



Spoons Riverside

Restaurant Manager 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 Bendigo, Murray Darling, Macedon Ranges and regional Victoria. We also have a selection of some of Australia's Premium wines for your enjoyment.

We hope you enjoy your experience overlooking the Little Murray River and don't forget to peruse our unique gift shop and local produce on your way out, we hope to see you again soon.

Breakfast Menu

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

Autumn Selections

- Raisin, Apricot and Cinnamon French toast** with bacon, seasonal grilled fruit, banana mascarpone and maple syrup \$17.50
- Chilli Scrambled Eggs** with spinach, tomato and onion salsa, bocconcini, grilled chorizo on sourdough bread **GF on request** \$17.50
- Spoons Avo** with avocado, feta and rocket on vegemite sourdough with Hana's Dukka and poached, fried, scrambled or chilli scrambled eggs **V** \$18
- Spoons Veggie Brekky** with broccolini, tomato, mushrooms, hash brown, roasted herb pumpkin and tomato relish with poached, fried, scrambled or chilli scrambled eggs on sour dough bread **V. GF & Vegan on request** \$18
- Spiced Cauliflower Rice Bowl** with mushrooms, smashed avocado, tomato relish and snow pea shoots **Vegan & GF** \$15

Spoons Favourites

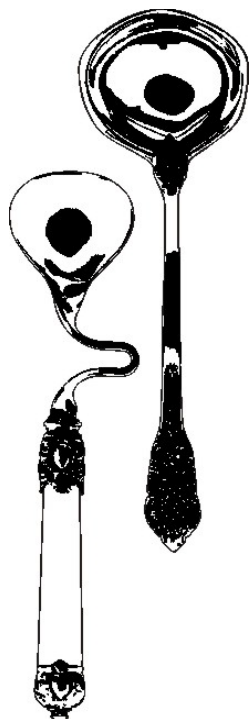
- Toast** with a choice of butter, jam, Vegemite, honey or peanut butter **V. GF soy and linseed toast available** \$6.50
- Raisin and Apricot Fruit Toast** served with honey butter **V** \$9.50
- Spoons Crunchy Granola** with Greek yoghurt and seasonal fruit **V** \$13
- Aunty Val's Buttermilk Pancakes** with a choice of:
Lemon and sugar **or** butter and jam **V** \$12
Or
Choose 2 of the following: Berries, bacon, maple syrup, Nutella, cream, yoghurt or ice cream \$15
Extra toppings \$3 ea
- Breakfast Bruschetta** with scrambled, chilli scrambled, or poached eggs and tomato, basil and onion salsa, parmesan cheese and balsamic glaze on toasted Turkish bread **V. GF on request** \$18
- Pick Me Up Brekky Burger** with bacon, Swiss cheese, fried eggs and BBQ sauce on toasted Turkish bread \$17
- Eggs Benedict** with poached eggs, English muffin and Hollandaise sauce with one of the following: Bacon, glazed ham, salmon, spinach or avocado \$17
- Eggs Your Way** on sourdough: poached, fried, scrambled or chilli scrambled \$10
Add: Bacon, ham, chorizo, smoked salmon or spinach \$4 ea
Chipolata, tomato, avocado, mushroom \$3 ea
Hash brown, GF toast, Spoons tomato chutney or hollandaise \$2 ea
With choice of tomato or BBQ sauce

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

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Breakfast Menu Continued



- Design Your Own Spoons Omelette** with a choice of up to 3 ingredients: Spinach, rocket, goats cheese, heirloom tomato, ham, chorizo, parmesan cheese or Spanish onion **GF** (Please note this may take extra time to prepare) \$18
Extra ingredients \$2 ea
- Hary's All In Brekky** with bacon, tomato, mushrooms, hash brown, chipolata, Spoons chutney with poached, fried, scrambled or chilli scrambled eggs on toast **GF on request** \$20

