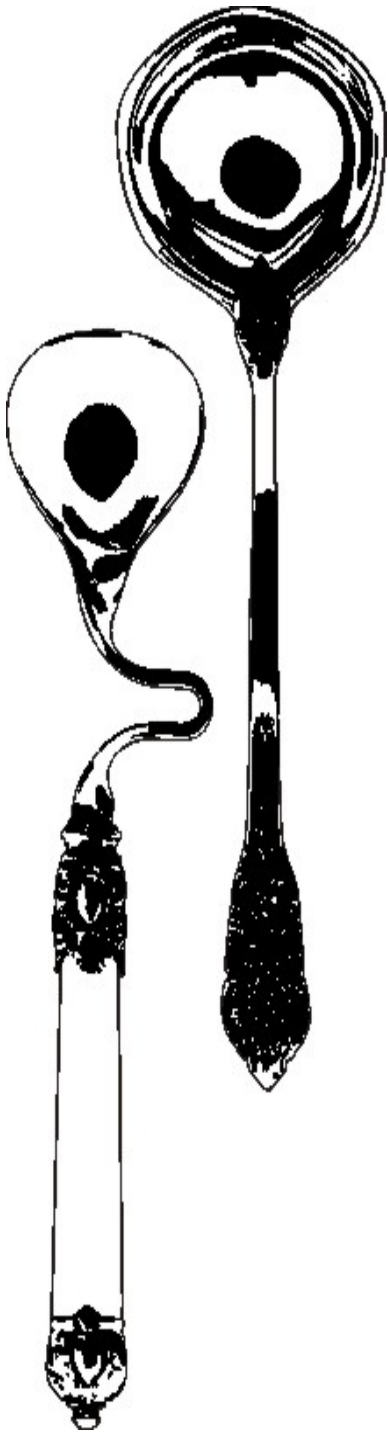


Spoons Riverside



Sandra and her team welcome you to Spoons Riverside, uniquely located on Swan Hill's Little Murray River.

Spoons Riverside specialises in modern Australian cuisine, using fresh local produce from Swan Hill and the surrounding Mallee region to create inspired seasonal menus.

We complement our cuisine with individually selected local wines, predominantly from the Bendigo, Murray Darling and Macedon Ranges areas.

2012 Late Summer Menu



Tastes of Swan Hill, to have with a drink

Antipasto plate	\$25
Victorian cheese plate	\$20
Selection of dips	\$14
Bowl of regional nuts	\$8
Bowl of Robinvale olives	\$8

Starters

Mallee Tasting Plate: Emu chipolatas, Kangaroo prosciutto and Chillingollah pheasant farm patè	\$18
Country terrine of Ouyen rabbit, pork, sugar date and walnut	\$15
Pot roasted bush-pork belly, white nectarine and raspberry balsamic reduction	\$18
Traditional recipe Lebanese pide with prawn, Persian fetta and basturma	\$18
Carrot and Sunraysia apricot croquette, garlic ricotta	\$15
Goats cheese celebration "cigars", salad of broad bean, pea and mint	\$15
Pasta or risotto of the day	\$16

2012 Late Summer Menu



Mains

Chermoula saltbush lamb, Greek yoghurt dressing, cucumber and tomato salad	\$32
Slow cooked "railway" goat, baked hummus, pine nuts	\$32
Rockling cooked in yoghurt, orange blossom and mint	\$30
Glenloth spatchcock, preserved lemon, Aleppo pepper	\$32
Cardamom roast duck, saffron peaches, pistachio couscous	\$32
Angus beef eye fillet with either - Pink and green peppercorn sauce, or Yabby and bernaïse sauce	\$32 \$36

The above mains come with a medley of roasted Mallee vegetables and potatoes tossed in Murray River salt flakes

Pasta of the day	\$26
Risotto of the day	\$26

2012 Late Summer Menu



Desserts

Our signature dessert

Spoons Bush Pudding: An encased medley of dried apricots, prunes almonds and pistachio served with a baby vanilla panna cotta \$18

Plum clafoutis, double cream, roasted almond flakes \$15

Torte of Sonre Farms pistachio and Swan Hill apricots, cinnamon labneh \$12

Chocolate and pomegranate molasses tart \$12

White chocolate and honey panna cotta, broken baklava \$12

To complement your dessert:	Region	Glass	Bottle
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Dessert Whites			
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Granite Hills Late Harvest Riesling (375ml)	Macedon Ranges	\$12.50	\$25
Bress The Kindest Cut (375ml)	Bendigo	\$17.50	\$35

Fortified			
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Campbell's Empire Tawny Port	Rutherglen	\$7	\$35
Campbell's Liquid Gold Classic Rutherglen Topaque (500ml)	Rutherglen	\$10	\$60

Wine List



Our wine list features an individual selection of wines, mainly from surrounding Victorian regions. In conjunction with the winemakers the wines were chosen to match our seasonal menu.

	Region	Glass	Bottle
Sparkling & Spritzzy			
Yellow and Pink Sparkling	Barossa Valley	\$6	\$26
Deakin Estate Moscato	Murray Darling	\$8	\$25
Ninth Island NV Brut	Tasmania	\$10.50	\$42
White			
Buller Beverford Semillon Sauvignon Blanc	Murray Darling	\$7	\$24
Nardoo Semillon Sauvignon Blanc	Macedon Ranges	\$7.50	\$30
Granite Hills Chardonnay	Macedon Ranges		\$32
Pizzini Pinot Grigio	King Valley	\$8	\$32
Clifford Bay Sauvignon Blanc	Marlborough NZ	\$8.50	\$33
Granite Hills Riesling	Macedon Ranges		\$35
Bress Heathcote & Bendigo La Gallina blend	Bendigo	\$9	\$35
Bress Gold Chook Macedon Chardonnay	Bendigo		\$50
Red			
Deakin Estate Cabernet Sauvignon	Murray Darling	\$7	\$24
Pondalowie Vineyard Blend Shiraz Cabernet Tempranillo	Bendigo	\$8	\$32
Brumby Wines Durif	Swan Hill		\$32
Bress Heathcote & Bendigo Shiraz	Bendigo	\$9	\$35
Granite Hills Pinot Noir	Macedon Ranges		\$38
Passing Clouds Graeme's Blend Shiraz Cabernet	Bendigo		\$38
Pizzini Sangiovese	King Valley	\$10	\$40
Granite Hills Shiraz	Macedon Ranges		\$48
Blackjack Bendigo Shiraz	Bendigo		\$60

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.

Bellata Gold Pasta	Bellata, NSW
B+B Microherbs	Bendigo
Saluté olives	Boort
Poachers Pantry	Canberra, ACT
Olson Pheasant Farm	Chillingollah
Gunbower Creek olive oil	Gunbower
Tabletop grapes	Irymple
Chislett citrus fruits	Kenley
Gray's Bakery	Kerang
Wildings Pantry Essentials	Kyneton
Jamie's salad dressings	Lake Boga
Murray River Salt Company pink salt	Mildura
King Valley Verjuice	Moyhu
Jenny Wisbey quince paste	Naracoorte, SA
Andrew Peace Murray Cod	Piangil
Robinvale Estate olives and olive oil	Robinvale
Micky's Meats	Swan Hill
Sonre Farms pistachio nuts	Swan Hill
Tripodi & Taverner fruit and vegetables	Swan Hill
Wilhome Meats	Swan Hill
Glenloth Chickens	Wycheproof