

riverland foodie

FREE \ 2024 \ VOLUME 4





Taste



Dine



Explore



BANROCK *Station*

Open 9am-4pm everyday, see website
for public holidays opening days
Holmes Road, Kingston on Murray, South Australia
Phone (08) 8583 0299 Fax (08) 8583 0288
cellardoor@banrockstation.com.au

Wine & Wetland Centre

Situated in the heart of the Riverland,
Banrock Station is the ideal setting to enjoy an
outstanding wine, food and nature experience.

With panoramic views of wetlands and vineyards,
our Wine and Wetland Centre is the perfect setting
to enjoy food, wine and nature experiences. Taste
Banrock Station's flavoursome, easy drinking wines
in a guided wine flight, or dine on our alfresco deck
for breakfast, lunch or coffee catered by our out-
standing restaurant, which showcases the best of
the Riverland regional produce. Or collect one of
our grazing style picnic packs to enjoy in one of the
many beautiful secluded spots by the wetlands.

Nature lovers can immerse themselves in the
unique environment of our self-guided walks, or
book a guided tour for a more in-depth experience.
Birdwatchers can book a behind the scenes tour to
catch a glimpse of some of the 191 different bird
species our wetland provide habitat for.



**Come and meet
Sheldon our turtle**

Instagram icon @banrockstationwine

Facebook icon /banrockstation

banrockstation.com.au



inside



ACKNOWLEDGMENT

Produced by
Taylor Group Media.

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riverland foodie

The Riverland is a region packed full of mouth-watering food and drink, with an abundance of restaurants, cafés, bakeries, cellar doors and local produce ready to be explored.

The fourth edition of the Riverland Foodie magazine celebrates local businesses that work hard to offer locals and travellers amazing, delicious food to delight the senses.

Our Riverland Pantry section showcases these tucked-away and humble producers, and their products can be found in Riverland cafés, visitor information centres, and served at restaurants and hotels.

Our magazine shines a spotlight on these eating establishments through the Riverland Eats section, giving locals and visitors a diverse range of options when making

the hard decision of choosing where to dine. From pizzas, warming roast packs, pub meals, and a range of seafood options, to local grazing platters and vegan delights, there is sure to be something for everyone's taste.

We hope this publication will give visitors a reason to keep coming back to try these fantastic businesses, or perhaps inspire our local readers to take themselves on a food tour in their own backyard.

This edition has delicious recipes for food and drinks from local businesses, plus a couple of hearty winter recipes for you to try out.

This year also features a profile on Bassham Wines and their organic wines, highlighting the success of the local winery.

Our debut guide to modern kitchen essentials showcases

the must-have items needed to make creating eye-catching dishes easy at home.

Something new in this year's edition is a guide on how to make the best cup of coffee, something that we are sure many of you will be willing to test out.

Compiling this magazine for the fourth year has been a passion project for the team at Taylor Group Media, and it is one that has excited all of us – and inspired us to try new and exciting foods.

We know what an amazing place for food the Riverland is and we want to spread the word. Supporting local businesses has never been more important and we hope this magazine will encourage people to eat and enjoy our wonderful local creations.

Happy eating!

The Original Cellar Door Awaits

Taste wine from Australia's Leading Organic Winemaker
Tour Australia's Oldest craft distillery – St Agnes*
Visit the home of the Famous Stone's Green Ginger Wine

We look forward to seeing you soon.

*Distillery tour booking essential.

ANGOVE FAMILY WINEMAKERS | ST AGNES DISTILLERY

OPENING TIMES

Monday to Friday 10am to 5pm Saturday & Sunday 11am to 4pm

Bookmark Avenue, Renmark | Ph (08) 8580 3148 www.angove.com.au



riverland pantry

You'll never need to worry about missing any ingredients with the wide range of local produce and smallgoods available across the Riverland. From fresh produce to eggs and meat products, every local town has a specialty that can add a new level of flavour to your favourite dishes or drinks.



THE COBWEB WAIKERIE

The Cobweb is not just a craft shop... We sell homemade jams, cakes and slices, unique jewellery, and photography. The Cobweb, weaving the community together since 1974. Run by local volunteers.

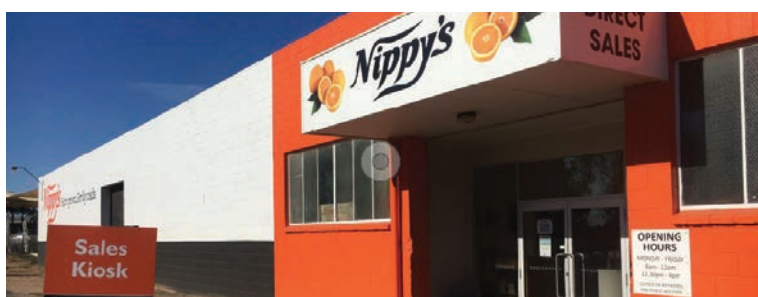
☎ 0488 132 530 🌐 Find us on facebook
📍 1A McCoy Street, Waikerie SA 5330



GLENVIEW POULTRY FARM

With over 60 years 'eggs'perience, we know our eggs are the best. Pick up a pack of local eggs from any supermarket along with many other locations throughout the Riverland.

☎ 0415 205 458 🌐 glenviewpoultryfarm.com.au
📍 804 Stanitzki Road, Pike River SA 5340



NIPPY'S

To learn more about this iconic South Australian brand and experience the great taste of Nippy's products and fresh citrus, come visit us at our Waikerie factory door. Nippy's Factory Direct Sales. Open Monday to Friday 8am - 4pm.

☎ 8541 0600 🌐 nippys.com.au
📍 2 Ian Oliver Drive, Waikerie SA 5330



QUIRKEYCOTS

The Quirkes grow and produce Australian Dried Apricots (Quirkeycots) on their orchards in the Riverland. Quirkeychocs are made with 100% Australian dried apricot centres then coated in a premium milk or dark chocolate.

