

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.

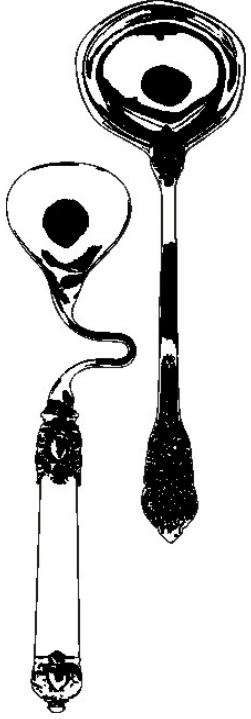
We complement our cuisine with individually selected local wines, predominantly from Bendigo, Murray Darling, Macedon Ranges and regional Victoria. We also have a selection of some of Australia's Premium wines for your enjoyment.

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

- 
- Warm Poached Apple & Cinnamon Tapioca Pudding** with house made salted caramel sauce *GF & Vegan* \$12
- Autumn Bruschetta** with pomodoro sauce, bacon & basil on toasted Turkish bread with poached, fried, scrambled or chilli scrambled eggs *V (GF on request)* \$18.50
- Chilli Scrambled Eggs** on sesame brioche bun with creamy corn puree, grilled chorizo & broccolini, tomato salsa & paprika oil *(GF & V on request)* \$18.50
- Spoons Avo** with smashed avocado, salsa verde, spinach chips, roasted medley tomato, prawn & sesame seed on sourdough bread with balsamic glaze & poached, fried, scrambled or chilli scrambled eggs *(V & GF on request)* \$21
- Raisin, Apricot & Cinnamon French Toast** with poached apples, Canadian maple syrup, berry coulis, vanilla masala cream frosting \$18
- Deluxe Brekky Burger** with bacon, spinach, fried eggs, tomato & pesto mayonnaise on toasted Turkish bread \$19.50

Spoons Favourites

- Toast** with butter, jam, Vegemite, honey or peanut butter *V (GF on request)* \$6.50
- Raisin & Apricot Fruit Toast** served with honey butter *V* \$10
- Spoons Crunchy Granola** with Greek yoghurt & seasonal fruit *V* \$14.50
- Aunty Val's Buttermilk Pancakes**
Lemon & sugar **Or** Butter & jam *V* \$14.50
Or
Choose from 2 of the following: Berries, bacon, maple syrup, Nutella, cream, yoghurt or ice cream \$18
Extra toppings \$3 ea
- Eggs Benedict** with poached eggs, English muffin & Hollandaise sauce with one of the following: Bacon, glazed ham, salmon, spinach or avocado \$19.50
- Eggs Your Way** on sourdough: poached, fried, scrambled or chilli scrambled \$12
Add: Bacon, ham, chorizo, smoked salmon or spinach \$4.50 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
- 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)* \$20
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* \$23

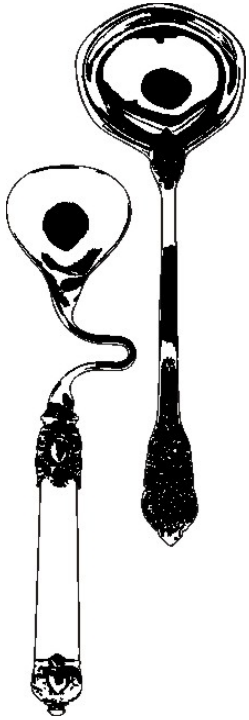
DF= Dairy Free
GF= Gluten Free
V=Vegetarian
Vegan

Turn over for more breakfast items

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Breakfast Menu Continued



Feelin' Healthy Breakfast Board with smashed avocado, poached egg & roasted medley tomato on toast, granola, fruit salad & glass of juice *V (GF & Vegan on request)* \$24

Feelin' 'Hangry' Breakfast Board with bacon, pancake, maple syrup, chipolata, hash brown, Spoons chutney on sour dough bread & poached, fried, scrambled or chilli scrambled eggs & a glass of juice \$24

Feelin' 'Hangry' Breakfast Board for 2 people \$42

Lunch Menu

Available from 11:30am to 3:30pm

Autumn Selections

Spoons Healthy Bowl with roast pumpkin, broccolini, medley tomato, tandoori chickpeas & ranch dressing *V. (Vegan on request)* \$18

