Tandoori chicken

napolitano, onion, cherry tomatoes, cheese, finished with raita, coriander & mango chutney 26.00

Pineapple delight

napolitano, chargrilled pineapple, leg ham & mozzarella 24.00

Funghi & swine

Swiss browns, field & enoki mushrooms, leg ham, pecorino, rosemary, cracked pepper & sea salt 24.00

Supreme

napolitano, ham, salami, anchovies, mushroom, capsicum, onion, pineapple, olives & cheese 26.00

Pepperoni

napolitano, triple pepperoni & cheese 24.00

Ren's special

napolitano, chorizo, prawns, chicken, onion, baby spinach, cheese & garlic aioli 27.00

- Sides -

Mixed leaf salad with cucumber, Spanish onion, roasted capsicum & vinaigrette dressing (GFO) (V) (VGAO)	9.00	Mixed green vegetables, confit onion, topped with pepitas and sunflower seeds (V) (VGAO)	9.00
Roasted seasonal vegetables (V) (VGAO)	9.00	Large bowl of chips or sweet potato fries with aioli (V) (VGAO)	9.00
Twice cooked baby potatoes with herb salt (V) (VGAO)	9.00	Small bowl of chips or sweet potato fries (V) (VGAO)	5.00

- Desserts -

Cellar Bistro super sundaes

vanilla bean ice cream, chocolate brownie, strawberries, chocolate topping, wafer & toasted nuts (V) 16.00

Children's sundaes

vanilla bean ice cream, marshmallows, wafers and choice of chocolate, strawberry or caramel topping (V) 6.00

Traditional pavlova

with seasonal fruit & passionfruit coulis 13.00

Bread & butter pudding

with cream & ice cream 13.00

Affogato

vanilla bean ice cream served with an espresso shot (V) 8.00

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

Eton mess

with frangelico marscapone, mint & strawberries (GF) (V) 13.00

Sticky date & almond pudding

served with butterscotch and vanilla bean ice cream (V) (GF) 13.00

Trio of cheeses

local cheeses with quince, lavosh & dried fruit 18.00

- Hot beverages -

Cappuccino, flat white, latte, long black, macchiato, mocha, hot chocolate, spiced chai latte	cup	mug		
	4.00	4.50		
Espresso		3.50		
Add a shot: Baileys, kailua, tiamaria		5.00		
			add	
			Oat, almond, soy or lactose free	0.50
			Caramel or vanilla syrup	0.50
			Tea - english breakfast, earl grey, peppermint, green tea	cup mug 4.00 4.50

- Desserts -



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Oat, almond, soy or lactose free add 0.50

Caramel or vanilla syrup 0.50

Tea - english breakfast, earl grey, peppermint, green tea cup mug 4.00 4.50

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