🌐 quirkeycots.com.au
📍 Loxton SA 5333





BLUEBIRD DELIGHTS & GIFT BOXES

Bluebird Delights & Gift Boxes offer a range of handcrafted treats and delicious flavours using local and SA sourced dried fruit, nuts, and other confectionery.

☎ 0408 845 672
📍 115 Darling Street,
Renmark SA 5341



bluebirddelights.au



LITTLE GREEK KITCHEN

At Little Greek Kitchen, Greek desserts are our speciality - but you should taste our Pavlovas too! Made to order, we've got you covered for any occasion. Using traditional recipes, Little Greek Kitchen delivers authentic delicious desserts.

☎ 0413 301 408 🌐 Find us on facebook
✉ littlegreekkitchen.10@gmail.com



REFILL AT ILLALANGI

Buy as little or as much as you need 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

☎ 0427 419 037 🌐 illalangi.com.au
📍 Waikerie Silos



DELICIOUS RAW HONEY AND HONEYCOMB

Produced in backyard hives across the Riverland. Stockists: Renmark Visitor Information Centre, Cinnamon Grove, Riverland Wine Centre, Berri North Meat Store, Barmera VIC, Lakes Café, Banrock Station, Illalangi, Berri Visitor Information Centre, Angove Family Winemakers, Woolshed Brewery and Arrosto Coffee.

☎ 0410 505 345
📍 Renmark West,
SA 5341



halfbarrelhoney.com



BERRI NORTH MEAT STORE

Berri North Meat Store offers high-quality meats, including beef, poultry, and pork. Known for its friendly service, wide selection, and fresh products, it's a go-to destination for meat lovers.
"If I don't make it, I don't sell it."

☎ 8582 4885
📍 28 Zante Road,
Berri SA 5343



Call us today



BARMERA MARKETS

Barmera Markets are held on designated Sundays throughout the year showcasing a wide range of local produce, home-made condiments, local food and much more.

☎ 8588 2289 ✉ vic@barmeratourism.com.au
📍 Sargent Park, Barmera SA 5345



BERRI VISITOR INFORMATION CENTRE

Whether you're looking for tourism information, local produce or some unique artwork - come in and see us! Stocking products from local Riverland suppliers and artists you are sure to leave happy. Whatever the occasion, we have something for everyone.

☎ 8582 5511 🌐 visitberribarmera.com.au
📍 Riverview Drive, Berri SA 5343



RIVERLAND SWEET TEMPTATIONS

We are a small family owned confectionery and icecream shop located in the heart of Barmera. From gelato and sweets, to our freeze-dried lollies, we have something for the whole family to enjoy!!

☎ 0448 090 459
📍 Shop 8/5 Barwell Ave,
Barmera SA 5345



riverlandsweettemptations@gmail.com

WINE & FOOD Pairings



TRY PAIRING BASSHAM RED WINES WITH THESE FOODS:

- Grilled or roasted lamb, pork chicken or veal
- Braised meat dishes and stews
- Duck and other wild game dishes
- Marinara, arrabbiata, and Bolognese pasta dishes
- Mushroom risotto
- Cheeseboards
- Spicy chorizo



TRY PAIRING BASSHAM WHITE WINES WITH THESE FOODS:

- Fresh or grilled seafood dishes
- Salads
- Steamed mussels
- Goat cheese dishes
- Roast chicken or salmon
- White bean soup
- Spaghetti aglio e olio



BASSHAM'S ORGANIC FORMULA FOR SUCCESS

A commitment to organic growing has helped a Riverland couple become renowned for their wines. Bassham Wines, operated by Bruce and Val Bassham and family, of Barmera, produce wine exclusively from organic grapes. The Bassham Family have been producing organic biodynamic wine for almost 15 years and see the future for organic viticulture and production to be a positive move. The ongoing commitment to

organic production has been well received by consumers, both local and across the country. The Riverland is very suited to organic production with its hot and dry Mediterranean-style climate and careful selection of grape varieties, and the Bassham family's commitment to hard work, dedication, passion, and a love of the land has made organic viticulture a dream come true. We love what we do.



WAIKERIE OPENING HOURS

MON - FRI
8AM - 6PM
SAT 8AM - 1PM
SUN 9AM - 2PM

BARMERA OPENING HOURS

MON - FRI
8AM - 5.30PM
SAT 8AM - 12PM



Orders open 24 hours a day on our phone app
Check for advertised Long Weekend Opening Hours

WAIKERIE:
White Street
Ph: 8541 4777

BARMERA:
15 Barwell Avenue
Ph: 8588 1246

"So much more than just a butcher's store!"

Whether you're cooking a gourmet meal, the family dinner or chucking a snag on the barbie, "Nothing beats Rollbusch Quality Meats".



Find us on Facebook



VINE^{to} GLASS

Red or white?

OPTIONS FOR ALL

Highlighting unique varieties of both red and white wines allow one of the Riverland's favourite wineries to take consumers on a taste journey across the world.

Barmera couple Bruce and Val Bassham, operators of Bassham Wines, are dedicated to producing quality, organic wines using emerging grape varieties. Australia's array of multicultural foods lends themselves to the array of wines from the Mediterranean countries, including Italy, Portugal, Spain, or Greece, just to mention a few. Emerging wine varieties are gaining popularity across the country, allowing consumers to enjoy something with a difference. Your next dinner party can be exclusively Spanish, Portuguese, or Italian cuisine, paired with wines from that same country.



Try pairing Bassham red wines all the way from a light, lunch-time menu to the heavy dinner party wines, or the celebratory sparkling wines. The Bassham Wines range of red, white, rose' and bubbles supports all cuisines, enjoy a Bassham Wine today with your favourite dish.



BASSHAM
WINES

LEADING THE WAY IN

**ORGANIC - BIODYNAMIC & SUSTAINABLE
VITICULTURE & EMERGING VARIETIES.**

Visit our cellar Door and experience the real deal, we will not disappoint, award-winning wines with a difference.

