

Spoons Riverside

Aline, Peter and the entire Spoons team
welcomes you to Spoons Riverside, uniquely located
on Swan Hill's Little Murray River.

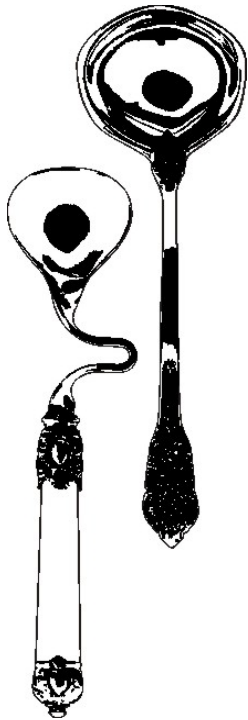
We specialise in modern Australian cuisine, using fresh
local produce from Swan Hill and the surrounding Mallee
and Sunraysia regions to create inspired seasonal menus.

We complement our cuisine with individually
selected local wines, predominantly from the
Bendigo, Murray Darling, Macedon Ranges
or regional Victoria.

We also have a selection of some of Australia's
Premium wines for your enjoyment.

Breakfast Menu – Winter 2017

Weekdays from 8:00am to 11.30am Weekends from 8:00am to 3:30pm



Toast with a choice of butter, jam, vegemite, honey or peanut butter	\$6.50
Fruit bread toasted served with cinnamon butter	\$7.50
French toast brioche served with berries	\$14
Quinoa porridge served with roasted quince and walnuts	\$13
Granola parfait Maple butter pecans, honey bush yoghurt, fruit and wholegrain oats	\$9.50
Aunty Val's buttermilk pancakes with a choice of: Lemon and sugar <u>or</u> butter and jam	\$9.50
Aunty Val's buttermilk pancakes <u>with a choice of two toppings:</u> Berries, bacon, maple syrup, cream, yoghurt or ice cream Extra toppings	\$13 \$3 each
Breakfast Bruschetta Scrambled eggs, tomato, basil and onion salsa, parmesan cheese, balsamic glaze	\$18.50
Spoons Spanish omelette with tomato, basil, rocket, pancetta and parmesan cheese	\$19.50
Brekky Burrito - Mexican style breakfast of rice, black beans, chorizo, scrambled eggs, cilantro, avocado, salsa, cheese and sour cream	\$18
"Pick me up" Brekky Burger Bacon, Jarlsberg cheese, poached eggs, basil pesto, Spoons tomato chutney on a Turkish bun	\$17
Eggs Benedict - poached eggs, English muffin <u>with one of the following:</u> Bacon, glazed ham, salmon, spinach or avocado	\$17
2 By 2: Retro eggs on sourdough bread:	poached or fried \$9.50 scrambled \$11
Add: Bacon, ham, smoked salmon or spinach	\$4 ea
Baked beans, chipolata, tomato, avocado, mushroom	\$3 ea
Hash brown, GF toast, Spoon's chutney or hollandaise	\$2 ea
Tomato sauce, BBQ sauce	\$0.50 ea
Spoons Big Brekky Bacon, tomato, mushrooms, hash brown, chipolata, eggs, chutney and toast	\$19.50

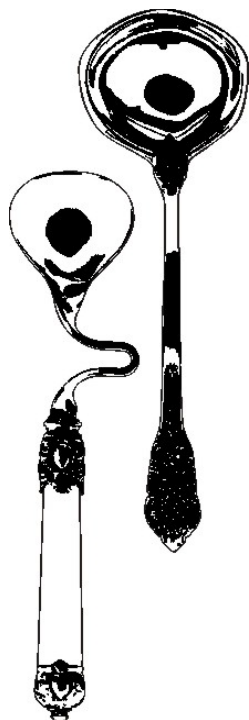
*Please note that we do not split bills on weekends.
Thank you for your understanding.*



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Lunch Menu- Winter 2017

Available from 11:30am to 3:30pm



Grain belt, market garden and paddock

Antipasto Sandbar Platter \$27
Meats, cheeses, dips, marinated vegetables

Mallee tasting platter \$20
Ouyen Mallee lamb terrine, kangaroo chipolatas,
Spoons pickled pear and Manangatang rabbit forcemeat paté

Victorian cheese selection: small \$18
large \$25

Seasonal Dips \$15
A selection of three fresh seasonal dips from the Mallee region

