



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.

Tastes of Swan Hill, to have with a drink

Murray 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	
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 V	

Starters – Spring 2018

Lychee, lime and orange Murray Cod en'papillote DF, GF	\$18
Prawn linguini with mushroom, ginger and lemon DF. V & VN on request	\$17
Pine nut, basil and parmesan cheese arancini on a bed of fresh garden salad V	\$16
Traditional beef tartar with egg yolk, capers, onion, tabasco and crisps DF, GF	\$17
Citrus and sumac chicken salad with mango and avocado DF, GF	\$18

Mains – Spring 2018

14 hour duck confit served on mashed potato with grilled broccolini and a rich plum sauce **GF** \$37

Chicken roulade with mango and silverbeet served on smashed peas with Deakin Estate Chardonnay and cream reduction **GF** \$36

Grilled ocean barramundi served on a pomegranate and corn salsa with finger lime **GF** \$36

Seared lamb cutlets with a red shiraz jus, mashed kumara and grilled broccolini **GF** \$37

60 day Angus eye fillet, served with fried potato bites and choice of:

- Spoons pink peppercorn sauce **GF**
- Port wine and mushroom jus **GF**

The above mains are served with asparagus and hasselback potatoes

Prawn linguini with mushroom, ginger and lemon **DF. V & VN** \$26
on request

Ask our staff about our Cellar Wine list to complement your meal

Desserts - Spring 2018

Banana bread and butter pudding with fresh berries and crème anglaise			\$14
Cardamom spiced panna cotta served with caramelised fennel			\$14
Strawberry and chocolate dome filled with chunky strawberry coulis and chocolate mousse			\$14
Spoon's tasting plate : A little bit of all the above if you can't make up your mind			\$17
Victorian cheese selection	Small		\$18
	Large		\$25

To complement your dessert:

Region

Glass

Bottle

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

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
James Boag Premium	\$8.00
Fat Yak	\$8.00
Little Creatures	\$8.00
Crown Lager	\$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

Cider & Cruisers

Harcourt Apple or Pear Cider	\$9.00
Harcourt Dry Apple Cider	\$9.00
Somersby Apple Cider	\$8.00
Vodka Cruiser (Pineapple, Raspberry or Lemon Lime)	\$8.50

Jugs

Pimms	\$30
Cranberry, Vodka and Lime	

Spirits

Basic \$7.50

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

Premium \$8.50

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

Top Shelf \$9.00

Johnnie Walker Black label
Glenlivet 12yr Scotch
Chivas Regal Extra

Fossey's Gin

Original \$7.50
Flavoured (*Ask our staff about the current flavour*) \$8.00

Non-Alcoholic

Soft drinks

Coca Cola, Coke Zero, Diet Coke, Lemonade, Lemon Squash or Fanta \$4.00

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

Ice Tea

Lemon, peach or raspberry \$5.50

Fruit Juices

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

Kids Pop Ups

Apple and Orange	\$4.00	-
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Hepburn Springs Mineral Water

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

\$5.50

A naturally fermented sparkling live-cultured drink

Ginger Lemon, Raspberry Lemonade, Hibiscus Kiss, Cherry Plum or Ginger Berry

Sparkling Mineral Water

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

	Region	Glass	Bottle
Sparkling & Spritzy			
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 Topaque (500ml)	Rutherglen	\$10	\$60

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 menu.

Complete your special occasion and enjoy the experience!

Peter Lehmann Wigan Riesling 2011 \$48

Internationally renowned, some bottle age charm along-side a splash of Eden Valley lime juice character

Grosset Springvale Riesling 2011 \$69

This Clare Valley Riesling shows typical Grosset mineral character with fragrant lemongrass and lime

Tahbilk 1927 Vines Marsanne 2007 \$75

Lovely mix of honeysuckle and balanced acidity. Award winning, one of the Nagambie region's finest

90 Mile Shiraz 2012 \$40

*A McLaren Vale treat to accompany all the hearty fare!
Plums, spices and berries from this treasured region*

Fraser Gallop Parterre Cabernet Sauvignon 2012 \$70

*Inspired by some of the great Bordeaux wines
85% Cabernet, 100% Margaret River Class*

Morris Durif 2004 \$70

A famous family name showcasing why the Rutherglen Region is internationally renowned for Durif

Bullers Calliope Shiraz 2010 \$75

*Bullers Rutherglen produce this classic from their Calliope vineyard.
A hearty Aussie favourite*

Curly Flat Pinot Noir 2011 \$88

The Macedon Ranges at its finest. Elegant, fresh, and "no need for meddling with what the vineyard delivers"

Cellar Wines

Curly Flat Pinot Noir 375ml

\$45

Various rare vintages- see our friendly staff for current availability

John Duval Entity Shiraz 2011

\$99

Ancient vineyards, and a family of dedicated Vignerons. A famous Barossa label

Grant Burge Abednego 2005

\$120

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

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	2005	\$600
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Penfolds

Bin 95 Grange Shiraz	2006	\$680
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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
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

Thank you for visiting Spoons Riverside, we hope you enjoyed your experience.

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, 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.

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

