

riverland **Foodie**



FREE



Eleni's @ MALLEE ESTATE

A taste of Greece IN THE Riverland

When visiting Mallee Estate, one thing is clear... you are going to have an experience to remember. From the friendly atmosphere to the charming setting and welcoming staff, you know you are going to be looked after while dining at The Estate.

Lunch Thursday to Sunday
Dinner Friday to Sunday
Cellardoor 7 days

08 8595 1099
20055 Renmark Ave, Renmark
malleeestate.com.au



our region



ACKNOWLEDGMENT

Produced by the
Taylor Group Newspapers.

Cover photo:
Renmark Club's Eat Local
Mezze Platter
by DreamPIC Photography

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Murray Pioneer
YOUR Riverland voice



#RIVERLANDFOODIE

The Riverland is a wonderful place to live, visit and explore for many reasons, but a stand-out reason has to be the food.

Our region boasts many tantalising eateries, enough to keep any holiday-maker satisfied and wanting to come back for more.

And it's not only an abundance of restaurants, hotels and cafes that make the Riverland a tasty destination, it is also our growers who yield high-quality produce.

This inaugural Riverland Foodie magazine celebrates our local businesses that work so hard to offer locals and beyond amazing food to eat.

Our Riverland Pantry section showcases these tucked away and humble producers.

Their products can often be found in Riverland cafes, visitor information centres and part of the dishes served at restaurants and hotels.

Our magazine also shines a spotlight on Riverland restaurants, cafes and hotels, giving locals and visitors a huge range of options when choosing where to dine.

We hope this publication will give visitors a reason to come back again to keep trying these fantastic spots.

Or perhaps it will inspire our local readers to take themselves on a food tour in their own backyard.

Compiling this magazine has been a

passion project for the Murray Pioneer team and one that has excited all of us.

Our employees (pictured) are locals who love the Riverland and get a kick out of sharing what it has to offer.

This magazine will be available in visitor information centres and accommodation providers to get it in the hands of visitors to the region.

**OUR EMPLOYEES ARE
LOCALS WHO LOVE
THE RIVERLAND AND
GET A KICK OUT OF
SHARING WHAT IT HAS
TO OFFER.**

We know what an amazing place the Riverland is and we want to spread the word.

And if you have been inspired to visit one of the businesses in the booklet use the hashtag #riverlandfoodie on Facebook or Instagram to share your experience.

Supporting local businesses has never been more important and we hope this magazine will encourage people to eat local.

Happy eating!

INDULGE in our menu

USING LOCAL INGREDIENTS, SOURCED BY LOCAL PRODUCERS
AND MADE FROM SCRATCH IN OUR HUMBLE LITTLE KITCHEN.

Come check out our funky space overlooking the beautiful Murray River. Let it become yours to enjoy too! Why not grab a coffee, smoothie or milkshake to accompany your meal? We've got everyone covered with vegetarian, vegan, meat lover and gluten free options available. We're also dog friendly so bring your furry-friends along and treat them to a puppacino. We look forward to seeing you soon!

0482 974 551 \ 2 Para Street, Renmark \ facebook.com/DLish_Diner

D'Lish



riverland pantry



SALENA ESTATE WINES

The perfect addition to any pantry is something that gives back to you. Does your dish call for some wine? Why not crack a bottle, add some to your dish and pour a glass for yourself and turn any night into a great night.

salenaestate.com.au | 8584 1333



DELICIOUS RAW HONEY AND HONEYCOMB PRODUCED IN BACKYARD HIVES ACROSS THE RIVERLAND.

Taste the seasonal nectar collected by local bees and turned into scrumptious mixed blossom honey. Stockists AppleBee, Renmark Visitor Information Centre, Riverland Country Style Meats, Cinnamon Grove, Riverland Wine Centre, Berri North Meat Store, Barmera VIC, Lakes Café, Bonney View Bakery, Banrock Station and Illalangi.

halfbarrelhoney.com | 0410 505 345



RIVERLAND SUNFRESH

A massive range of almonds to make any foodie's heart sing. From roasted, spicy, different flavoured and more, grab some as a gift or stock up as snacks for yourself.

riverlandsunfresh.net | 8586 4566



EXTRA VIRGIN ALMOND COOKING OIL

Ideal for cooking, baking, salad dressings and marinades.