Lunch Menu

Available from 11:30am to 3:30pm

Autumn Selections

- Roast Eggplant, Thyme and Parmesan Arancini** served with tzatziki and fresh garden salad **V** \$16
- Roasted Vegetable Terrine** with rocket salad and tomato salsa **Vegan & GF** \$18
- Prawn Linguini** with roasted cherry tomatoes and creamy basil pesto topped with hazelnut crumble **V optional** \$20
- Butternut Squash Risotto** with mushrooms, feta cheese and roasted herbs **DF, GF & V. Vegan on request** \$20
- Spoons Lamb Skewers** with pita bread, tzatziki, roasted tomato and Greek salad \$20
- 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

Spoons 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
- Vegetarian Havana Burger** with baby cos, avocado, vine ripened tomato on toasted Turkish bread with house fries and petite garden salad **V** \$19
- Spoons Open Faced Wagyu Steak Sandwich** served with shredded cos lettuce, tomato, cheddar cheese, onion jam, fried sunny egg, BBQ and aioli on toasted Turkish bread with fries \$22

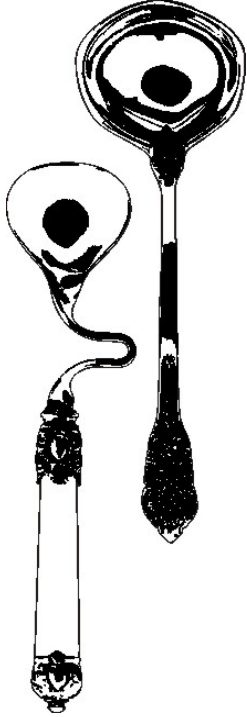
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Light Lunch Options

Available in sandwich, wrap, toasted Turkish bread or Gluten Free bread



- BLAT** with bacon, lettuce, avocado, tomato and mayonnaise
 - Happy Chicken** with chicken, egg mayonnaise, bacon, lettuce and chives
 - Roasted Medium Rare Beef** with rocket, sundried tomato, Swiss cheese and chimichurri sauce *GF*
 - Honey Ham** off the bone, cheddar cheese, lettuce, tomato and tomato relish
 - Casalingo Salami**, spinach, roasted bell pepper, Swiss cheese and avocado
- Vegetarian options available*

Wrap or sandwich with thick cut bread	\$9.50
Toasted Turkish bread	\$11
Extra fillings	\$3 ea
Gluten free soy and linseed bread	\$1 extra

Add On

Bowl of School House Fries	Small \$5
	Large \$8
Side salad – mixed greens, cucumber, cherry tomato, Spanish onion with Jamie’s Poppy Seed Dressing <i>DF, GF, V, VN</i>	\$9

Made To Share

Murray Sandbar Platter with chicken terrine, house glazed honey ham, pickled mustard vegetables, Agrinion olives, Swiss cheese and salami	\$27
Mallee Tasting Platter with Narrung Farm lamb and pork terrine, Sait’s kangaroo chipolata, chicken liver pate and Spoons house made tomato and chilli chutney	\$22
Seasonal dips a selection of three fresh seasonal dips from the Mallee region	\$15
Bread board damper bread with Gippsland butter	\$7
Bowl of Agrinion marinated olives	\$9

After something sweet?

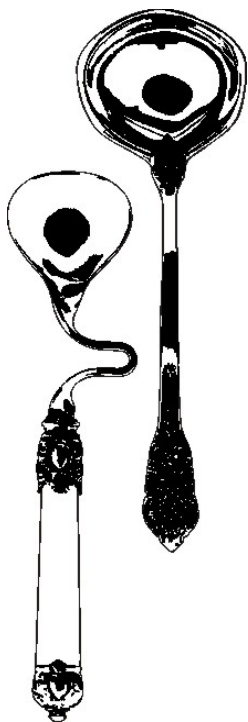
Spoon’s signature home-made speciality cakes	\$7.50
Spoons apple and ricotta cake	
Kelly’s Persian love cake <i>GF</i>	

Something else sweet: a further selection of Spoons home-made speciality cakes are listed on the daily blackboard

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Kids Menu

Ages 12 or younger

Kids Breakfast

(8am – 11.30pm weekdays, 3.30pm weekends)



