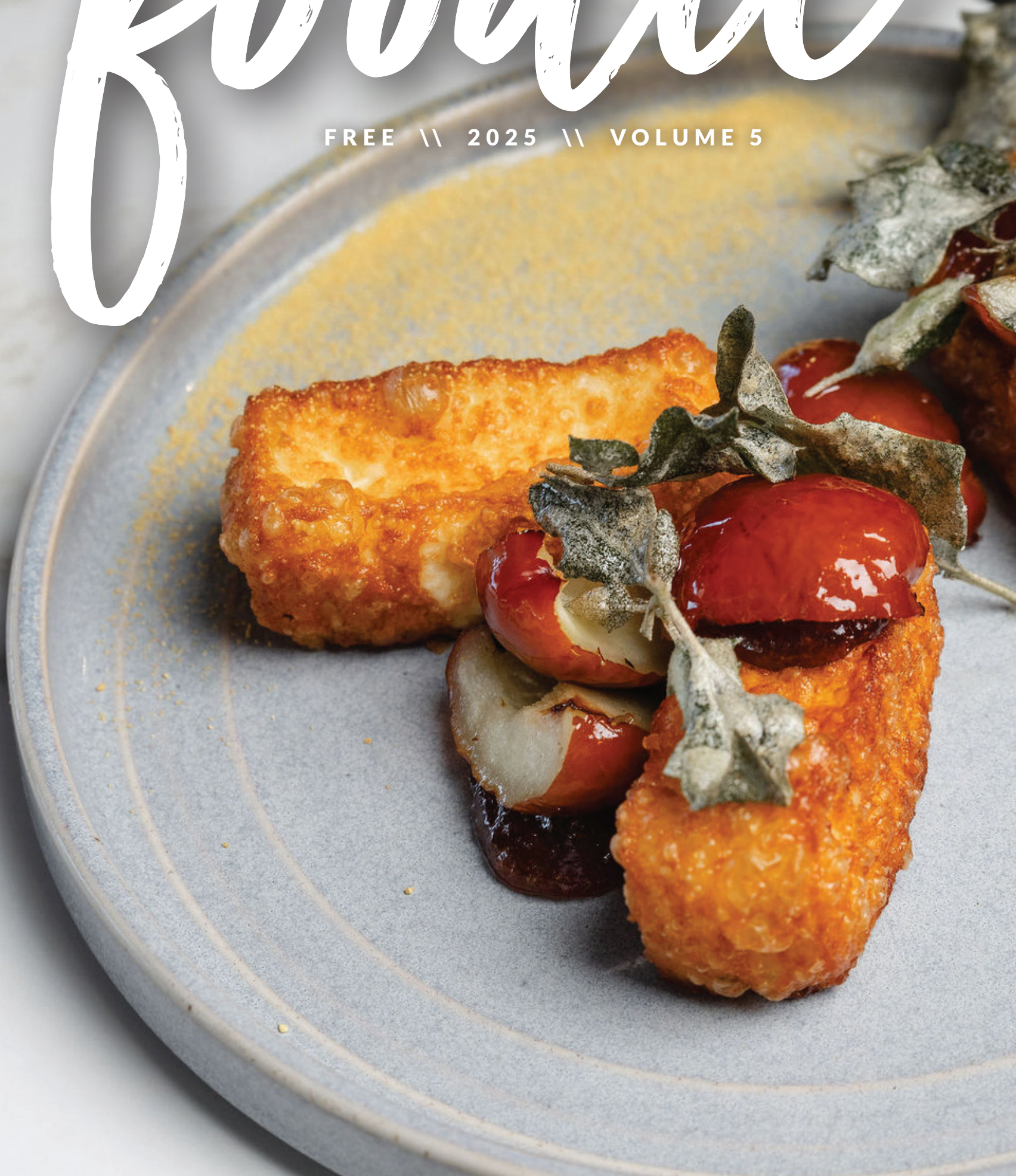


riverland foodie

FREE \ 2025 \ VOLUME 5



WHEN MEAT MATTERS



**SIZZLE UP
SOMETHING
SPECIAL.**

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



inside



ACKNOWLEDGMENT

Cover Photo:
Hotel Renmark -
Temperance Restaurant

Produced by
Taylor Group Media

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riverland foodie

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

The fifth 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 captures what are the must-try flavours, and must-have kitchen appliances, inspired by current trends. We also feature a hearty winter chicken cacciatore recipe for you to try out.