- ✓ Heart Health
- ✓ Rich in vitamins and minerals
- ✓ Aids in digestion

For great recipe ideas visit www.TheAlmondFarmer.com
1300 ALMOND (256 663)



PREMIUM RIVERLAND JUJUBES, CAPERS & DATES.

Our products include fresh and dried jujubes, salted caper buds, pickled caper berries, fresh and dried dates and an innovative range of value added products. Enjoy on a cheese platter, as an alternative or unique ingredient in recipes or as a healthy snack. All natural and 100% Australian. Find and shop our products online.
blacksheepproduce.com.au | 0428 873 090



RIVERLAND SUNFRESH

Delicious locally produced dried fruits dipped in delectable melted milk and white chocolate. Perfect to gift to someone special or why not treat yourself?

riverlandsunfresh.net | 8586 4566



ZERO WASTE, PLASTIC FREE SHOPPING MADE SIMPLE!

Buy as little or as much as you like from our waste free pantry. Choose from a huge range of herbs, spices, seeds, grains, and confectionery. Available in store and online.
Monday- Saturday 10am-4pm. 12915 Sturt Highway, Waikerie.
www.illalangi.com.au | 0427 419 037



CHOCOLATE ALMOND BUTTER

Use as a healthy icing, spread on toast, add to smoothies or eaten by the spoonful! ✓ Peanut free guarantee ✓ Vegan / dairy free
✓ Gluten free ✓ Non GMO ✓ No additives or preservatives
✓ 5-star health rating. Refrigerate after opening.

For great recipe ideas visit www.TheAlmondFarmer.com
1300 ALMOND (256 663)

riverland recipes... your next

BREAKFAST

Chocolate nut chia pudding

Ingredients

- 2 cups almond milk
- 3 tbsp maple syrup
- 2 tsp vanilla extract
- 6 tbsp chia seeds
- 3 tbsp cacao powder
- 1 tbsp vanilla protein powder
- ¼ tsp cinnamon
- 2 tbsp ABC nut butter

GLUTEN FREE, VEGAN



Method

- In a medium bowl, add 1 cup almond milk, 1 ½ tbsp maple syrup, 1 tsp vanilla, 3 tbsp chia seeds, 1 ½ tbsp cacao powder and vanilla protein powder. Whisk until all ingredients are combined.
- In a small bowl, add 1 cup almond milk, 1 ½ tbsp maple syrup, 1 tsp vanilla, 3 tbsp chia seeds, 1 ½ tbsp cacao powder, cinnamon and nut butter. Whisk until all ingredients are combined.
- Place both bowls in the fridge. Let them sit overnight or at least 3 hours.
- To arrange, scoop desired amount of chocolate chia seed pudding into a cup or bowl, top with scoop of nut butter chia seed pudding, then another chocolate layer. Top with whatever you like!

Shop in-store for
all Chocolate nut chia pudding ingredients.

0477 591 600
applebeehealthbar.com
Shop 1 Chapman Mall
9 Ral Ral Ave, Renmark

Apple & Bee
HEALTH BAR

f i

APERITIFS

Violet gin sour

Ingredients

- 60ml **23rd Street Distillery Violet Gin**
- 30ml freshly squeezed lemon juice
- 15ml sugar syrup
- 1 egg white (replace with 30ml Aquafaba to make your drink vegan)

Add all ingredients to a cocktail shaker and dry shake. Add ice, shake very well. Using a hawthorn strainer, strain into a martini or coupe glass and garnish with a dehydrated orange wheel.

GARNISH WITH A
DEHYDRATED
ORANGE WHEEL



Corner of 23rd Street and Renmark Avenue,
Renmark South Australia 5341
T 08 8586 8500
E visitorcentre@23rdstreetdistillery.com.au
23rdstreetdistillery.com.au

f /23rdstreetdistillery i @23rdstreetdistillery

23RD
ST.

gathering planned

DINNER



Memphis style beef brisket

Ingredients

Riverland Country Style Meats beef brisket
Brisket dry rub

Pittmaster Sauce
Tomato passata
Worcestershire sauce
Brown suagr
Red wine vinegar
Treacle
Cayenne pepper
Ground cinnamon
Mustard powder
Smoked paprika
Garlic cloves minced
Brown onion fine diced
Vegetable oil
Salt

Coat brisket with dry rub
Pittmaster Sauce

- Sauté onion and garlic in oil.
- Add all other ingredients and simmer for 5-10 minutes.
- Remove from heat and allow to cool.

