

Spoons Riverside

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

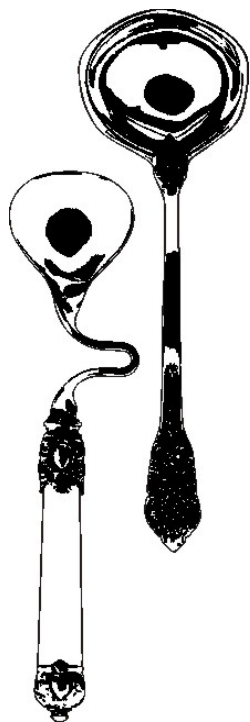
We specialise in modern Australian cuisine, using fresh local produce from Swan Hill and the surrounding Mallee and Sunraysia regions to create inspired seasonal menus.

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 – Spring 2018

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



Toast <u>with a choice of</u> butter, jam, Vegemite, honey or peanut butter V	\$6.50
Fruit toast served with honey butter V	\$11
Quinoa and avocado breakfast bowl with baked medley of tomato, feta cheese and a poached egg GF, V, VN optional	\$16
Crunchy Spoons granola with Greek yoghurt and seasonal fruit V	\$12
Aunty Val's buttermilk pancakes <u>with a choice of:</u> Lemon and sugar <u>or</u> butter and jam V	\$12
Aunty Val's buttermilk pancakes <u>with a choice of two toppings:</u> Berries, bacon, maple syrup, Nutella, cream, yoghurt or ice cream Extra toppings	\$15 \$3 ea
Breakfast bruschetta Scrambled <u>or</u> poached eggs with tomato, basil and onion salsa, parmesan cheese and balsamic glaze on toasted Turkish bread V. GF on request	\$18
Smashed avocado salsa with poached eggs, Spanish spices, tortilla and chilli caramel V, VN optional	\$19
"Design your own" Spoons Omelette <u>with a choice of up to three ingredients:</u> Spinach, rocket, goats cheese, heirloom tomato, ham, chorizo, parmesan cheese or Spanish onion GF Extra ingredients	\$18 \$2 ea
<i>(Please note this may take extra time to prepare)</i>	
"Pick me up" brekky burger Bacon, Jarlsberg cheese, poached eggs and BBQ sauce on toasted Turkish bread	\$17
Eggs benedict Hollandaise sauce, 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	\$10
scrambled	\$11
Add: Bacon, ham, smoked salmon or spinach	\$4 ea
Chipolata, tomato, avocado, mushroom	\$3 ea
Hash brown, GF toast, Spoons chutney or hollandaise	\$2 ea
Tomato sauce or BBQ sauce	\$0.50 ea
Spoons big brekky Bacon, tomato, mushrooms, hash brown, chipolata, eggs, chutney and toast GF on request	\$20

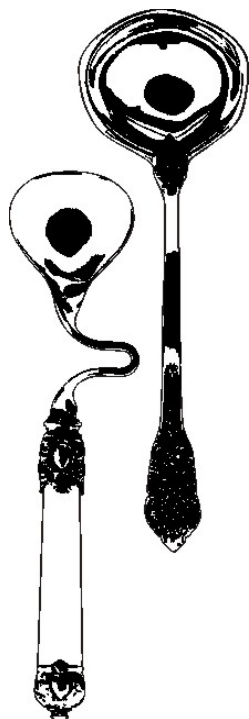
DF= Dairy Free
GF= Gluten Free
V=Vegetarian
VN=Vegan



Lunch Menu – Spring 2018

Available from 11:30am to 3:30pm

Grain belt, market garden and paddock



Antipasto sandbar platter		\$27
Chicken terrine, house glazed honey ham, pickled mustard vegetables, Agrinion olives and Jarlsberg cheese		
Mallee tasting platter		\$22
Narrung Farm lamb and pork terrine, Sait's kangaroo chipolata, chicken liver pate and Spoons house made tomato and chilli chutney		
Victorian cheese selection:	Small	\$18
	Large	\$25
Seasonal dips		\$15
A selection of three fresh seasonal dips from the Mallee region		
Bowl of Agrinion marinated olives		\$9