Something new in this year's edition is a guide

to making home-made pickled vegetables, and a look at how to make the ultimate Riverland-inspired cheeseboard.

Compiling this magazine for the fifth 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!

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riverland pantry

The Riverland's numerous agricultural and horticultural producers mean that nearly every ingredient for a special meal can be found inside the region. From

everyday essentials such as eggs and fruits, to unique luxury smallgoods that can take flavour to the next level, there's always something new to try.



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At Little Greek Kitchen, Greek desserts are our speciality! Made to order, we've got you covered for any occasion. Using traditional recipes, Little Greek Kitchen delivers authentic delicious desserts. Stockist: Koch's Foodland Renmark

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📍 Renmark West, SA 5341

halfbarrelhoney.com



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.

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📍 Riverview Drive, Berri SA 5343



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📍 804 Stanitzki Road, Pike River SA 5340



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📍 28 Zante Road, Berri SA 5343



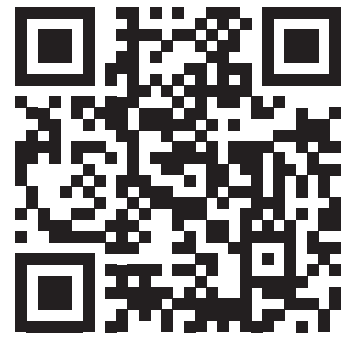
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Friday: 8am — 4pm

Saturday & Sunday: Closed

Closed Public Holidays

BLANCHED | NATURAL | ROASTED | FLAVOURED | CHOCOLATE | BULK



Slow cooker chicken cacciatore with potatoes

This is a hearty, comforting Italian-inspired dish made by simmering chicken, potatoes, bell peppers, onions, garlic, and tomatoes in a savory herb-infused sauce. The slow cooker brings out deep flavors while keeping the chicken tender and the potatoes perfectly cooked. It's an easy, one-pot meal perfect for busy days or comfortable dinners.

PREP 25 MINS
COOK 4-8 HOURS
SERVES 6 PEOPLE

INGREDIENTS:

- 6 bone-in chicken thighs
- 2 tsp salt to season
- 2 tsp pepper to season
- 4 tbsp olive oil
- 1kg baby potatoes, quartered
- 2 tbsp garlic, minced
- 1 medium onion, roughly chopped
- 2 small capsicums, deseeded and diced
- 2 carrots, peeled and sliced
- 500ml crushed tomatoes
- 500ml tomato passata
- 150ml red wine, or beef broth if desired
- 2 tbsp tomato paste
- 2 tbsp parsley, chopped
- 1 tsp dried basil
- 1 tsp dried oregano
- 1 beef stock cube
- 1 cup mushrooms, sliced
- ½ cup pitted black olives

- 1 Season chicken with salt and pepper. Heat a small amount of oil in a pan. Sear chicken first for 3 minutes, until deep golden brown. Rotate and sear the other side for a further 3 minutes.
- 2 Arrange the potatoes in a slow cooker bowl in a single layer. Place the chicken over the potatoes and add the rest of the ingredients over the chicken (except olives and mushrooms).
- 3 Stir to combine. Cover and cook on high for four hours, or low for eight hours, until the chicken is tender and falling off the bone.
- 4 Add in the mushrooms and olives in the last 30 minutes of cooking.
- 5 Season with extra salt, to your tastes and serve over rice, or pasta.

riverland RECIPES

Baileys Chocolate Martini

INGREDIENTS

- 50ml Baileys Chocolate Luxe Liqueur
- 25ml Smirnoff Vodka
- 25ml Arrosto Cold Drip

METHOD

1. Combine all ingredients in a cocktail shaker.
2. Shake and fine strain into glass of choice.
3. Garnish with chocolate shavings.