Preparation

- Preheat a kettle style BBQ. Place brisket on the grill.
- Cook on medium-low heat for 2 hours with wood chips on the coals.
- Place brisket onto foil, add Pittmaster sauce then wrap in the foil and cook for a further 1-2 hours depending on the heat of your BBQ.
- Serve in sliders or burritos with coleslaw and black beans - great for entertaining.

Method

SEE IN-STORE FOR
ALL YOUR MEAT
PREMIUM CUTS

38 RENMARK AVENUE,
RENMARK
PH. 8586 6688



DESSERT

Lentil choc chip slice



Ingredients

- 150g **The Pinnaroo Farmer red lentil flour**
- ½ cup brown sugar
- 125g melted, cooking butter
- 2 eggs
- 1 tsp vanilla essence
- ½ tsp baking powder
- ¼ tsp bi carb soda
- A pinch of salt
- 125g choc chips

Method

- Oven 160C and line a square slice tin (20cm)
- In a bowl, place melted butter, sugar, egg and vanilla. Mix it until it looks like caramel.
- Sift the SRL flour, baking powder and bi carb into the wet mixture.
- Stir well. Add salt and choc chips
- Pour into lined tray, cook until skewer comes out clean (approx. 20min)
- Cool in tray (20 min) before removing

LOCALS
SUPPORTING
LOCALS

Find us at
thepinnaroofarmer.com.au
for our red lentil flour
and more recipes



The
Pinnaroo
Farmer

VISIT US IN STORE



We appreciate all our customers be it on-line or in store. We hope you enjoy browsing our great range, adding them to your shopping cart and having our Almond Hut Team arrange delivery to you anywhere in Australia.

As our valued customers we thank you for supporting our 150 + co-operative Australian almond growers who supply Almondco.



Only a click away
SHOP.ALMONDCO.COM.AU

BLANCHED
NATURAL
ROASTED
FLAVOURED
CHOCOLATE
MUESLI
BULK



ALMONDCO

8586 8840 | almondhut@almondco.com.au
almondco.com.au | 19895 Sturt Hwy, Renmark
Monday-Thursday: 8.30am-4.30pm | Friday: 8am-4pm
Saturday: Closed | Sunday: Closed



Breakfast,
lunch and dinner
a selection for everyone to enjoy

THE A-LA-CARTE MENU HAS STARTERS, TRADITIONAL FAVOURITES AND SELECTION OF MAINS, AND LIGHT LUNCH OPTIONS STARTING FROM \$12.00.

Our chefs pride themselves on using fresh and locally sourced produce, where possible. They are passionate about delivering the best quality food and showcasing the best produce that the Riverland has to offer. Try one of our Eat Local dishes such as rosdale kangaroo, with bush spices, pumpkin mash, broccolini and quondong jus. We also have classic club favourites such as chicken or beef schnitzel, battered butterfish and more.



Murray Avenue, Renmark | 8586 6611 | www.renmarkclub.com.au

riverland eats



\$26.50

SALTBUSH DUKKAH CALAMARI

Lightly fried and tossed in a locally made saltbush, mountain pepper and native berry dukkah blend served with a light salad.

"Bookings for meals essential!"

Mon/Tues-Closed
Wed/Thurs 11am to 7pm
Fri/Sat 11am to 9pm
Sun 11am to 7pm

7552 5660
205 Old Coach Rd,
Overland Corner



\$39

SEAFOOD PLATTER

SA Oysters natural or kilpatrick, prawn skewers, SA crumbed garfish, salt and pepper squid, seafood salad with chips, aioli and lemon.

"Enjoy for lunch or dinner"

Breakfast: 7am-10am
Lunch: 12pm-2pm
Dinner: 5pm - 7:30pm

8582 3425
45 Shiell Road, Berri
bigrivergolfandcountryclub.com.au



\$38

BOB'S RAGU

Cucina 837's signature dish named after owner Bob. Inspired by Bob's nonna's traditional ragu dish, it's a mouthful of Italy here in the Riverland. Bob's Ragu is 10 hours of slow cooked Italian sausage, pork belly, shin meat and cotechino in traditional Italian sauce. Served with fettucine pasta and crunchy house made bread.