Spring Sensations

Prawn linguini with mushroom, ginger and lemon DF. V & VN on request	\$19
Pine nut, basil and parmesan cheese arancini served with a fresh garden salad V	\$16
Spoons lamb pita bread wrap with tzatziki and Greek salad	\$19
Vegetarian Havana burger with baby cos, avocado, vine ripened tomato on toasted Turkish bread with house fries and petite garden salad V	\$19
Spoons house made soup of the day made with seasonal produce Check our daily specials board	\$13
Spoons homemade deep tin pie of the day with green salad and potato mash – check our daily specials board	\$18

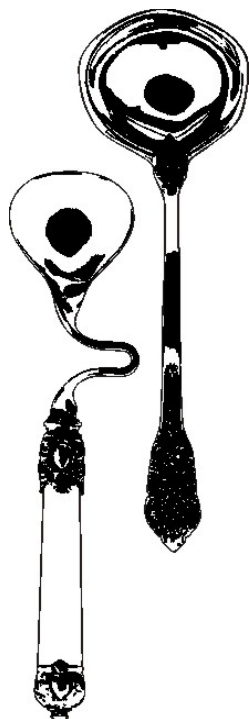
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Lunch Menu – Spring 2018

Available from 11:30am to 3:30pm

Old school favourites



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

Spoons Thai chicken burger with Asian coleslaw, lettuce, tomato, Spoons Thai mayonnaise in a brioche bun (or Turkish bun optional) **GF on request** \$18

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

Bread board – damper bread with Gippsland butter \$7

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

Something smaller from the Little Murray Sandbar

- BLAT (bacon, lettuce, avocado, tomato and mayonnaise)
- "Happy" chicken, egg mayonnaise, bacon, lettuce and chives
- Corned silverside with lettuce, mustard aioli, lettuce, tomato and avocado
- Honey ham off the bone, cheddar cheese, lettuce, tomato and tomato relish
- Casalingo salami, spinach, roasted bell pepper, Jarlsberg cheese and avocado

Sandwich or wrap \$9.50

Toasted Turkish bread \$11

Salad extra and extra fillings \$3 ea

Gluten free bread \$1 extra

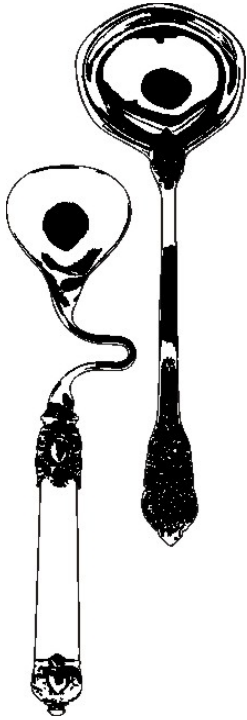
Vegetarian available

Something sweet: assortment of Shona's home-made speciality cakes \$7.50

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Beverages



Coffee

	Regular
Short Black	\$3.80
Macchiato	\$3.80
Piccolo Latte	\$4.00
Mocha	\$4.20
Long Black	\$4.20
Cafe Latte	\$4.20
Cappuccino	\$4.20
Spoons Caramelised Latte	\$5.00

Hot Chocolate	\$4.20
Chai Latte	\$4.50

Alternative Lattes

Turmeric Latte	\$4.50
Beetroot Latte	\$4.50
Rooibos Matcha Latte	\$4.50

Extras

*Lactose Free Milk, Soy Milk,
Almond Milk, Decaf, Extra Shot*

Favourites

Milkshakes (Chocolate, strawberry or vanilla)	\$7.00
Iced Coffee, Chocolate or Latte	\$7.00
Affogato (Café with ice cream)	\$6.00
Spider (Soft drink with ice cream)	\$7.00
Kids chocky milk	\$5.00

Fruit Juices

	Regular	Large
Apple, Pineapple or Tomato	\$4.00	\$6.00
Barham Freshly Squeezed Orange Juice	\$4.00	\$6.00
Harcourt Sparkling Apple Juice	\$5.50	-