Over 30 emerging varieties on tasting, don't miss us Bassham Wines. See you soon, don't forget to book if you are wanting a cheese board!



Cellar Door open daily 10am - 5pm | 27 Bassham Road, Barmera, South Australia | Phone 0417883706 - 0428881480 | Email- admin@basshamwines.com



Pumpkin, Spinach and Ricotta Lasagne

PREP 20
MINS
COOK 40
MINS
SERVES 6-8
PEOPLE

INGREDIENTS:

1 brown onion, finely diced
4 garlic gloves, grated
375g fresh lasagne sheets
5 to 6 cups pumpkin soup
375g frozen chopped spinach
750g ricotta cheese
2 cups grated cheese
1 tablespoon oil
1 teaspoon ground nutmeg
Salt and pepper

1. Preheat oven to 200C fan-forced.
2. Cover frozen spinach with hot water and once thawed, squeeze out excess water.
3. Place spinach into a large bowl and add the nutmeg.
4. Heat 1 tablespoon oil in a frying pan and add onion and garlic. Cook until fragrant and transparent.
5. Add onion, garlic, ricotta into the spinach and mix well. Add salt and pepper to taste.
6. Pour one ladle of pumpkin soup into the bottom of your baking dish (approximately 20cm x 30cm dish) and lay the first layer of lasagne sheets. Try not

to overlap the sheets too much.

7. Spread a thin layer of the spinach/ricotta mixture onto the lasagne.
8. Spoon over 1 to 2 ladles of pumpkin soup onto the spinach/ricotta.
9. Add another layer of lasagne and repeat process three more times, or until all the mixture is used up. It is recommended to leave 1cm to 2cm to the top of the baking dish to prevent the cheese sticking to the baking paper.
10. Top lasagne with grated cheese.
11. Cover lasagne with baking paper and then foil and bake for 30 minutes, or until lasagne sheets are almost cooked through. Check by using a skewer.
12. Remove the baking paper and foil and bake for a further 10 minutes or until the top is golden brown.
13. Let rest of 15 minutes and serve.

Tip: If serving for a dinner party, sprinkle some baked crispy prosciutto and fried sage leaves to the top for added flavour.

riverland RECIPES



Loxton Lamb ribs, slow cooked

Ingredients

RECIPE

2kg lamb ribs

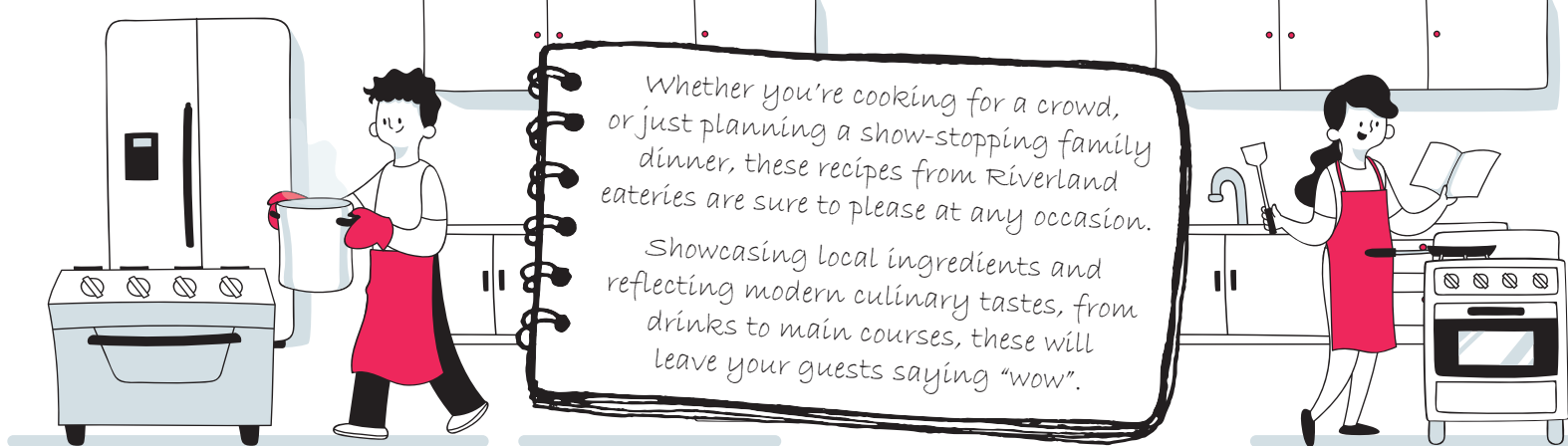
MARINADE

2 cloves garlic, crushed
50cent piece ginger, grated
3 star anise
60ml soy sauce
60ml hoi sin sauce
80gm brown sugar
30ml Bee Man honey
60ml rice wine vinegar

1. Combine all ingredients and marinate lamb ribs for minimum 6 hours or overnight. Pre-heat oven to 140C.
2. Place ribs and marinade in a baking tray (snug fit), and top up with water to come up halfway to the ribs. Cover with foil and bake until tender 3-4 hours.
3. Remove and either eat straight away or allow to cool in juices.
4. Serve with an Asian-style salad.



PH: 85821692 | 1329 Old Sturt Hwy, Berri SA 5343



Mulberry Sour

60ml 23rd Street Mulberry Gin
15ml VOK Triple Sec
15ml Cawseys Sugar Syrup
30ml Lemon Juice
30ml Aqua Faba or 1 Egg White

1. Pour all ingredients into an empty cocktail shaker and shake.
2. Add one scoop of ice and shake.
3. Double strain into a coupe glass.
4. Garnish with a sprig of fresh rosemary.
5. Enjoy!