"Riverland's premier Italian restaurant"

Lunch: Friday - Sunday 12pm - 2.30pm
Dinner: Tuesday - Saturday 6pm - late

08 8584 1333
837 Bookpurnong Road,
Loxton
salenaestate.com.au



STARTING FROM \$30

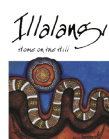
LOCAL GRAZING PLATTER BOXES

Sumptuous grazing boxes, packed to the brim with local gourmet goodness matched with a selection of South Australian artisan cheese.

"The perfect way to graze the Riverland"

Order 24/7 at illalangi.com.au,
by phone or email for pickup in store
Monday- Saturday 10am-4pm

0427 419 937
12915 Sturt Hwy, Waikerie
illalangi.com.au



\$15

BEEF BURGER

Home-made beef patty, mixed lettuce, cheese, egg, tomato sauce, side of chips with a local beer or cider.

"Quality, fresh ingredients all sourced locally"

Monday / Friday 8am-4pm
Saturday / Sunday 8am -3pm

8582 4309
19 Riverview Dr, Berri
riverjacks.com.au



\$16

MUSHROOM TRIO

Roasted mushroom trio with house dukkah, beetroot hummus, danish feta and greens on sour dough. Middle eastern flavours and flair.

"Brunch, lunch and snacks to munch"

Open 7 days, dine-in or takeaway

0482 974 551
2 Para Street, Renmark
facebook.com/DLish_Diner



Breakfast
6am till 3pm
Lunch
12 till 2.30pm
Dinner
6 till 8.30pm
7 Days



Loxton Hotel
One of SA's great country pubs.

www.loxtonhotel.com.au | Phone 8584 7266 | 1800 656 686





The Nanya at the Renmark Hotel offers a relaxed and modern dining experience, overlooking the Renmark river front!

At the Renmark Hotel, we are proud of South Australia, particularly the Riverland and its amazing food. Stone fruit, citrus, nuts, fresh-water fish, wine, spirits and beer are some of the many examples of local Riverland produce.

Being spoilt for choice, we want to promote fresh and local. Classical cooking with French influences, using seasonal produce. With a constantly changing menu to utilise ingredients at the peak of their harvest, while still serving pub classics.

To ensure quality of service and consistency, group bookings of 10 or more people will be seated on multiple tables.

The Nanya is open for breakfast from 7am, lunch from 11.30am and dinner from 5.30pm to late.

Dining is also available in the Renmark Hotel's Sports Bar, a traditional Australian front bar, boasting a generous beer garden and a character-filled main bar. It's an ideal place to meet up and offers a wide selection of pub classic meals and a great choice of beverages.

RENMARK HOTEL

(08) 8586 6755
Murray Ave, Renmark



riverland coffee shop



APPLE BEE HEALTH BAR

Need a little extra, we've got you!

✓ Coffee ✓ Fresh ✓ Organic ✓ Hot ✓ Delicious.

Coffee not your thing, all good as we have organic loose leaf teas, a range of chai, hot or iced chocolate, fresh pressed juice and of course seriously good smoothies
Shop 1 Chapman Mall, Renmark | 0477 591 600



THE PIEMAN'S KITCHEN

There's a great range of food to choose from at Pieman's Kitchen. Located in Renmark, you'll find freshly made pies, pastries and sweets along with delicious barista made Amanti coffee. Breakfast and lunch is available to dine in or takeaway. Gluten free options available.

Conveniently located on Renmark Avenue next to Mitre 10.

Sturt Highway, Renmark | 8586 4260



RENMARK PATISSERIE

A great variety of freshly made bread, pies, pastries, sweets and yeast goods are on the menu at the Renmark Patisserie, with breakfast and lunch served daily – dine in or takeaway. Delicious barista made Amanti coffee is available. Vegetarian, vegan and gluten free options also available. Open seven days a week.

Renmark Avenue, Renmark | 8586 6156



D'LISH DINER.

Offering you D'Lish brekki, lunch, coffee, smoothies, ice-cream and sweet treats with vego, vegan, meat-eater and gluten free options. Open 7 days, dine-in and enjoy our river views or take-away available.

2 Para Street, Renmark | 0482 974 551



RIVER JACK'S CAFE

For those hoping to indulge their sweet tooth, there is plenty of temptation at River Jack's Cafe. Whether you prefer freshly-made baklava, pancakes, slices or cake, we have something to satisfy everyone's craving. We even have vegan and gluten free options for those who have dietary requirements.