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| Soldiers on White Bread with choice of Nutella, strawberry jam, marmalade or berry coulis | \$4 |
| Kids Pancake Stack with chocolate sauce, fairy floss and berries | \$5 |
| Aunty Val's buttermilk pancake
1 pancake with a choice of
Lemon and sugar or butter and jam | \$5 |
| Or
Choose 1 from the following: Berries, ice cream, maple syrup or Nutella | \$5 |
| Extra toppings | \$3 |
| Bacon and Egg
1 poached, fried or scrambled egg on toast served with 1 slice of bacon | \$6 |
| Unicorn Bowl with yoghurt, banana, berries and waffle cone | \$6.50 |
| Happy Bowl with spiced cauliflower rice bowl with mushrooms, smashed avocado, tomato relish and snow pea shoots GF & Vegan | \$7 |

Kids Lunch and Dinner menu

Lunch 11.30am to 3.30pm | Dinner 6pm to 9pm

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| Linguini Bolognese | \$10 |
| Chicken Nuggets and Chips | \$10 |
| Salt & Pepper Squid with Chips | \$11 |
| White Bread Sandwich Skewers
With a choice of ham, cheese, tomato, Vegemite or butter | \$6 |
| Bowl of House Fries | \$8 |



Kids Dessert

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| Ice Cream Sundae with vanilla ice cream, chocolate syrup, Oreo cookies, topped with nut crumble | \$6 |
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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
Flat White	\$4.20	-
Caramelised Latte	-	\$5.00
White Vienna	-	\$5.00
Black Vienna	-	\$5.00
Chocolate Vienna	-	\$5.00
Hot Chocolate	\$4.20	\$4.60
Spiced Hot Chocolate	\$4.50	\$4.80
Chai Latte	\$4.50	\$4.80
Dirty Chai Latte	\$4.50	\$4.80

Alternative Lattes

Turmeric Latte	\$4.50	\$4.80
Green Tea Matcha Latte	\$4.50	\$4.80

Extras

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

\$0.50

Favourites

Milkshakes <i>(Chocolate, strawberry, maple or vanilla)</i>		\$7.00
Kids Milkshakes		\$3.00
Iced Coffee, Chocolate or Latte	Small	\$5.50
	Large	\$7.00
Affogato <i>(Café with ice cream)</i>		\$6.00
Spider <i>(Soft drink with ice cream)</i>		\$7.00

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

\$4.00

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

Kombucha

\$6

A naturally fermented sparkling live-cultured drink
Ginger Lemon, Raspberry Lemonade, Cherry Plum or Ginger Berry

Hepburn Springs Mineral Water

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

Soft Drinks

\$4.00

Coca Cola, Coke Zero, Diet Coke
Lemonade, Lemon Squash or Fanta

\$4.80
\$4.80

Ginger Beer, Tonic Water, Dry
Ginger Ale or Soda Water

Bundaberg Sparkling Drink

\$5.00

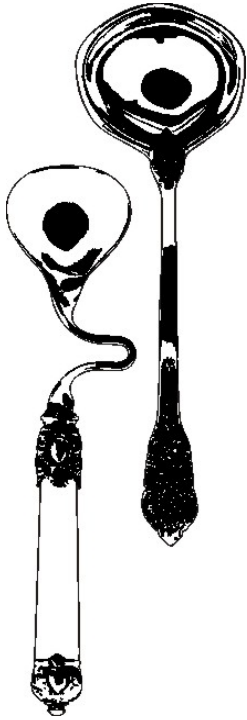
Pineapple and coconut, guava or passionfruit

Ice Tea

\$5.50

Lemon, peach or raspberry

Beverages



Beer

Australian Beers

Hahn Premium Light	\$6.00
Great Northern (Mid Strength)	\$6.50
Carlton Draught	\$7.00
Carlton Dry	\$7.00
Crown Lager	\$8.00
James Boags Premium	\$8.00
Little Creatures	\$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 Cider (500ml)	\$11.00
Harcourt Dry Apple Cider (500ml)	\$11.00
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	

