

# *Spoons Riverside*

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

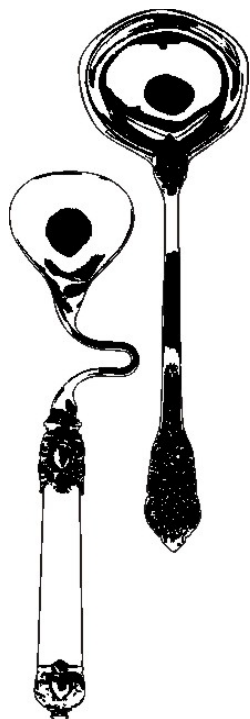
We specialise in modern Australian cuisine, using fresh local produce from Swan Hill and the surrounding Mallee and Sunraysia regions to create inspired seasonal menus.

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 – Summer 2018/2019

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



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

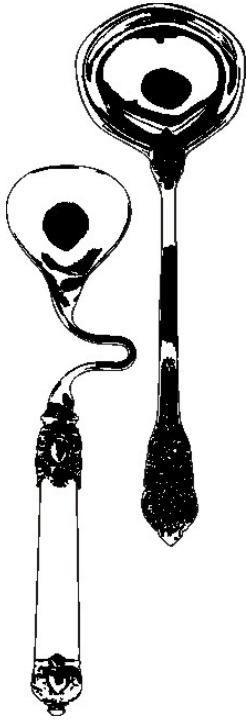
DF= Dairy Free  
GF= Gluten Free  
V=Vegetarian  
VN=Vegan



## Lunch Menu – Summer 2018/2019

Available from 11:30am to 3:30pm

### *Grain belt, market garden and paddock*



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

### *Summer Selections*

Spoons open faced wagyu steak sandwich served with shredded cos lettuce, tomato, cheddar cheese, onion jam, fried sunny egg, BBQ and aioli sauce on toasted Turkish bread with fries	\$22
Linguini al gamberi (prawns) with homemade passata sauce, rocket, herb crusted bread crumb and chilli (optional) <b>V optional</b>	\$20
Porcini and parmesan arancini served with fresh garden salad and basil pesto <b>V</b>	\$16
Spoons open 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 <b>V</b>	\$19
Spoons salad of the day - Check our daily specials board	\$18
Spoons homemade deep tin pie of the day with green salad and potato mash – Check our daily specials board	\$18
Open smoked salmon sandwich with rocket, tomato, radish, lemon and dill mayonnaise, crispy capers and side salad	\$20

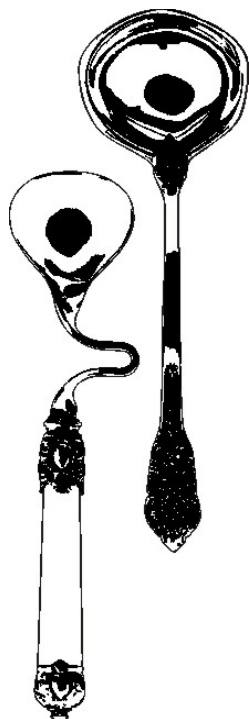
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## Lunch Menu – Summer 2018/2019

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
- Roasted medium rare beef with rocket, sundried tomato, shaved parmesan and chimichurri sauce **GF**
- Honey ham off the bone, cheddar cheese, lettuce, tomato and tomato relish
- Casalingo salami, spinach, roasted bell pepper, Jarlsberg cheese and avocado

*Vegetarian available*

Sandwich or wrap \$9.50

Toasted Turkish bread \$11

Salad extra and extra fillings \$3 ea

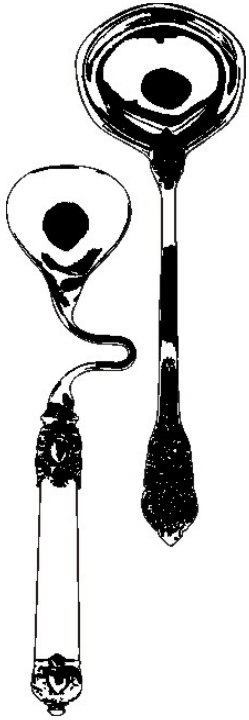
Gluten free bread \$1 extra

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

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## Beverages



### Coffee

	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
Spoons Caramelised Latte	\$5.00	-
Hot Chocolate	\$4.20	\$4.60
Chai Latte	\$4.50	\$4.80