SERVES
1

Prawn Alfredo Linguini Pasta

Ingredients

8x raw prawns
2 Spring onions sliced finely.
1T Fish sauce
Salt and pepper to taste
60ml White wine
50g Green Peas
Handful of baby spinach
80ml Creamy garlic sauce
200g Linguini pasta cooked al dente
Shaved parmesan to garnish

1. Heat up pan to medium to high heat and add in prawns, spring onion, fish sauce, salt and pepper then deglaze the pan with white wine, add your peas, garlic sauce, spinach and a small pinch of parmesan cheese.
2. Add your pre-cooked linguini pasta to the pan, stir into alfredo sauce and prawns, check seasoning.
3. Serve into a bowl, top with shaved parmesan and micro herbs.
4. Enjoy!

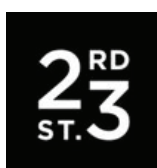


GARNISH
WITH A SPRIG
OF FRESH
ROSEMARY



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](https://www.facebook.com/23rdstreetdistillery) [@23rdstreetdistillery](https://www.instagram.com/23rdstreetdistillery)





DINE IN OR TAKE AWAY

CATERING AVAILABLE

TRADITIONAL INDIAN
GOURMET PIZZAS
KEBABS
FISH & CHIPS/BURGERS

(08) 8582 2818



Embark on a flavour journey at the Golden Elephant, where the rich traditions of *Indian Cuisine* meet your *local favorites*. Situated in the heart of Berri, South Australia, we offer a delightful menu that includes everything from aromatic *Indian dishes* to your beloved *pizzas*, *fish and chips*, and mouth-watering *kebabs*

Dine in and experience the unique flavours of locally sourced produce, beers and spirits paired with our signature range of wines, or choose something from our convenient *takeaway* options, where there's something for everyone

Visit us today and discover a world of tastes right here at the Golden Elephant in Berri!



1 Worman Street, Berri
Open 7 Days - 10am until 8:30pm
Lunch Specials - 10am until 2pm Daily
Gourmet Pizzas from 4:30pm Daily
(08) 8582 2818

BEST-EVER *slow-cooker* *bolognaise*

There is nothing better than a good spaghetti bolognaise in the winter, so next time you are after a classic pasta dish for dinner, try this one out!

PREP 10 MINS
COOK 8 HRS | 10 MINS
SERVES 6 PEOPLE

INGREDIENTS:

1 tbsp extra virgin olive oil
1kg extra lean beef mince
1/2 cup dry red wine
700g bottle tomato passata
2 dried bay leaves
3 garlic cloves, crushed
1 tsp dried Italian herbs
1 brown onion, finely chopped
1 large carrot, finely chopped
2 celery stalks, finely chopped
2 tsp chicken stock powder
1/2 cup tomato paste
1 tsp sugar
500g dried spaghetti
Grated parmesan, to serve
Fresh basil leaves, to serve

Step One

Heat 1 tbsp extra virgin olive oil in a large frying pan over medium-high heat. Add 1kg

extra lean beef mince. Cook, breaking up mince with a wooden spoon, for 8 minutes or until browned. Add 1/2 cup dry red wine. Cook for 2 minutes or until reduced by half.

Step Two

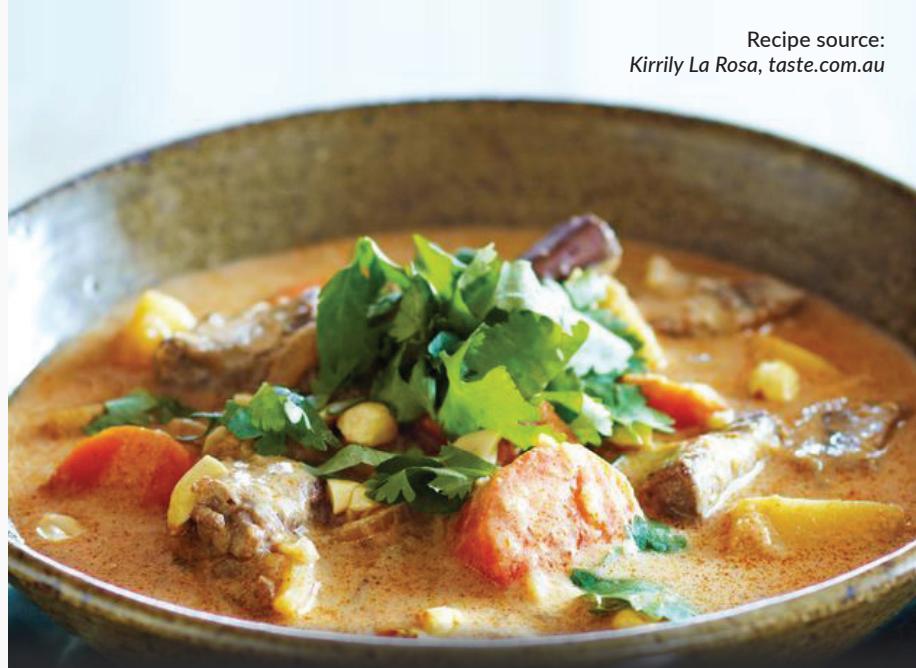
Transfer mince mixture to a 5.5-litre slow cooker. Add bottle tomato passata, dried bay leaves, garlic cloves, dried Italian herbs, brown onion, carrot, celery stalks, chicken stock powder, tomato paste, sugar and water. Cover. Cook on low for 8 hours.

Step Three

Cook spaghetti following packet instructions. Drain.

Step Four

Serve bolognaise on pasta, topped with grated parmesan, to serve and fresh basil leaves, to serve.



Slow-cooker *massaman beef* *curry*

As we head into the cooler months, this slow-cooker massaman beef curry is the perfect, hearty meal for those winter nights. With a preparation time of only 10 minutes, you can chuck this one on in the morning before heading to work and can come home to a delicious meal.