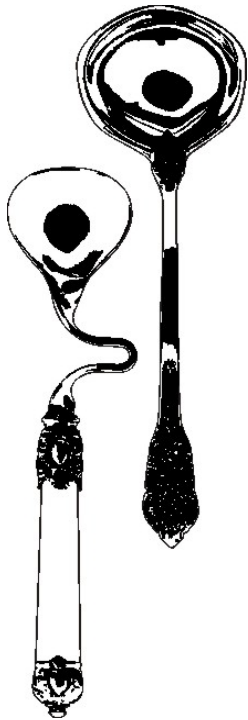
Fossey's Gin

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
Sparkling & Spritzzy			
Yellow and Pink Sparkling	Barossa Valley	\$6	\$27
Azahara Sparkling	Murray Darling	\$8	\$26
Azahara Sparkling Moscato	Murray Darling	\$8	\$26
Pete's Pure Prosecco	Wentworth Murray	\$8	\$27
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	\$35
Yealands Land Made Sauvignon Blanc	Marlborough NZ	\$9	\$35
Terra Ferus Organic Shiraz Rose	Swan Hill	\$9	\$36
Bremerton Fiano	Langhorne Creek	-	\$38
Granite Hills Riesling	Macedon Ranges	\$9.50	\$40
Granite Hills Chardonnay	Macedon Ranges	-	\$43
Applecross Chardonnay	Yarra Valley	-	\$60
Red			
Deakin Estate Merlot	Murray Darling	\$7.50	\$26
Restdown Merlot	Barham		\$35
Deakin Estate Cabernet Sauvignon	Murray Darling	\$7.50	\$26
Pete's Pure Pinot Noir	Euston Murray	\$8.00	\$30
Pondalowie Shiraz Cabernet Tempranillo	Bendigo	\$8.50	\$36
Bress Heathcote & Bendigo Shiraz	Bendigo	\$9	\$38
Pizzini Sangiovese	King Valley	-	\$43
Granite Hills Pinot Noir	Macedon Ranges	-	\$43
Granite Hills Shiraz	Macedon Ranges	-	\$45
Passing Clouds Graeme's Blend Shiraz Cabernet	Bendigo	-	\$48
Blackjack Bendigo Shiraz	Macedon Ranges	-	\$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 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 Autumn 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

Marinated grilled pork loin on apple, radish and fennel slaw with apple cider vinaigrette

Prawn linguini with roast cherry tomatoes, creamy basil pesto, topped with hazelnut crumble **V optional**

Main

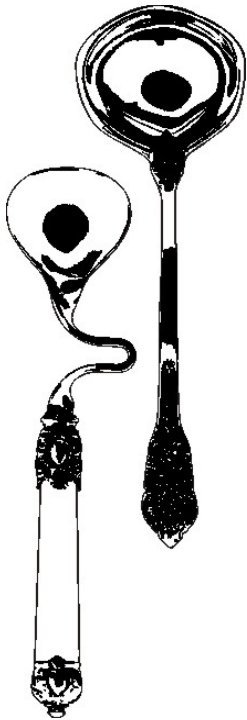
Oven roasted chicken on roasted new potatoes, grilled asparagus and creamy sundried tomato sauce **DF & GF optional**

Grilled salmon filled with pickled white cabbage, grilled baby carrot and peas on a beetroot puree **DF, GF**

Dessert

Oven baked coconut loaf served with mango sorbet, grated lime zest and toasted desiccated coconut

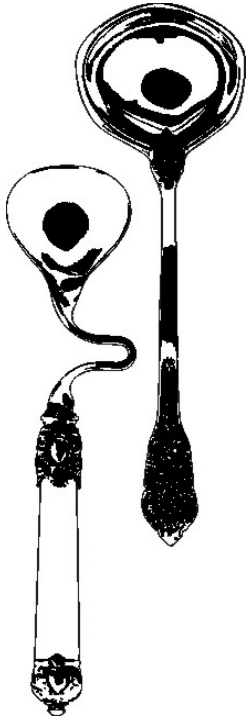
Chocolate ganache tarts served with berries and cream, topped with caramel nuts **GF**



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