



# *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.

## Tastes of Swan Hill, to have with a drink

Murray sandbar platter	\$27
Chicken terrine, honey ham, casalingo salami, roasted pickled vegetables, marinated Boort salute olives, jarlsberg	
Mallee tasting platter	\$20
Mallee Lamb terrine, kangaroo chipolatas, Spoons pickled pear and Manangatang Rabbit forcemeat pate	
Selection of dips	\$15
Three fresh seasonal dips, a sample from the surrounding mallee paddocks	
Bread dipping plate	\$8
Damper bread, Boort salute extra virgin olive oil, Murray River pink salt flakes	

## Starters

Char grilled Haloumi with caramelised Spanish onion, petite salad, Jamie's poppy seed	\$15
Farmyard board : Rabbit liver pate, baby cucumber, Spoons pickled pear and sourdough	\$16
Mildura Murray River Cod – Crispy skin Cod fillet, broth with saute mushroom	\$19
Pan fried Moreton Bay bug, coconut, mint, coriander, peanuts and finger lime	\$19
Chicken, pesto, sun-dried tomato and white wine tossed through tagliatelle pasta	\$18
Pete's creamy shiitake, portobello and enoki mushroom risotto with truffle infused pecorino	\$18

## Mains

Swan Hill Dukkah crusted chicken roulade filled with hommus and baby spinach \$36

Murray River Redgum smoked lamb rump with kipflers, red currant glaze and fried saltbush \$37

Slow braised pork shoulder with spiced apple and roasted parsnip puree \$35

Glazed duck breast, chestnut skordalia, baby fennel and caramelised pear \$37

Returned from fishing...Spoons Riverside catch of the day \$36

Angus beef eye fillet, salt and vinegar potatoes served with either: \$39

- a native pink peppercorn sauce; or
- choka sauce

*The above mains come with braised brussel sprouts, roasted sweet potato with pecan and maple*

Chicken, pesto, sun-dried tomato and white wine tossed through tagliatelle pasta \$26

Pete's creamy shiitake, portobello and enoki mushroom risotto \$26  
with truffle infused pecorino

## Desserts

<i>Our signature dessert:</i>			\$13
Spoons apple cake by night with ricotta ice cream			
Lemon panna cotta with honey madeleine			\$13
Tresco pear, walnut, rhubarb strudel with vanilla bean ice-cream			\$13
Spoon's chocolate indulgence – for the chocolate lovers			\$13
Spoon's tasting plate : A little bit of all the above if you can't make up your mind			\$16
Victorian cheese selection	small		\$18
	large		\$25

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To complement your dessert:	Region	Glass	Bottle
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### Dessert Whites

Granite Hills Late Harvest (375ml)	Macedon Ranges	\$10	\$40
Bress The Kindest Cut (375ml)	Bendigo	\$18	\$45

### Fortified

Campbell's Empire Tawny Port	Rutherglen	\$7	\$45
Campbell's Liquid Gold Classic Rutherglen Topaque (500ml)	Rutherglen	\$10	\$60

# Beverages

## Beers and ciders

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
James Boag Premium	\$8.00
Fat Yak	\$8.00
Beez Neez	\$8.00
Little Creatures	\$8.00
Crown Lager	\$8.00
Corona (Mexico)	\$8.50
Stella Artois (Belgium)	\$8.50
Guinness (Ireland)	\$9.00
Harcourt Apple or Pear Cider (500ml)	\$9.00
Vodka Cruiser (Pineapple or Raspberry)	\$8.50

## Spirits

Basic \$7.50, Premium \$8.50

## Non-Alcoholic

Soft drinks (Coke, Diet Coke, Lemon Squash, Fanta, Lemonade)	\$4
Fruit juice/tomato juice	\$4(small), \$6 (large)
Koorlong (Mildura) Aqua Botanical Sparkling Mineral Water	Small \$4.50 Large \$7.50