PREP 10 MINS
COOK 8 HRS | 30 MINS
SERVES 4 PEOPLE

INGREDIENTS:

1 tbsp peanut oil
750g beef chuck steak, trimmed, cut into 3cm cubes
1 medium brown onion, halved, thinly sliced
1/4 cup Ayam Thai massaman curry paste
2 garlic cloves, crushed
6 cardamom pods, bruised
1 cinnamon stick
2 makrut lime leaves, vein removed, chopped
270ml can coconut milk
500g desiree potatoes, peeled, cut into 3cm pieces
2 large carrots, peeled, thickly sliced
1/4 cup fish sauce
1 tbsp palm sugar
1 tbsp lime juice
White medium grain rice, steamed
Peanuts, to serve
Coriander leaves, to serve

Step One

Heat half the oil in a large frying pan over medium-high heat. Cook beef, in batches, for 5 to 6 minutes or until browned. Transfer to the bowl of a 5-litre slow-cooker.

Step Two

Heat remaining oil in pan. Add brown onion. Cook, stirring, for 5 minutes or until softened. Add Ayam Thai massaman curry paste and garlic cloves. Cook for 1 minute or until fragrant. Transfer to slow cooker. Add cardamom pods, cinnamon stick, makrut lime leaves, coconut milk, desiree potatoes, carrots, fish sauce and palm sugar. Cover with lid. Turn slow-cooker on to low. Cook for 8 hours or until beef is tender.

Step Three

Discard cardamom pods and cinnamon. Add 1 tbsp lime juice. Serve with white medium grain rice, steamed and sprinkle with peanuts, to serve and coriander leaves, to serve.

riverland eats

You never have to travel far in the Riverland for a great meal at any time of the day. The region is packed with a growing number of venues, exploring an ever-widening array of cuisines and cultures, that can be visited for breakfast, lunch or dinner. So, grab your family and friends and start checking out the best food available in the region.



T&C'S APPLY

FREE

SALAD & VEGIE BAR

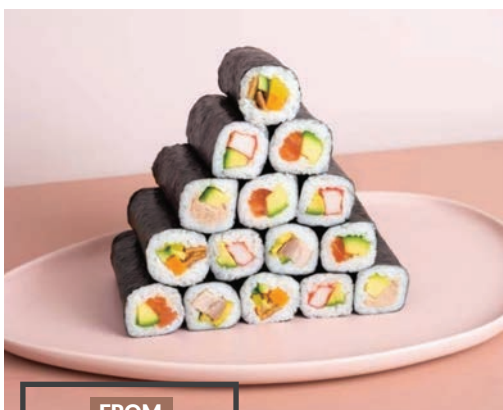
Crisp, fresh salads and piping hot vegies. Free with purchase of main meals from our Bistro Menu. Dine-in or alfresco.

Lunch: 12 noon - 2.30pm
Dinner: 6pm - 8.30pm
7 days.



8584 7266
45 East Terrace,
Loxton SA 5333
loxtonhotel.com.au


Loxton Hotel



FROM

\$2⁵⁰

SUSHI TAKE AWAY BAR

Made fresh daily. Sushi Hand Rolls, Nigiri, Sashimi, Salad, Udon and Party Platters are available. Visit our facebook page for more details.

Monday to Friday: 9am - 5pm
Saturday: 9am - 4pm
Sunday: 10am - 3pm



Shop K04 Renmark
Square Shopping Centre,
227 Renmark Ave, Renmark
facebook.com/DaiHiroSushi



\$12⁸⁰

SINGLE FISH PACK

Renmark Fish and Chips is conveniently located behind the Hotel Renmark, offering a range of great quality food to eat in or takeaway.

Everyday: 11am - 8pm



0498 697 501
121 Fifteenth Street,
Renmark SA 5341
Find us on facebook





FROM
\$15

VIETNAMESE CUISINE

Riverland food truck caterer, bringing to you authentic flavours of Vietnamese cuisine. Through mobile catering events, pop-up kitchen and all special occasions.

Visit our facebook page to see where we'll be appearing next!



☎ 0400 254 430
📍 Berri SA 5343
🌐 Find us on facebook



\$18

LAMB YIROS

Succulent tender lamb marinated in our own secret recipe, cooked over the charcoal. "It's a charcoal thing."

Monday: 11am - 8pm
Tuesday: CLOSED
Wednesday: 4pm - 8pm
Thursday: 11am - 8pm
Friday, Saturday: 11am - 8.30pm
Sunday: 4pm - 8pm



☎ 0416 860 148
📍 37 Renmark Avenue, Renmark SA 5341
🌐 Find us on facebook



FROM
\$19

BEEF, CHICKEN OR PORK SCHNITZELS

Meals available Wednesday - Sunday with Snitty night on Wednesday, Steak & Pint Thursday night, Seafood Saturday and Sunday Roast.

Open 7 days a week



☎ 8583 5343
📍 19-18 Madison Avenue, Monash SA 5342
🌐 Find us on facebook



\$20

STICKY LOXTON LAMB RIBS, GRAINS, SMOKED YOGHURT, ROMESCO

Lamb ribs, marinated in hoisin, honey, ginger and star anise, then slow braised for eight hours. Serve with grains, smoked yoghurt and romesco.

Breakfast 7 days a week
Dinner Wednesday to Saturday



☎ 8582 1692
📍 1329 Old Sturt Highway, Berri SA 5343
🌐 earthrestaurant.com.au



FROM
\$20

LOCAL GRAZING PLATTER/PICNIC BOXES

Visit our new "Home on the Hill" at the Waikerie Silos with access to the clifftop lookout & walking track. With an expanded store, plenty of parking and an exciting new coffee shop experience. The perfect food lovers experience!

New Store & Cafe
Monday to Saturday:
10am - 4pm



☎ 0427 419 037
📍 Waikerie Silos
🌐 illalangi.com.au



\$22

CHICKEN CASHEW STIR FRY

Offering a great variety of freshly made Thai food. Vegetarian, vegan and gluten free options available. Come to our food van for all your Thai food experiences.

Trading at all markets around town and some weekends at BIG4 Renmark, 5pm - 8pm.