### Alternative Lattes

Turmeric Latte	\$4.50	\$4.80
Beetroot Latte	\$4.50	\$4.80
Rooibos Matcha Latte	\$4.50	\$4.80

### 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, Tomato or Cranberry	\$4.00	\$6.00
Barham Freshly Squeezed Orange Juice	\$4.00	\$6.00

### 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

<i>A naturally fermented sparkling live-cultured drink</i> Ginger Lemon, Raspberry Lemonade, 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
Ginger Beer, Tonic Water, Dry Ginger Ale or Soda Water	\$4.00

### Bundaberg Sparkling Drink

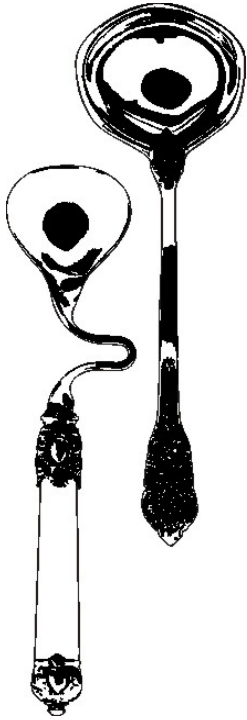
Peach, pineapple and coconut, guava or passionfruit	\$5.00
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### Ice Tea

Lemon, peach or raspberry	\$5.50
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## Beverages



### Beer

#### Australian Beers

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
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 Pear	\$9.00
Harcourt 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

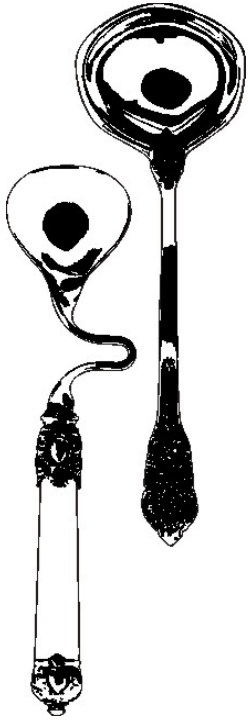
Original	\$7.50
Flavoured	\$8.00

*Ask our staff about the current flavour*

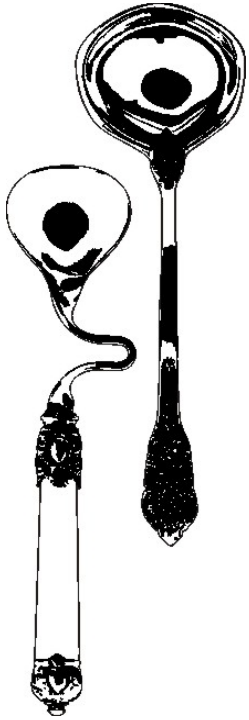


## Wine

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
<b>Sparkling &amp; Spritzzy</b>			
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
<b>White &amp; Rosé</b>			
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
<b>Red</b>			
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
<b>Dessert Wines and Fortifieds</b>			
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](http://www.spoonsriverside.com.au)  
for more information on our venue and upcoming events.

We hope to see you again soon!

## Our Summer 2018/2019 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

Grilled BBQ chicken with crispy tortilla and apple salad

Pan seared Murray Cod served with peperonata and spinach

### Main

Confit chicken breast with fennel, apple and radish salad with roasted capsicum  
puree sauce

Lamb cutlets served on an eggplant stack with parmesan snaps and chimichurri  
sauce

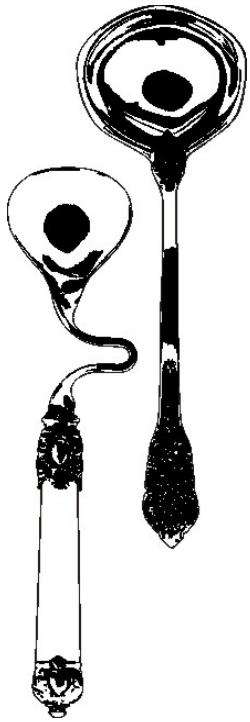
### Dessert

Bailey's panna cotta with desiccated coconut and salted caramel  
hazelnut

Pear poached in red wine served with summer berry sauce and  
strawberry sorbet







## 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