



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.

Tastes of Swan Hill, to have with a drink

Murray sandbar platter	\$27
Chicken terrine, house glazed honey ham, pickled mustard vegetables, Agrinion olives, Jarlsberg cheese and salami	
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 – Summer 2018/2019

Pan seared Murray Cod served with peperonata and spinach DF, GF	\$19
Linguini al gamberi (prawns) with homemade passata sauce, cherry tomato, rocket and chilli (optional) V optional	\$18
Porcini and parmesan cheese arancini served with a fresh garden salad and basil pesto V	\$16
Grilled BBQ chicken with crispy tortilla and apple salad DF, GF	\$18
Grilled scallops served atop roasted pumpkin puree with prosciutto crisp DF, GF	\$19

Mains – Summer 2018/2019

Confit chicken breast with fennel, apple, radish salad with roasted capsicum puree sauce DF, GF	\$36
Red snapper fillet served with grilled chorizo and asparagus, topped with balsamic vinaigrette DF, GF	\$36
Lamb cutlets served on an eggplant stack with parmesan snaps and chimichurri sauce GF	\$37
60 day Angus eye fillet, served with fondant potatoes and choice of: GF	\$39
- Spoons pink peppercorn sauce GF	
- Port wine and thyme jus GF	
- Mushroom jus GF	

The above mains are served with baby carrots and broccolini

Linguini al gamberi (prawns) with homemade passata sauce, cherry tomato, rocket and chilli (optional) V optional	\$26
Vegetarian risotto with mushroom, capsicum, onion, carrot and spinach DF, GF, V, VN	\$24

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

Desserts - Summer 2018/2019

Pear poached in red wine served with summer berry sauce and strawberry sorbet <i>DF, GF, V</i>		\$15
Bailey's panna cotta with desiccated coconut and salted caramel hazelnut <i>GF, V</i>		\$16
Puff Napoleon with cream Chantilly, fresh berries and berry coulis <i>V</i>		\$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

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

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 Sparkling Drink

Peach, pineapple and coconut, guava or passionfruit \$5.00

Ice Tea

Lemon, peach or raspberry \$5.50

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 and Orange	\$4.00	-
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Hepburn Springs Mineral Water

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

Kombucha

A naturally fermented sparkling live-cultured drink

Ginger Lemon, Raspberry Lemonade, Cherry Plum or Ginger Berry \$5.50

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			
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

Mitchell McNicol Riesling 2009 \$69

Single vineyard, citrus and spice, enjoy the great depth and power from this stunning vineyard in the Clare Valley

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*

Ad Hoc 'Middle of Everywhere' Shiraz 2012 \$50

Dark cherries and a hint of spice showcase this Frankland River treasure

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*

Cellar Wines

Curly Flat Pinot Noir 2011

\$88

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

Curly Flat Pinot Noir 375ml

\$45

Various rare vintages- see our friendly staff for current availability

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