19 Riverview Dr, Berri | 8582 4309



OVERLOOKING THE LUSH GOLF COURSE

Don't let the day get you down, come in and warm yourself up with a coffee! Dine-in and takeaway coffees available from 7am until late. Offering a family friendly, relaxed atmosphere, the Tavern's menu offers all of your favourites including steaks, salads, schnitzels and seafood and more.

45 Shiell Road, Berri | 8582 2688



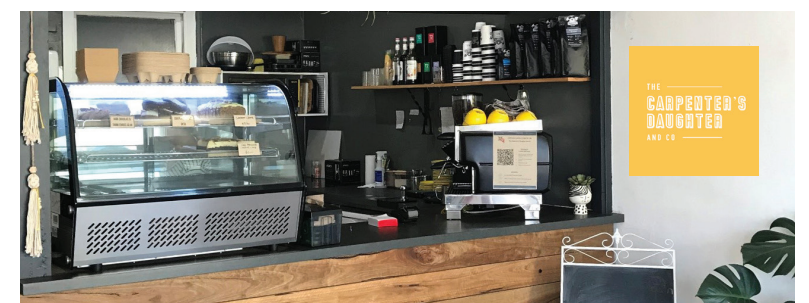
BERRI HOTEL

Open 7 days from 7am.

Take away coffee and meals available all day.

Full bistro menu available breakfast, lunch & dinner. Enjoy our warm and cosy bistro overlooking the Murray River.

Riverview Drive, Berri | berrihotel.com.au



THE CARPENTER'S DAUGHTER & CO

A welcoming place where you can sit inside or outside under the vines whist sipping on an Arrosto coffee, cool ice tea or fresh juice with a homemade cake, healthy treat or lunch roll.

Open Monday: 8am-12:30pm; Tuesday to Friday: 8am-3pm, Saturday: 8am-1pm; Sunday: Closed.

1 Francis Street, Waikerie

It's kind of
magical
out here



**NEW TASTES.
NEW STYLE.
FRESH FLAVOURS.**

Open from 9.30am daily for coffee, cake & scones
Lunch available Wednesday – Sunday 12-2pm
Dinner available Friday & Saturday 6-8.30pm
Brunch available Sunday 9.30-11am
Bookings recommended

Always take time to stop & smell the roses

Ph 8586 6191 | rustons.com.au
Check out Rustons socials for menus



The beer lover's
guide to food.



The Big Orange
Kettle Sour Beer

Pair with

Fresh Riverland
citrus salad

4.1% alc

Fresh Riverland Orange Juice and an over-night souring in the brewhouse kettle, gives this light styled wheat based beer an orange character with a citrus zing!



Firehouse Stout
Stout with Cold Drip Coffee

Pair with

Tiramisu

5.6% alc

The Riverland's only coffee roaster comes to the brewery once a year to produce each batch of Firehouse Coffee Stout. Arrosto coffee use a unique cold extract method to produce a clean and fresh coffee flavour.



Tropical Sour
Mango Passionfruit Kettle Sour

Pair with

Any hard cheese
such as a strong
cheddar or swiss
cheese and crackers

4.1% alc

Using Australian barley and wheat malts, and an over-night souring in the Woolshed's brewhouse, we've combined the classic combo of tropical mango and passionfruit.



Judas the Dark
Dark Ale with Roasted Wattleseed

Pair with

Chocolate
Cheesecake

4.7% alc

A tasty dark beer brewed with locally grown and roasted wattleseed. Roasted malts provide chocolate and spice, while the wattleseed provides toffee, hazelnut and coffee flavours.



Amazon Ale
Australian Pale Ale

Pair with

Tandoori Chicken Pizza
with Mango Chutney
and Sour Cream

4.5% alc

Barley and wheat malts combine to give biscuit and caramel characters, and generous hop additions provide fruity flavours and a firm bitterness to this traditional style pale ale.



Hard Lemonade
Alcoholic Lemonade

Pair with

Your best mates

8.1% alc

Utopia Hard Lemonade is made hard, but easy to drink. Made with fresh Riverland grown lemons and grapes, it produces a tangy and refreshing beverage with a major citrus kick!

All available from our cellar door and the locally independent Renmark Hotel Sip n Save Bottleshop.

DrinkWise.



65 Wilkinson Road, Paringa
info@wilkadene.com.au | 8595 8188
wilkadene.com.au



The meat lover's choice!



Shop 5/6 Renmark Square, Renmark | (08) 8586 4441