Roasted Cauliflower on Mediterranean cous cous salad with tomato salsa & salsa verde *GF & V (Vegan on request)* \$20

Creamy Chicken & Mushroom Fettuccini with parmesan cheese & spinach chips *(V on request)* \$22

Prawn & Roast Pumpkin Risotto topped with parmesan cheese, rocket & walnuts *GF (V & Vegan on request)* \$25

Grilled Cajun Lamb Cutlets on sultana, coriander & almond pillaf rice, topped with lemon & mint yoghurt *GF (DF on request)* \$27.50

Grilled Pork Tenderloin with saffron cauliflower mash, broccolini, poached apples, garlic, soy & honey sauce \$24

Spoons Favourites

Pumpkin Tart from Bill's pumpkins with Gippsland fetta, chilli and caramelised onion served on a salad of mixed lettuce *v* \$18.50

Spoons Thai Chicken Burger with Asian coleslaw, lettuce, tomato, Spoons Thai mayonnaise in a brioche bun (or Turkish bun optional) with a side of chips *(GF on request)* \$19.50

Spoons Soup of the Day - Check our daily specials board \$15

Spoons Homemade Deep Tin Pie of the Day with green salad & potato mash *Check our daily specials board* \$19.50

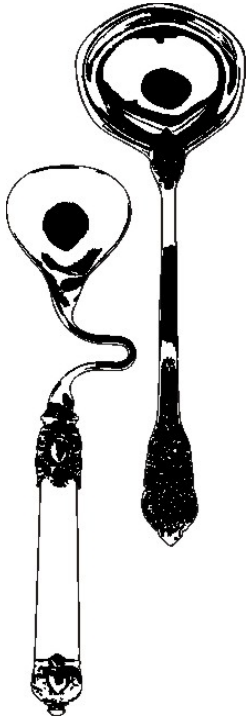
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Light Lunch Options

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



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

Vegetarian options available

Wrap or sandwich with thick cut bread	\$10.50
Toasted Turkish bread	\$12
Extra fillings	\$3 ea
Gluten free soy & linseed bread	\$1 extra

Add On

Bowl of School House Fries	Small \$6	Large \$8
Side salad – mixed greens, cucumber, cherry tomato, Spanish onion with Jamie's Poppy Seed Dressing <i>GF & VN</i>	\$9	

Made To Share

Murray Sandbar Platter with chicken terrine, house glazed honey ham, pickled mustard vegetables, Agrinion olives, Swiss cheese & salami	\$27
Mallee Tasting Platter with Narrung Farm lamb and pork terrine, Sait's kangaroo chipolata, mushroom and confit garlic pate & Spoons house made tomato and chilli chutney	\$22
Seasonal dips a selection of three fresh seasonal dips from the Mallee region	\$16
Bread board damper bread with Gippsland butter	\$7.50
Bowl of Agrinion marinated olives	\$10

After something sweet?

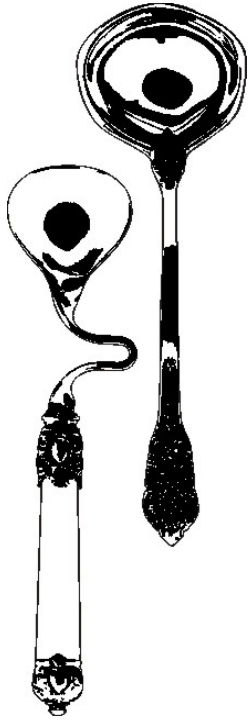
Spoon's signature home-made speciality cakes	\$8.50
Spoons apple & ricotta cake	
Kelly's Persian love cake <i>GF</i>	

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

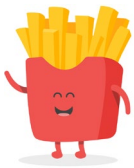
(8am – 11.30pm weekdays, 3.30pm weekends)

- Soldiers on White Bread** with choice of Nutella, strawberry jam, marmalade or berry coulis \$4
- Kids Pancake Stack** with chocolate sauce, fairy floss & berries \$6
- Aunty Val's buttermilk pancake** \$6
1 pancake with a choice of
Lemon & sugar or butter & jam
Or
Choose 1 from the following: Berries, ice cream, maple syrup or Nutella \$7.50
Extra toppings \$3
- Bacon and Egg** \$7.50
1 poached, fried or scrambled egg on toast served with 1 slice of bacon
- Kids Brekky Burger** with lettuce, tomato, mayonnaise, bacon, Swiss cheese, fried egg & BBQ sauce on Turkish bread \$9