☎ 0431 909 527
📍 Renmark SA 5341
🌐 facebook.com/LaaRenmark





\$22

GOURMET LAMB YIROS

Bringing back classic Greek street food! Lamb yiros with charcoal lamb meat, fresh mescaline lettuce, Spanish onion, tomato, shredded cheese and tzatziki sauce.

Monday to Friday:
7:30am - 4pm
Saturday & Sunday:
7:30am - 3pm



☎ 8582 4309
📍 19 Riverview Drive,
Berri SA 5343
🌐 riverjacks.com.au



TAKE AWAY \$22⁵⁰ DINE-IN \$25⁹⁰

PRAWNS WITH CASHEW NUTS

Beautiful large King prawns with a variety of fresh vegetables with a sprinkle of cashew nuts.

Lunch: Wednesday to Sunday
11.30am - 2pm
Dinner: Tuesday to Sunday
5pm - 9pm



☎ 8586 6065
📍 114 Renmark Avenue,
Renmark SA 5341
🌐 Find us on facebook



\$23

TRADIE'S MEAL DEAL

Introducing our latest meal deal... It's the Tradie's Meal Deal... One yiros, lamb, chicken or pork, chips and a soft drink. For only \$23. Now that is great value!!!

Mon & Tues: Closed
Wed & Thurs: 11am - 7pm
Fri & Sat: 10am - 7pm
Sun: 10am - 3pm



☎ 8586 4566
📍 Renmark Ave, Renmark
🌐 riverlandsunfresh.net.au



\$26

ROASTED CAULIFLOWER & SWEET POTATO BOWL

A vibrant bowl filled with cauliflower, sweet potato, portobello mushroom, dukkah, avocado and almond sour cream topped with sweet potato chips.

Monday - Sunday: 8am - Late
Lunch: 12pm - 2pm
Dinner: 5.30pm - 8pm



☎ 8582 3425
📍 45 Shiell Road,
Berri SA 5343
🌐 bigrivergolfandcountryclub.com.au



\$27

CHICKEN SCHNITZELS

The Overland Corner Hotel has the biggest, tastiest, freshest local schnitzels in the Riverland. Freshly made daily to order using our in-house homemade crumb.

Wednesday: 11am - 5pm
Thursday - Saturday: 11am - 9pm
Sunday: 11am - 5pm
Monday & Tuesday: Closed



☎ 0404 725 572
📍 205 Old Coach Road,
Overland Corner SA 5330
🌐 hello@overlandcornerhotel.com.au



\$28

CHICKEN PARMIGIANA

Crumbed chicken breast schnitzel topped with ham, napolitana sauce and mozzarella cheese, served with chips and salad. Wednesday parmi night from \$21.

Open 7 days
Lunch: 12pm - 2pm
Dinner: 5.30pm - 8pm



☎ 8588 2111
📍 31 Barwell Avenue,
Barmera SA 5345
🌐 Find us on facebook





\$28

LASAGNE

Mum's homemade lasagne made from scratch, with a delicious meaty, tomato sauce and cheese filling with a fresh garden salad.

Wednesday: 10am - 4pm
Thursday & Friday: 10am - 8pm
Saturday: 8.30am - 8pm
Sunday: 8.30 - 4pm



☎ 0458 157 577
📍 19 Dalziel Road,
Glossop SA 5344
🌐 thelavendercafe.com.au



\$28⁵⁰

ASIAN STIR FRY NOODLES

This hearty bistro favourite is packed with so much flavour and an added spice kick that is optional. Always cooked fresh and to order, you cannot go wrong with a flavourful mix of Asian flavours, chicken, prawns, veggies and egg noodles.

LUNCH, DINNER & TAKEAWAY
7 days a week



☎ 8541 2999
📍 2 McCoy Street,
Waikerie SA 5330
🌐 waikeriehotel.com



\$29

CHICKEN BREAST SWANEE

Chicken breast pocketed with smoked leg ham, camembert cheese, wrapped in prosciutto served on housemade potato mash served with broccolini and garlic sauce.

10:30am to late
Lunch: 12 noon - 2pm
Dinner: 5.30pm - 8pm



☎ 8570 2003
📍 Hasse Hill Road,
Swan Reach SA 5354
🌐 swanreachhotel.com



\$32⁵⁰

LAMB SHANK

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LUNCH, DINNER & TAKEAWAY
7 days a week



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🌐 waikeriehotel.com



\$32⁹⁰

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Thursday: 4pm - 8.30pm
Friday to Tuesday:
11am - 8.30pm
Wednesday: Closed



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📍 35 Renmark Avenue, Renmark
🌐 facebook.com/
NuisthaikitchenRenmark



\$38

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Meals available
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🌐 terminushotelmorgan.com.au





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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. We also have club classics such as chicken or beef schnitzel, battered butterfish and more.

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Club

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

riverland coffee shop

Not much is better than sitting outside one of the Riverland's many cafés, hotels and clubs enjoying the sunshine and a leisurely coffee. However, brewing coffee at home doesn't need to be difficult, and with the right techniques your home brew can be just as delicious as the coffees served by the professionals. Follow these simple tips, and you'll be on your way to improving your home-brewed coffee.



USE FRESH, WHOLE BEAN COFFEE

A big part of what makes coffee smell and taste so complex and delicious is the presence of aromatic compounds in roasted coffee beans. Immediately after roasting, these compounds begin to escape from the bean in a process called degassing — taking a lot of flavor with them. After eight days, up to 70 per cent of those compounds will be gone.

As time goes on, you lose more flavour, and are left with stale tasting coffee. Grinding coffee will make this process happen faster, exposing more surface area of the bean makes it easier for the compounds to escape. Using only fresh coffee and grinding right before you brew will help ensure you get the most flavourful cup out of your beans.



USE THE RIGHT AMOUNT OF COFFEE

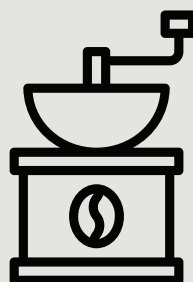
The amount of coffee you use in relation to the amount of water you brew with is what determines how strong or weak a cup of coffee will be.