## Hepburn Springs flavours

Lemon, Pink Grapefruit, Blood Orange, Chinotto	\$5
Organic Lime and Bitters	\$7

## Jugs

Pimm's and cranberry	\$30
Vodka and Lime	\$30

<b>Wines</b>	<b>Region</b>	<b>Glass</b>	<b>Bottle</b>
<b>Sparkling &amp; Spritzzy</b>			
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
<b>White &amp; Rosé</b>			
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	-	\$38
Granite Hills Chardonnay	Macedon Ranges	\$10	\$40
Bicknell Fc Chardonnay	Yarra Valley	\$13	\$55
<b>Red</b>			
Deakin Estate Merlot	Murray Darling	\$7.50	\$26
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
<b>Dessert Wines and Fortifieds</b>			
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

## Cellar Wines

The Spoons Riverside team are pleased to offer some of Australia's most iconic wines to complement your Spoons encounter. Sourced from many regions Australia wide, we proudly present some 'hard to get' wines worthy of our exciting food menu.

Complete your special occasion, and enjoy the experience!

<b>Foxes Island Riesling 2009</b> <i>Some citrus blossom and ripe nectarine, one of NZ's finest from the Marlborough region</i>	\$45
<b>Grosset Springvale Riesling 2011</b> <i>This Clare Valley Riesling shows typical Grosset mineral character with fragrant lemongrass and lime</i>	\$69
<b>Tahbilk 1927 Vines Marsanne 2007</b> <i>Lovely mix of honeysuckle and balanced acidity. Award winning, one of the Nagambie region's finest</i>	\$75
<b>Yarran Leopardwood Reserve Shiraz 2012</b> <i>One of Australia's young guns, Yenda based Sam Brewer, presents his Heathcote beauty for your enjoyment</i>	\$36
<b>Wynns Siding Cabernet Sauvignon 2012</b> <i>One of Australia's most recognisable producers offers an exciting Cabernet at an affordable price</i>	\$41
<b>Ad Hoc 'Middle of Everywhere' Shiraz 2012</b> <i>Larry Cherubino weaves some Frankland River magic. A medium bodied W.A. gem</i>	\$45
<b>Starlane Quattro Vitigni 2010</b> <i>Beechworth produces a luscious blend of Sangiovese, Nebbiolo, Merlot and Shiraz</i>	\$50
<b>Bullers Calliope Shiraz 2010</b> <i>Bullers Rutherglen produce this classic from their Calliope vineyard. A hearty Aussie favourite</i>	\$75
<b>John Duval Entity Shiraz 2011</b> <i>Ancient vineyards, and a family of dedicated Vignerons. A famous Barossa label</i>	\$99

## Premium Cellar Wines

**Grant Burge Abednego 2005** \$120

*An intriguing blend of Shiraz, Mourvedre, and Grenache. 100% Barossa fruit, drinking beautifully*

**Penfolds St Henri 2007** \$149

*The Penfolds team have continued to produce arguably Australia's most accessible icon shiraz*

**Penfolds Bin 707 2008** \$360

*Only produced when fruit quality meets stringent standards. A challenge to some great 707 vintages of the 90's*

### Penfolds Grange

Grand and exceptional – Proudly presenting Australia's "world class" iconic shiraz

*Available here at Spoons Riverside in the following vintages*

#### Penfolds

Bin 95 Grange Shiraz 1997 \$495

#### Penfolds

Bin 95 Grange Shiraz 1999 \$550

#### Penfolds

Bin 95 Grange Shiraz 2005 \$600

#### Penfolds

Bin 95 Grange Shiraz 2006 \$680

All of our cellar wines are stored in our on-site, state of the art, temperature controlled cabinet.

*The team at Spoons Riverside will endeavour to meet all requests, however due to the often limited stock of the cellar wines, it is possible some lines will sell out during service.*



# 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
Robinvale Estate olives and olive oil	Robinvale
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

*Thank you for visiting Spoons Riverside.*

*We hope to see you again soon.*