Kids Lunch & Dinner menu

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

- Linguini Bolognaise** \$10
- Chicken Nuggets & Chips** \$10
- Southern Fried Chicken Sliders & Chips** \$11
- White Bread Sandwich Skewers** \$6
With a choice of ham, cheese, tomato, Vegemite or butter
- Bowl of House Fries** \$8



Kids Dessert

- 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	\$4.00	-
Macchiato	\$4.00	\$4.40
Piccolo Latte	\$4.20	-
Mocha	\$4.40	\$5.00
Long Black	\$4.40	\$5.00
Cafe Latte	\$4.40	\$5.00
Cappuccino	\$4.40	\$5.00
Flat White	\$4.40	\$5.00
Caramelised Latte	-	\$5.20
Hot Chocolate	\$4.40	\$5.00
Spiced Hot Chocolate	\$4.70	\$5.50
Chai Latte	\$4.70	\$5.50
Dirty Chai Latte	\$4.70	\$5.50

Alternative Lattes

Turmeric Latte	\$4.70	\$5.00
Green Tea Matcha Latte	\$4.70	\$5.00

Extras

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

Favourites

Milkshakes <i>(Chocolate, strawberry or vanilla)</i>		\$8.00
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

Apple, Pineapple, Tomato or Cranberry
Barham Orange Juice

Kids Pop Ups

Apple or Orange \$4.00

Sparkling Mineral Water

Aqua Botanical (Mildura) \$5.00 \$7.50

Tea

\$4.50

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

Daylesford & Hepburn Mineral Springs Co. Organic Kombucha

A naturally fermented sparkling live-cultured drink
Vanilla & Lime, Strawberry & Apple, Raspberry or Ginger

Daylesford & Hepburn Mineral Springs Co. Sparkling Mineral Water

Lemon, Pink Grapefruit or Blood Orange
Organic Lime & Bitters
Organic Ginger Beer

Soft Drinks

\$4.00

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

Tonic Water, Dry, Ginger Ale or Soda Water

\$4.00

Bundaberg Sparkling Drink

\$5.50

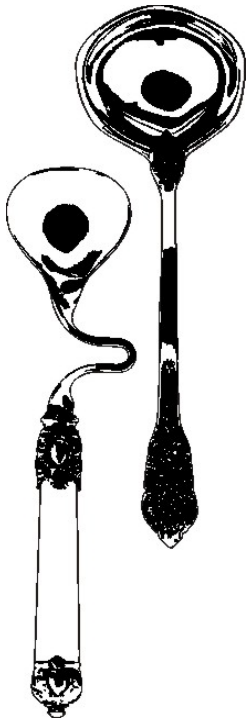
Pineapple & coconut, guava or passionfruit

Ice Tea

\$6.00

Lemon, peach or raspberry

Beverages



Beer

Australian Beers

Hahn Premium Light	\$6.50
Great Northern (Mid Strength)	\$6.60
Carlton Draught	\$7.00
Carlton Dry	\$7.00
James Boags Premium	\$8.50
Little Creatures	\$8.50
Mt Macedon Pale Ale	\$8.50

Imported Beers

Corona (Mexico)	\$9.00
Stella Artois (Belgium)	\$9.00
Guinness (Ireland)	\$9.50

Spirits

Basic

Johnnie Walker Red label	\$8.00
Jim Beam Bourbon	
Southern Comfort	
Bundaberg Rum	
Malibu	
Midori	
Ouzo	
Bacardi	
Vodka	
Pimms	
Baileys	
Tequila	
Kahlua	
Aperol	

Top Shelf

Johnnie Walker Black label	\$9.50
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
Vodka Passionfruit Cruiser	\$8.50

Jugs

Pimms	\$30.00
Cranberry, Vodka & Lime	
Spoons Mallee Sunrise	

Aperol Spritz	\$9.50
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Premium