The more coffee you use, the stronger the cup, the less coffee you use, the weaker the cup. So how do you know how much coffee to use? The best way to think about it is as a ratio between the amount of coffee used to the amount of water used.



USE FILTERED WATER

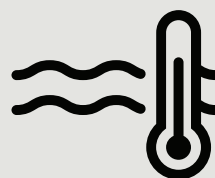
Did you know that about 98.5 per cent of brewed coffee is just water? This means that the quality and taste of water plays a huge role in how your brewed coffee tastes. If the water you're using tastes bad or has any strange odours, your coffee will too. Using purified water is one of the best things you can do for your morning cup.



GRIND AT THE CORRECT COARSENESS OR FINENESS

Different brewing methods require different grind sizes to make great coffee. But how do you know if you're using the right size? There are two really easy ways to tell, time, and taste. If the coffee brews too quickly, it means the grind was too coarse. If it brews too slowly, it means the grind was too fine.

Additionally, if a coffee that tastes too acidic and sour it usually means the grind was too coarse, and if it tastes too bitter, it means the grind was too fine.



MAKE SURE YOUR WATER IS THE RIGHT TEMPERATURE

In order to extract the best flavours out of your coffee, the water you use to brew has to be at the optimal temperature. While the temperature not only affects the speed of the extraction (cooler water brews coffee more slowly than hotter water), it also effects what gets extracted. Much of the pleasant acidity and distinct flavours we love in our coffees wouldn't show up in coffee brewed with water below 90C. Conversely, water 96C will cause a lot more bitter flavours to extract from the coffee.



FULLY SATURATE YOUR COFFEE

When brewing coffee, you want to make sure all of the ground coffee is in contact with water for the same amount of time. And while when you first add water to your pour over or French press, it may seem like the coffee is fully saturated, it's not uncommon to find pockets of dry coffee. The best way to make sure all your coffee gets wet is to give your coffee a brief, light stir right after you add your water.

YOUR ESSENTIAL COFFEE GUIDE



ESPRESSO

- Espresso



FLAT WHITE

- Steamed Milk
- Espresso



CAPPUCCINO

- Milk Foam
- Steamed Milk
- Espresso



COLD BREW

- Ice
- Cold Water
- Coffee Concentrate



AFFOGATO

- Ice Cream
- Espresso



MOCHA

- Whipped Cream
- Milk
- Hot Chocolate
- Espresso



FRAPPE

- Whipped Cream
- Crushed Ice
- Milk
- Cold Coffee



LOXTON CLUB

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📍 27-29 Bookpurnong Terrace, Loxton



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☎ 8582 1411 🌐 berrihotel.com.au
📍 Riverview Drive, Berri SA 5343



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📍 77 Ral Ral Avenue, Renmark SA 5341



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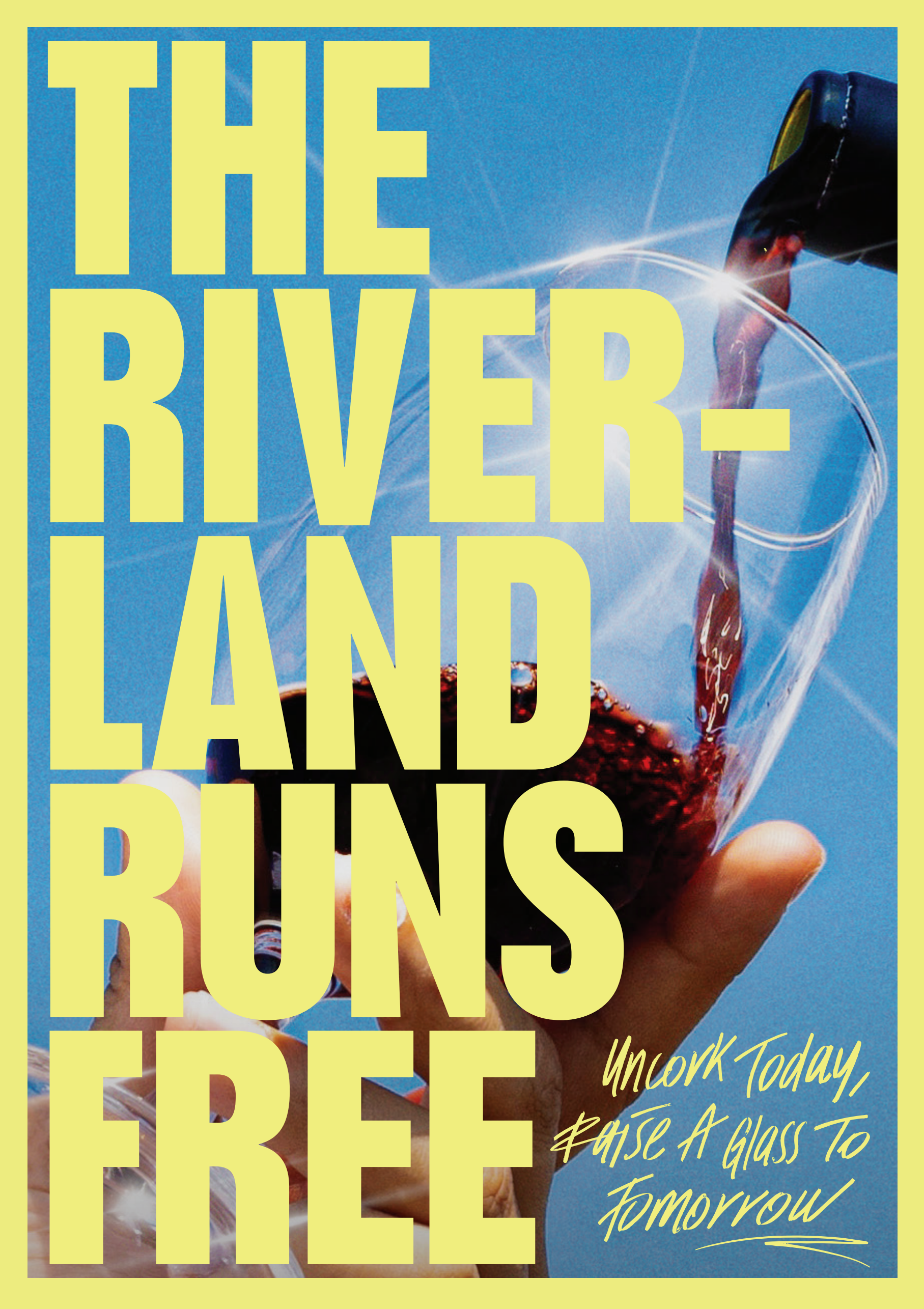
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📍 45 East Terrace, Loxton SA 5333