Kids Pop Ups

Apple or Orange	\$4.00	-
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Sparkling Mineral Water

Aqua Botanical (Mildura)	\$4.50	\$7.50
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Tea

English Breakfast, Honeydew Green, Malabar Chai, Supreme Earl Grey, Peppermint, Lemongrass Ginger, Lavender Grey or Chamomile	\$4.00
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Kombucha

A naturally fermented sparkling live-cultured drink Ginger Lemon, Raspberry Lemonade, Hibiscus Kiss, Cherry Plum or Ginger Berry	\$5.50
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Hepburn Springs Mineral Water

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

Soft Drinks

Coca Cola, Coke Zero, Diet Coke Lemonade, Lemon Squash or Fanta	\$4.00
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Ginger Beer, Tonic Water, Dry
Ginger Ale or Soda Water

\$4.00

Bundaberg

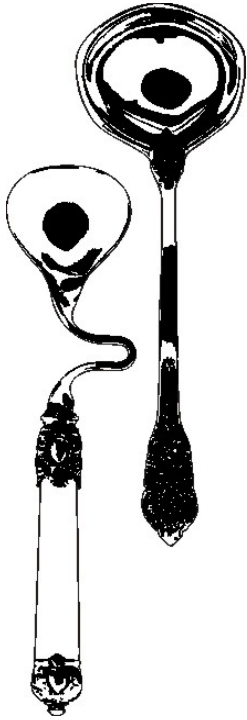
Peach sparkling drink, pineapple and coconut sparkling drink or guava sparkling drink	\$5.00
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Ice Tea

Lemon, peach or raspberry	\$5.50
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Beverages



Beer

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
Crown Lager	\$8.00
James Boags Premium	\$8.00
Fat Yak	\$8.00
Little Creatures	\$8.00
Norton Lager	\$8.00
Mt Macedon Pale Ale	\$8.00

Imported Beers

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

Spirits

Basic

Johnnie Walker Red label	\$7.50
Jim Beam Bourbon	
Southern Comfort	
Bundaberg Rum	
Malibu	
Midori	
Ouzo	
Bacardi	
Smirnoff Vodka	
Pimms	
Campari	
Baileys	
Tequila	
Kahlua	

Top Shelf

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

Cider & Cruisers

Harcourt

Apple or Pear	\$9.00
Dry Apple Cider	\$9.00
Somersby Apple Cider	\$8.00

Vodka Pineapple Cruiser	\$8.50
Vodka Raspberry Cruiser	\$8.50
Vodka Lemon Lime Cruiser	\$8.50

Jugs

Pimms	\$30.00
Cranberry, Vodka & Lime	

Premium

Wild Turkey	\$8.50
Jack Daniels	
Cointreau	
Canadian Club Whiskey	
Jameson Irish Whiskey	
Tia Maria	