Wild Turkey	\$9.00
Jack Daniels	
Cointreau	
Canadian Club Whiskey	
Jameson Irish Whiskey	
Tia Maria	

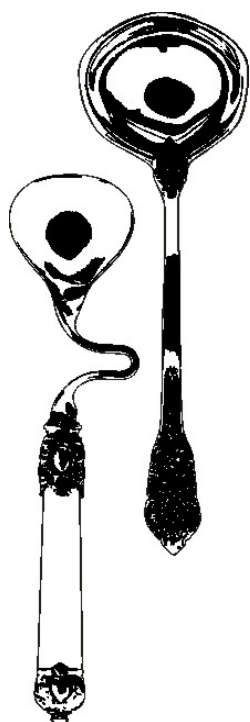
Fossey's Gin

Desert Lime Gin & Tonic Can	\$7.80
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.

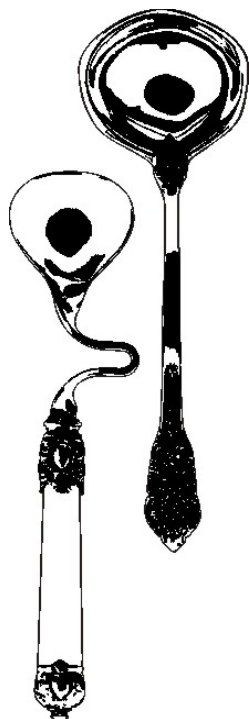


	Region	Glass	Bottle
Sparkling & Spritzzy			
Yellow and Pink Sparkling	Barossa Valley	\$6	\$27
Azahara Sparkling	Murray Darling	\$8	\$26
Azahara Sparkling Moscato	Murray Darling	\$8	\$26
Pete's Pure Prosecco	Wentworth Murray	\$8	\$27
Ninth Island NV Brut	Tasmania	\$12	\$46
White & Rosé			
Deakin Estate Sauvignon Blanc	Murray Darling	\$7.50	\$26
Deakin Estate Chardonnay	Murray Darling	\$7.50	\$26
Deakin Estate Moscato	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	\$9	\$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

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
<i>Internationally renowned, some bottle age charm along-side a splash of Eden Valley lime juice character</i>		
Mitchell McNicol Riesling 2009		\$69
<i>Single vineyard, citrus and spice, enjoy the great depth and power from this stunning vineyard in the Clare Valley</i>		
Tahbilk 1927 Vines Marsanne 2007		\$75
<i>Lovely mix of honeysuckle and balanced acidity. Award winning, one of the Nagambie region's finest</i>		
90 Mile Shiraz 2012		\$40
<i>A McLaren Vale treat to accompany all the hearty fare! Plums, spices and berries from this treasured region</i>		
Ad Hoc 'Middle of Everywhere' Shiraz 2012		\$50
<i>Dark cherries and a hint of spice showcase this Frankland River treasure</i>		
Fraser Gallop Parterre Cabernet Sauvignon 2012		\$70
<i>Inspired by some of the great Bordeaux wines 85% Cabernet, 100% Margaret River Class</i>		
Morris Durif 2004		\$70
<i>A famous family name showcasing why the Rutherglen Region is internationally renowned for Durif</i>		
Bullers Calliope Shiraz 2010		\$75
<i>Bullers Rutherglen produce this classic from their Calliope vineyard. A hearty Aussie favourite</i>		
Curly Flat Pinot Noir 2011		\$88
<i>The Macedon Ranges at its finest. Elegant, fresh, and "no need for meddling with what the vineyard delivers"</i>		
Curly Flat Pinot Noir 375ml		\$45
<i>Various rare vintages- see our friendly staff for current availability</i>		
Grant Burge Abednego 2005		\$120
<i>An intriguing blend of Shiraz, Mourvedre, and Grenache. 100% Barossa fruit, drinking beautifully</i>		
Penfolds Bin 707 2008		\$360
<i>Only produced when fruit quality meets stringent standards. A challenge to some great 707 vintages of the 90's</i>		
Penfolds Grange		
Grand and exceptional – Proudly presenting Australia's "world class" iconic shiraz		
Bin 95 Grange Shiraz	2005	\$600
Bin 95 Grange Shiraz	2006	\$680

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.

Thank you for visiting Spoons Riverside

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!

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

