

PLEASE ORDER MEALS AND DRINKS AT THE BAR

Garlic herb bread (4 pieces)	6.50
Wedges With sour cream and sweet chilli dipping sauces	9.00
Aldgate Pump Trio Of Dips Sun dried tomato and roast capsicum and chives, Thai pumpkin and caramelized Spanish onion and Moroccan spiced eggplant, served with toasted pita bread	12.90
Aldgate Tapas Plate Spicy harrisa chicken wings, Chicken and pork spring rolls, pumpkin and cheese aranchini, crumbed button mushrooms, natural oysters and duck liver pate.	22.00
Vegetarian Tasting Plate Spicy lentil rice with caramelized onion and cajun spices; Moroccan vegetable tangine braised with six spices, ginger & garlic; and Green bean and chickpea warm salad with tomato dressing.	22.00
Salt and Lemon Pepper Calamari Australian calamari curls with a light crisp coating, served with a rocket, pear, and julienne salad sweet chilli dipping sauce and fresh lemon.	small 15.00 large 22.00
Garlic and Basil Prawns Sautéd in garlic and basil in a white wine cream sauce served with steamed jasmine rice and fresh chives.	small 16.50 large 24.00
Kebab Selection Lemon and herb chicken breast, harrisa spicy prawns with coriander, lamb with spanish onion, capsicum, rosemary and garlic, served with a greek salad, Moroccan cous cous, grilled pita and tzatziki.	small 16.50 large 24.00
Warm Chicken Salad Grilled chicken pieces marinated in lemon and parsley served on a salad of kalamata olives, honey roasted pumpkin, cucumber, cherry tomatoes and mixed lettuce with a chardonnay and seeded mustard dressing.	19.00
Fish and Chips Market fresh fillets in a crisp Coopers ale and herb batter, served with chips and house tartare sauce.	19.00
Tasmanian Atlantic Salmon Grilled to your liking served on a potato, spring onion and caper rosti, topped with steamed asparagus and garlic aioli.	24.00
Baked Crispy Chicken Breast Chicken Kiev filled with sun dried tomatoes, Camembert cheese and garlic butter, oven baked and served with roast pumpkin and creamed leek sauce.	22.00
Chorizo & Chicken Risotto Spicy Barossa chorizo sausage, chicken pieces, swiss mushroom, capsicum, baby spinach and smoked almonds, finished with red wine, herbs and shaved parmesan.	21.00
Oven Baked Lamb Rump Roast (Allow 20 min cooking time) Lamb rump filled with pine nut, date and rosemary stuffing, topped with red wine jus served on a bed of caramelized onion mash and buttered baby carrots.	26.00

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American Style Pork Ribs Slow cooked with chilli, garlic, red wine and barbeque sauce served with crispy potato skins and a cherry tomato, picked cucumber and rocket salad.	24.00
Lambs Fry and Bacon Pan-fried with onion, garlic and white wine, finished with gravy and served with creamy potato mash topped with grilled smokey bacon.	20.00
Fillet Mignon 250g (MSA grade) Eye fillet wrapped in smokey bacon and char grilled to your liking, served with crispy potato and herb rosti and topped with rich red wine jus.	29.00
Porterhouse Steak 300g (MSA grade) Marinated with chimmichurri and char grilled to your liking, served with sweet potato & rosemary mash, steamed asparagus and your choice of sauce (mushroom, pepper, gravy).	26.00
Chicken Breast Schnitzel Herb crumbed and golden fried, served with seasoned chips and your choice of toppings (mushroom, pepper, gravy, parmy).	19.00
Parmageddon Chicken breast schnitzel, herb crumbed and golden fried, topped with basil napoli sauce, smoky ham, mild salami, hot pepperoni and tasty cheese, served with seasoned chips.	small 21.00 large 25.00

SIDES

Steamed green vegetables with chive and herb butter.	small 5.00
Crispy potato skins with rosemary sea salt	large 6.50
Baby spinach wild rocket tossed with roasted pumpkin crispy pear and honey crisp Macadamia nuts, with chardonnay vinegar and olive oil dressing	
Mixed garden salad with seeded mustard dressing	
Seasoned Aldgate chips .	

DESSERTS

House made orange and passion fruit tart with double cream	10.00
Sticky date pudding served with butter scotch sauce and ice cream	10.00
Country style bread and butter pudding with ice cream	10.00
Chocolate and hazelnut cake with double cream and berry compote	10.00
Chef selections of local Adelaide hills cheeses with dried fruit and lavosh	16.00

KIDS MEALS

Chicken nuggets with chips	8.50
Chicken schnitzel with chips	8.50
Crumbed fish with chips	8.50
Pasta with tomato sauce	8.50

TEA & COFFEE

A wide selection available