SIP & TOW
MOBILE BAR

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SERVES 1

Warm Rosedale Kangaroo

INGREDIENTS

- 1 Rosedale kangaroo fillet (300–350g)
- 1 tbsp local olive oil (plus extra to finish)
- Sea salt & cracked black pepper
- 1 cup cherry tomatoes, halved
- ½ small red onion, thinly sliced
- 4–6 Singing Magpie semi-dried figs, sliced
- ¼ cup Riverland activated walnuts
- Zest of ½ lemon

SERVING SUGGESTION

Pair with a chilled **Riverland rosé** or light **grenache**. A fresh, regional expression on the plate.

METHOD

1. **Prep Kangaroo:** Bring meat to room temp, rub with olive oil, season with salt and pepper.
2. **Cook:** Sear on high heat for 2–3 minutes per side (medium-rare). Rest for 5–8 minutes.
3. **Toast Walnuts:** Lightly toast walnuts in a dry pan until aromatic.
4. **Assemble Salad:** Toss tomatoes, red onion, and figs. Plate as a base.
5. **Slice & Serve:** Thinly slice kangaroo against the grain, fan over salad.
6. **Finish:** Drizzle with olive oil, sprinkle with lemon zest and walnuts.

CRISP Coorong Mullet

SERVES 2

INGREDIENTS

Crisp Coorong Mullet

- 4 pieces mullet fillets, deboned
- ¼ cup plain flour
- ¼ cup besan (chickpea flour)
- Pinch Murray River pink salt
- Pinch cracked black pepper
- Pinch lemon myrtle powder

Sicilian Caponata

- ½ red onion, diced
- ½ eggplant, finely diced
- ½ zucchini, finely diced
- ¼ red capsicum, finely diced
- 1 cup cherry tomatoes, halved
- 1 chilli, deseeded and finely diced
- 1 clove garlic, crushed
- 1 teaspoon sugar
- 1 teaspoon sherry vinegar
- Salt and pepper

To Serve

- 1 panini, sliced lengthwise into 4
- 2 slices haloumi
- 2 lemon cheeks
- Olive oil

METHOD

1. **Caponata:** Sauté onion in olive oil. Add remaining vegetables, cook until tender but not mash. Stir in sugar and vinegar. Season to taste.
2. **Panini & Haloumi:** Brush panini with olive oil and grill. Grill haloumi until golden. Grill lemon cheeks, till caramelised.
3. **Mullet:** Mix flour, besan, salt, pepper, and lemon myrtle. Heat a pan with some olive oil and butter, dip mullet into seasoned flour and cook for 2 minutes on each side, remove and drain.
4. **To plate:** Place 2 pieces of panini onto the plate, top with the warm caponata, then top with the mullet. Add haloumi, a piece of lemon (caramelised side up), and finish with a drizzle of olive oil.



Renmark
Club

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



earth
RESTAURANT

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

Homemade Pickled Vegetables

Pickles are having a moment, moving from relish to main event on all the coolest menus. Plus, they're easy to make and look great on Instagram. Here's how to get in on the trend at home.

QUICK PICKLING WITH BRINE (VINEGAR-BASED)

Quick pickles are fast, tangy, and ready to eat in a few hours to days. They're stored in the fridge and don't require fermentation.

Basic Brine Recipe:

- 1 cup vinegar (white, apple cider, or rice vinegar)
- 1 cup water
- 1 tablespoon kosher salt
- 1 tablespoon sugar (optional, for balance)

Flavour add-ins (optional):

- Garlic cloves
- Dill, thyme, or rosemary
- Peppercorns, mustard seeds, coriander seeds
- Bay leaf
- Chili flakes

Instructions:

1. **Prep vegetables:** Wash and cut as desired. Pack tightly into clean jars.
2. **Make brine:** In a saucepan, combine vinegar, water, salt, and sugar. Heat until dissolved.
3. **Add brine:** Pour the hot brine over the vegetables, covering completely.
4. **Cool and seal:** Cool to room temp, seal, and refrigerate.
5. **Wait:** Some are tasty after a few hours; most are best after 1–3 days.