Bowl of Boort Salute marinated olives \$9

Winter flavours

Chicken, pesto, sun-dried tomato and white wine tossed through tagliatelle pasta \$19

Pete's creamy shiitake, portobello and enoki mushroom risotto with truffle infused pecorino \$19

Josie's soup of the day served with savoury scone \$13.50

Kammi's Holey Bun - bread cob filled with butter chicken curry, served with a fresh garden salad \$18

Spoons open tart, Jamie's caramelised onion, Meredith's goat fetta served on a rocket salad \$17

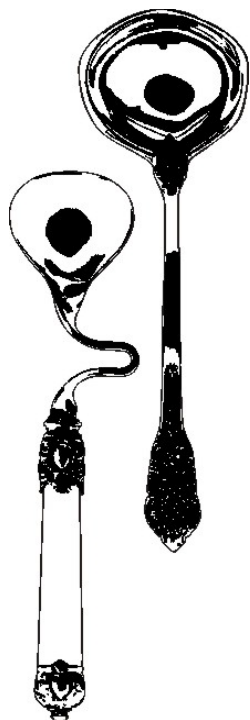
Pulled pork banh mi, apple slaw served with fries \$22

Spoons homemade deep tin pie of the day with green salad and potato mash \$18



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Lunch Menu – Winter 2017



Old school favourites

Mediterranean Vegetable Fritata

Served on Gray's sourdough with a garden salad and Jamie's poppy seed dressing \$17

Pumpkin tart from Bill's pumpkins with Gippsland fetta, chilli and caramelised onion served on a salad of mixed baby lettuce \$18

Spoons Thai chicken burger with Asian coleslaw, lettuce, tomato, Spoons Thai mayonnaise in a turkish bun \$18

Bowl of school house fries Small \$4
Large \$8

Bread board – damper bread with Gippsland butter \$5

A little side salad – mixed greens, cucumber, cherry tomato, Spanish onion with Jamie's poppy seed dressing \$9

Something smaller from the Little Murray Sandbar

- BLT (bacon, lettuce, tomato and mayonnaise)
- "Happy" chicken, egg mayonnaise, bacon and chives
- Rare roasted angus beef, cheddar, tomato, red onion, Jamie's beetroot relish and lettuce
- Honey ham off the bone, Jarlsberg cheese, avocado, Spoons chutney and lettuce
- Casalingo salami, olive tapenade, sun-dried tomato, cheddar and rocket
- Smoked salmon, pickled vegetables, Thai mayonnaise and spinach

Sandwich or wrap or freshly baked roll \$9.50

Toasted Turkish bread \$11

Salad extra and extra fillings \$3 each

Gluten free bread \$1 extra

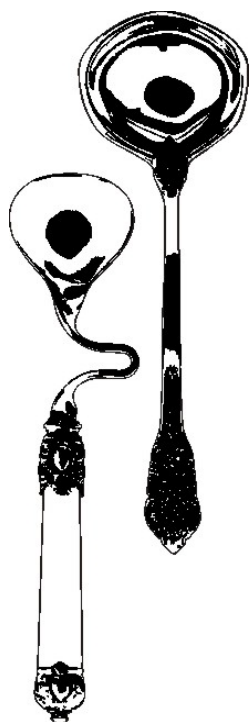
Something sweet - assortment of home-made speciality cakes \$7.50

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Beverages



Coffee (from Genovese)	Regular	Large
Short Black	\$3.80	-
Macchiato	\$3.80	\$4.20
Piccolo Latte	\$4.00	-
Mocha	\$4.20	\$4.60
Long Black	\$4.20	\$4.60
Cafe Latte	\$4.20	\$4.60
Cappuccino	\$4.20	\$4.60
Flat White	\$4.20	\$4.60
Hot Chocolate	\$4.20	\$4.60
Chai Latte	\$4.50	\$4.80

Extras

Lactose Free Milk, Soy Milk, Almond Milk,
Decaf, Extra Shot \$0.50

Tea Drop – Tea

English Breakfast, Honeydew Green,
Malabar Chai, Supreme Earl Grey,
Peppermint, Lemongrass Ginger,
Lavender Grey, Chamomile, Fruits of Eden \$4.00

Hepburn Springs Mineral Water Flavours

Lemon, Pink Grapefruit, Blood Orange
OR Chinotto \$5.00
Organic Lime and Bitters \$7.00