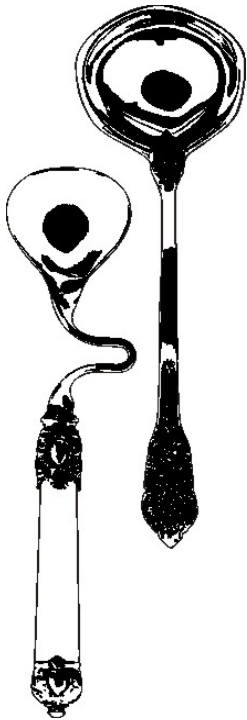
Fossey's Gin

Original	\$7.50
Flavoured	\$8.00
<i>Ask our staff about the current flavour</i>	

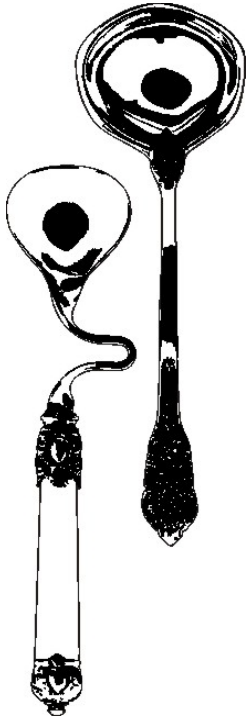


Wine

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
Azahara Sparkling	Murray Darling	\$8	\$26
Azahara Sparkling Moscato	Murray Darling	\$8	\$26
Brown Brothers Prosecco	King Valley	\$8	\$33
Ninth Island NV Brut	Tasmania	\$12	\$46
White & Rosé			
Cappa Stone Moscato	Red Cliffs Vic	\$7	\$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	\$9	\$36
Bremerton Fiano	Langhorne Creek	\$9.50	\$38
Granite Hills Riesling	Macedon Ranges	\$9.50	\$38
Granite Hills Chardonnay	Macedon Ranges	\$10	\$40
Applecross Chardonnay	Yarra Valley	\$13.50	\$55
Red			
Deakin Estate Merlot	Murray Darling	\$7.50	\$26
Restdown Merlot	Barham	\$8	\$32
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	\$10	\$40
Granite Hills Shiraz	Macedon Ranges	\$10.50	\$42
Passing Clouds Graeme's Blend Shiraz Cabernet	Bendigo	\$12	\$48
Blackjack Bendigo Shiraz	Macedon Ranges	\$15	\$60
Dessert Wines and Fortifieds			
Granite Hills Late Harvest (375ml)	Macedon Ranges	\$10	\$40
Bress The Kindest Cut (375ml)	Bendigo	\$10	\$45
Campbell's Empire Tawny Port	Rutherglen	\$7	\$45
Campbell's Liquid Gold Classic Rutherglen Topaque (500ml)	Rutherglen	\$10	\$60



Thank you for visiting Spoons Riverside, we hope you enjoyed your experience.
We are open for dinner every Thursday, Friday and Saturday night from 6pm.

If you are looking for a venue to hold a wedding ceremony and reception,
corporate function, birthday party, engagement party or special event we
would love to help. To find out more please ask our friendly staff.

Visit www.spoonsriverside.com.au
for more information on our venue and upcoming events.

We hope to see you again soon!

Our 2018 Spring Dinner and Show Offer Menu

Ask our staff about our Dinner and Show Offer, which includes the Heartbeat of the
Murray Laser Light Show. This is an award winning experience like no other in
Australia and a 'must do' in Swan Hill.

Starter

Lychee, lime and orange Murray Cod en'papillote

Pine nut, basil and parmesan arancini on a bed of fresh garden salad

Main

Chicken roulade with mango and silverbeet served on smashed peas with Deakin
Estate Chardonnay and cream reduction

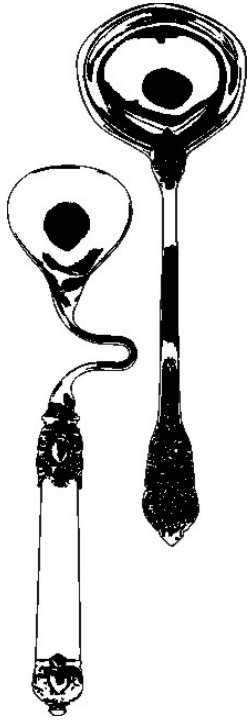
Seared lamb cutlets with a red shiraz jus, mashed kumara and grilled broccolini

Dessert

Cardamom spiced panna cotta served with caramelised fennel

Banana bread and butter pudding with fresh berries and crème
anglaise





Suppliers

Spoons Riverside creates its seasonal menus around fresh, seasonal and regional 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
Saluté Olives	Boort
Chislett Citrus Fruits	Kenley
Gray's Bakery	Kerang
Kyalite Pistachios	Kyalite
First Generation Organics	Lake Boga
Jamie's Dressings	Lake Boga
Lake Boga Strawberry Farm	Lake Boga
Murray River Salt Company	Mildura
Jenny Wisbey Quince Paste	Naracoorte
Barrow Olives	Swan Hill
Discova Dukkha with Hana	Swan Hill
Sait's Family Butcher	Swan Hill
Steve's Fish and Fillets	Swan Hill
Sonre Farms Pistachio nuts	Swan Hill
The Modern Butcher	Swan Hill
Tripodi & Taverna	Swan Hill
Alkira Organics	Tresco