Shelf life: Up to two months refrigerated.

LACTO-FERMENTATION (SALT AND TIME)

Lacto-fermentation uses natural bacteria to preserve and flavour vegetables. It's the method behind traditional sauerkraut, kimchi, and sour pickles.

Basic salt ratio:

- 2 to 3 per cent salt by weight of vegetables. Example: For 1kg of vegetables, use 20g to 30g of salt

For most home recipes, a general rule is 1 tablespoon of salt per 2 cups water for a brine.

Types of ferments:

- **Dry-salted (self-brining):** Cabbage or shredded veggies are salted directly to draw out liquid (such as sauerkraut).
- **Brine-based:** Whole or chopped veggies submerged in a saltwater solution.

Instructions (brine ferment example):

1. **Prep vegetables:** Clean and cut as needed. Place in a clean jar or crock.
2. **Make brine:** Dissolve non-iodized salt (sea or kosher) in water.
3. **Submerge:** Pour brine over vegetables. Use a weight (small plate, fermentation weight, or zip bag filled with brine) to keep veggies fully submerged.
4. **Cover:** Use a fermentation lid, cloth, or loose-fitting lid to allow gas escape.

5. **Ferment at room temperature:** For three to seven days for mild flavour, or two to four weeks for stronger sourness. Taste periodically.
6. **Store:** Once flavor is right, seal and refrigerate.

Shelf life: Six months in the fridge.

Signs of a healthy ferment:

- Bubbles (carbonation)
- Cloudy brine
- Pleasant sour smell

Avoid if:

- Brine is slimy or smells putrid
- Mold appears (white kahm yeast is okay and removable; black or pink mold is not)

Tools that help:

- Glass jars with lids (mason jars)
- Fermentation weights or small jars
- Airlock lids (optional)
- Digital kitchen scale (especially for salt measurements)
- Funnel

Best vegetables for pickling:

- Cucumbers (sliced or spears)
- Carrots (sticks or rounds)
- Red onions (sliced)
- Radishes
- Green beans
- Cauliflower florets
- Jalapeños or other chilies

Best Vegetables for Fermentation:

- Cabbage (sliced thin)
- Carrots
- Radishes
- Turnips
- Cucumbers
- Cauliflower
- Garlic
- Green beans





TRY PAIRING BASSHAM RED WINES WITH:

- Grilled or roasted lamb, pork, beef 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:

- Fresh or grilled prawns
- Greek salad
- Steamed mussels
- Roast chicken or salmon
- White bean soup
- Spaghetti carbonara

Bassham still stuns in red and white

THE ONGOING EXPLORATION OF UNIQUE RED AND WHITE VARIETIES MAKES BASSHAM WINES THE PERFECT PAIRING FOR AN UNFORGETTABLE RIVERLAND FOOD EXPERIENCE.

The Glossop-based winery has been a long-time favourite of both locals and visitors to the region, and boasts a range of wines that can suit both sunny days along the Murray River, or winter evenings by the fire at home.

Valerie said Bassham's red wine varieties – including alternatives like mencia, graciano and nero d'avola, or a classic shiraz – allowed tasters to explore cuisines from numerous cultures.

"A third of our range is now light reds... however we still sell more big reds in emerging varieties, such as lagrein wine and durif," Valerie said. "Something like a montepulciano I

think can be paired with anything, because it's soft and such a versatile wine.

"I'm saying all the time we haven't made enough of it, because we run out so quickly."

Bruce said Bassham's white wines – including varieties such as petit manseng, vermentino and albarino – reflected and paired well with French cuisines.

"These varieties have been pumped into the rest of Europe for centuries," he said.

"People can explore the tastes and cultures of other countries through these wines."



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WINES

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

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riverland eats



DISCOVER THE RIVERLAND'S EXPANDING CULINARY SCENE AND DIVERSE DINING EXPERIENCES

Embark on a delicious journey through the Riverland's vibrant and ever-growing tapestry of cuisines and cultures.