Fruit Juices: Apple, Pineapple \$4 / \$6.00
Tomato or Orange

Pop Ups: Apple & Blackcurrent or Orange \$4.00

Soft Drinks: Coca Cola, Coke Zero \$4.00
Lemonade, Lemon Squash, Fanta \$4.00
Ginger Beer \$4.00

Koorlong (Mildura) Sparkling Mineral Water

Regular \$4.50
Large \$7.50

Favourites

Kids chocky Milk \$5.00
Spiders (Soft drink with Ice Cream) \$7.00
Affogato (Café with Ice Cream) \$6.00
Iced Coffee or Iced Chocolate \$8.00

Beers

Australian Beers

Cascade Premium Light \$6.00
Boags Premium Light \$6.00
XXXX Gold- Mid Strength \$6.50
Great Northern-Mid Strength \$6.50
Pure Blonde \$7.00
Carlton Draught \$7.00
Carlton Dry \$7.00
Victoria Bitter \$7.00
Crown Lager \$8.00
James Boags Premium \$8.00
Fat Yak \$8.00
Beez Neez \$8.00
Little Creatures \$8.00

Ciders & Cruisers

Harcourt Apple or Pear Cider \$9.00
Vodka Pineapple Cruiser \$8.50
Vodka Raspberry Cruiser \$8.50

Imported Beers

Corona (Mexico) \$8.50
Stella Artois (Belgium) \$8.50
Guinness (Ireland) \$9.00

Spirits

Basic – all \$7.50

Johnnie Walker Red label
Jim Beam Bourbon
Southern Comfort
Bundaberg Rum
Malibu or Midori
Gordons Gin, Ouzo or Bacardi
Smirnoff Vodka, Pimms or Campari
Baileys, Tequila, Kahlua

Johnnie Walker Black label \$9.00
Glenlivet 12yr Scotch \$9.00
Chivas Regal Extra \$9.00

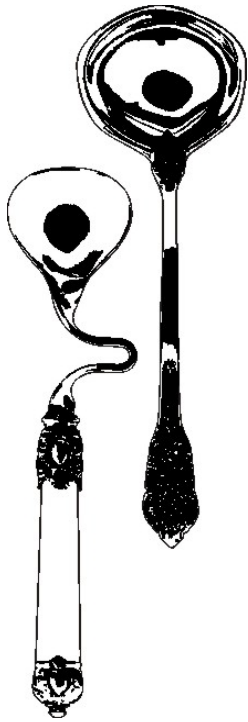
Premium – all \$8.50

Wild Turkey
Jack Daniels
Cointreau
Bombay Sapphire Dry Gin
Canadian Club Whiskey
Jameson Irish Whiskey
Tia Maria

Jugs – Pimms & Cranberry, Vodka & Lime \$30.00



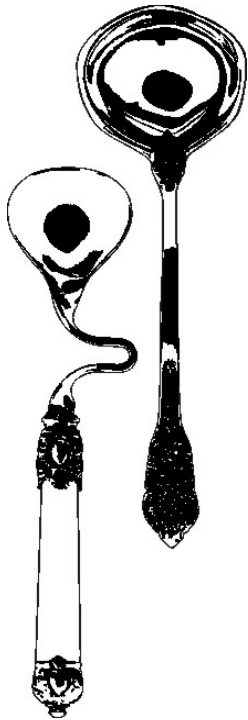
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Wines

Our wine list features an individual selection of wines, mainly from surrounding Victorian regions. The wines were chosen to match our seasonal menu.