loxtonhotel.com.au

A hand is pouring red wine from a dark bottle into a clear glass. The background is a bright blue sky with some wispy clouds. The wine is a deep red color and is captured mid-pour, creating a dynamic splash. The overall mood is celebratory and sophisticated.

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Banrock Station
Holmes Rd, Kingston On Murray, SA 5331
bscd@banrockstation.com.au | (08) 8583 0299
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Bassham Wines
27 Bassham Rd, Barmera, SA 5345
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reception@salenaestate.com.au | (08) 8584 1333
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topblockwines.com.au

Whistling Kite Winery
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919 Wines
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jenny@919wines.com.au | 0408 855 272
919wines.com.au

Riverland Wine Centre
8 Pike Creek Rd, Lyrup, SA 5343
hello@riverlandwinecentre.com.au | 0428 831 045
riverlandwinecentre.com.au

With more than 35 wineries to explore, you can savor a glass at the on-site cafe, which serves locally sourced Riverland produce. The Wine Centre boasts one of the most extensive assortments of Riverland wines from the region’s cellar doors, and you’ll also discover a variety of other wineries, including:

Back Verandah
instagram.com/backverandahwines

Byrne Vineyards
byrnevineyards.com.au

Cirami Estate Wines
ciramiestate.com.au

Dominic Wines
dominicwines.com

Heart Of The Murray
heartofthemurray.com

Illalangi
illalangi.com.au

Kristalana Wines
facebook.com/528wine

Matthews Fruit Wines
matthewsfruitwines.com.au

Mundoo Ridge Wines
facebook.com/MundooRidgeWines

Oakworks
oakworkswines@hotmail.com

One Lonely Barrel
onelonelybarrel.com.au

Oxford Landing
oxfordlanding.com

Pike River Wines
riverlandwinecentre.com.au

Settlers Block
settlersblock.com.au

Sixty Eight Roses
instagram.com/sixtyeightroses

Starrs Reach
starrsreach.com.au

Temple Bruer Wines
templebruerwines.com

Toms Drop
tomsdropwines.com.au

The Wine Centre also stocks a selection of Riverland Geographically Indicated wines from the following wineries, which include:

Alex Russel Wines
russellandsuitor.com.au

Polka Drops (Alcohol-Free)
polkadrops.com.au

Prometheus Wines
prometheuswines.com.au

Thistledown Wines
thistledownwines.com

Vanguardist Wines
vanguardistwines.com

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Earth Restaurant	Overland Corner Hotel	BWS Berri
Golden Elephant	Renmark Club	BWS Loxton
Hotel Renmark and SipnSave at Renmark Cellars	Waikerie Hotel Motel and SipnSave Waikerie Hotel	BWS Renmark
Local Cellars Renmark		BWS Waikerie

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eo@riverlandwine.com.au
riverlandwine.com.au



Home kitchen essentials



Here are some must-have kitchen appliances that you can include in your modern kitchen to increase its functionality and make it more efficient and modular. Incorporating such modern appliances into your kitchen can help you create the best modern version of your dream kitchen, which is a comfort to come home to.



COFFEE MAKER

If you are a lover of coffee, then installing a coffee maker in your home kitchen is a must. These machines help you make all types of coffee at the simple press of a button, and you can personalise your coffees with built-in coffee bean grinders, the ability to set brewing schedules and temperatures, and many more exciting features.



AIR FRYER

An air fryer is a combination of convenience, health-conscious cooking, and advanced technology, all in a single unit. An air fryer is one of the must-have kitchen appliances for individuals who are health-conscious but still want to enjoy delicious fried food. With minimal usage of oil, an air fryer is the solution to your health concerns. You can use it to make several products and even for reviving stored food that needs to be light and crispy.



SMART REFRIGERATOR

Smart refrigerators are modern appliances specifically designed to enhance the functionality of traditional kitchens. The features of smart refrigerators go beyond just keeping food cold. These smart appliances include the ability to respond through refrigerator doors, download apps and check the weather. Smart refrigerators are some of the must-have modern kitchen appliances, and you should consider investing in one today.



MICROWAVE

A microwave is one of the essential cooking appliances in today's modern kitchen. Not only can you use it to reheat your food, but you can cook dishes, defrost frozen food, grill, bake cakes and cookies, and several other features. Microwaves are easy to use, easy to clean, and so time-efficient. Smart microwaves have even elevated the user experience.

FUN FACT

The microwave was invented in 1940s by accident. While standing in front of an active radar set working on magnetrons, Percy Spencer noticed the candy bar in his pocket had melted. After experimenting, he ended up creating a high-density, electromagnetic field within a metal box.



ALL-IN-ONE COOKER

This is one of the most versatile kitchen appliances, and it is the lovechild of the functionalities of a pressure cooker, slow cooker, rice cooker, steamer, and more. With easily programmable settings and a digital display, it offers precise control over cooking temperatures and times. You can make several dishes in a multi-cooker, from rice pilafs, to stews and soups, and even desserts. This one-pot design makes it easy to make nutritious modern meals for individuals who want to save time and effort and have cooking hassle-free. It's a convenient addition to any kitchen, so why shouldn't it be a part of yours.

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