	Region	Glass	Bottle
Sparkling & Spritzzy			
Yellow and Pink Sparkling	Barossa Valley	\$6	\$27
Deakin Estate Azahara Sparkling	Murray Darling	\$8	\$26
Deakin Estate Azahara Sparkling Moscato	Murray Darling	\$8	\$26
Dal Zotto Prosecco	King Valley	\$8	\$33
Ninth Island NV Brut	Tasmania	\$12	\$46
White & Rosé			
Cappa Stone Moscato	Red Cliffs Vic	\$7.00	\$25
Deakin Estate Sauvignon Blanc	Murray Darling	\$7.50	\$26
Deakin Estate Chardonnay	Murray Darling	\$7.50	\$26
Pizzini Pinot Grigio	King Valley	\$8	\$32
Yealands Land Made Sauvignon Blanc	Marlborough NZ	\$9	\$35
Terra Ferus Organic Shiraz Rose	Swan Hill	-	\$36
Bremerton Fiano	Langhorne Creek	\$9.50	\$38
Granite Hills Riesling	Macedon Ranges	\$9.50	\$38
Granite Hills Chardonnay	Macedon Ranges	\$10	\$40
Bicknell Fc Chardonnay	Yarra Valley	\$13	\$55
Red			
Deakin Estate Merlot	Murray Darling	\$7.50	\$25
Deakin Estate Cabernet Sauvignon	Murray Darling	\$7.50	\$26
Pondalowie Shiraz Cabernet Tempranillo	Bendigo	\$8.50	\$34
Bress Heathcote & Bendigo Shiraz	Bendigo	\$9	\$35
Pizzini Sangiovese	King Valley	\$10	\$40
Granite Hills Pinot Noir	Macedon Ranges	-	\$40
Passing Clouds Graeme's Blend Shiraz Cabernet	Bendigo	-	\$48
Blackjack Bendigo Shiraz	Macedon Ranges	-	\$60
Dessert Wines and Fortifieds			
Granite Hills Late Harvest (375ml)	Macedon Ranges	\$10	\$40
Bress The Kindest Cut (375ml)	Bendigo	\$18	\$45
Campbell's Empire Tawny Port	Rutherglen	\$7	\$45
Campbell's Liquid Gold Classic Rutherglen Topaque (500ml)	Rutherglen	\$10	\$60



Dinner and Heartbeat of the Murray Laser Show

We hope you enjoy or breakfast or lunch at Spoons Riverside.
We are open for dinner every Thursday, Friday and Saturday from 6pm.

Come and sit by the Little Murray River under our magnificent River Red Gums and gaze at the galaxy of stars. Enjoy seasonal, regional produce prepared with great care by our skilled team.

Ask our staff about our 'Heartbeat of the Murray' Dinner and Laser Light Show packages. This is an award winning experience like no other in Australia.

A taste of our Dinner Winter Menu for 2017

Starters

Pan fried Moreton Bay bug, coconut, mint, coriander, peanuts and finger lime

Pete's creamy shiitake, portobello and enoki mushroom risotto with truffle infused pecorino

Mains

Swan Hill Dukkah crusted chicken roulade filled with hommus and baby spinach

Murray River Redgum smoked lamb rump with kipflers, red currant glaze and fried saltbush

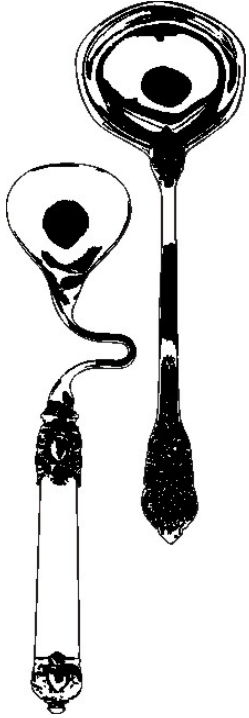
Dessert

Lemon panna cotta with honey madeleine

Tresco pear, walnut, rhubarb strudel with vanilla bean ice-cream



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Suppliers

Spoons Riverside creates its seasonal menus around fresh produce sourced, where possible, from suppliers in the surrounding regions.

Listed below are some of the suppliers we use.

Products from a selection of these suppliers are available for purchase from our *Provedore*, located adjacent to the front entrance of the restaurant.

B+B Microherbs	Bendigo
Boort Salut� olives	Boort
Olson Pheasant Farm	Chillingollah
Chislett citrus fruits	Kenley
Gray's Bakery	Kerang
Kyalite Pistachios	Kyalite
Jamie's salad dressings	Lake Boga
Lake Boga Strawberry Farm	Lake Boga
Mallee Kitchen Garden	Manangatang
Murray River Salt Company pink salt	Mildura
Jenny Wisbey quince paste	Naracoorte, SA
Discova Dukkha with Hana	Swan Hill
Steve's Fish and Fillets	Swan Hill
Sonre Farms pistachio nuts	Swan Hill
Tripodi & Taverna fruit and vegetables	Swan Hill
Willhome Meats	Swan Hill
Alkira Organics	Tresco