Whether you're craving a hearty breakfast, a relaxed lunch, or an indulgent dinner, you'll find a world of flavours waiting to be explored. From wood-fired pizzas to rich Indian curries - and everything in between - the region serves up

something to satisfy every palate.

Bring along your family and friends to sample the best dishes the Riverland has to offer, often served with a side of breathtaking river views.

With new eateries and cultural influences continually adding to the mix, there's never been a better time to taste your way through this diverse and dynamic destination.



FROM

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

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🌐 facebook.com/mishes_kitchen



HALF

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Open Hours:
7 days from 11am
Lunch: 12-2pm Dinner: 6-8.30pm



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📍 9 Railway Terrace,
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Tuesday: CLOSED
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Thursday: 11am - 8pm
Friday, Saturday: 11am - 8.30pm
Sunday: 4pm - 8pm



☎ 0416 860 148
📍 37 Renmark Avenue,
Renmark SA 5341
🌐 facebook.com/RiverlandCharcoalChicken



FORKFUL OF FACTS

- 1 **Cheese is the most stolen food in the world.**
About 4% of all cheese made globally is stolen, making it the black market's favourite snack.
- 2 **Honey never spoils.**
Archaeologists have found 3,000-year-old pots of honey in Egyptian tombs - still edible!
- 3 **Worcestershire sauce is made with anchovies.**
Yes, that umami kick comes from fermented fish. It's basically a liquid Caesar salad.
- 4 **The popsicle was invented by an 11 year old.**
Frank Epperson accidentally left a soda and stir stick outside in the cold in 1905. A frozen legend was born.
- 5 **The world's most expensive coffee is made from... poop.**
Kopi Luwak is made from beans eaten and "passed" by civet cats. Pricey and controversial.

riverland eats



\$19

SPICY CHICKEN BURGER

Make sure to check out C.J. Eats on Facebook to keep up to date with our location and times.



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📍 Waikerie SA
🌐 facebook.com/C.J.Eats



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Friday - Sunday
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🌐 loxtonclub.com.au



LOXTON CLUB



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✉ jimmyscruisinkitchen@gmail.com
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Open 7 days a week



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and cheese filling with a fresh garden salad.

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Glossop SA 5344
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\$29

CHICKEN BREAST SWANEE

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

10.30am to late
Lunch: 12pm - 2pm
Dinner: 5.30pm - 8pm



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



\$29

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



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📍 31 Barwell Avenue,
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\$30

CHICKEN SCHNITZELS

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

Wednesday: 11am - 4pm
Thursday - Saturday: 11am - 9pm
Sunday: 11am - 4pm
Monday & Tuesday: Closed



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



\$32⁹⁰

TAMARIND COD

Locally farmed Murray Cod, served in a warm tamarind sauce and topped with a fresh herb salad.

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



8586 4439
35 Renmark Avenue, Renmark
facebook.com/
Nui'sThaiKitchenRenmark



\$36

LAMB SHANK

Slow cooked braised lamb shank in red wine tomato and herb, served with creamy mash potato and broccolini.

Gluten-free.

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Lunch: 12pm - 2pm
Dinner: 5.30pm - 8pm



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\$40

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see opening times.



0439 761 904
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Paruna SA
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Vegan Nasi Goreng

INGREDIENTS:

Rice & Vegetables

- 2 shallots, sliced
- 1 tbsp olive oil
- 1 carrot, thinly sliced
- 1 red capsicum, sliced
- 200g white cabbage, shredded
- 1 tbsp soy sauce
- 250g brown basmati rice (cooked)
- Salt, pepper, 1 chilli
- 30g roasted peanuts, chopped
- 1 bunch coriander leaves, chopped
- 1 lime, cut into wedges

Spice Paste

- 2 tbsp water
- 1 tsp tomato paste
- 1 tsp maple syrup
- ½ tsp toasted sesame oil
- 2 chillies
- 2 garlic cloves
- 5cm ginger
- 1 lemongrass stalk
- 2 shallots

Plant-based eating is rapidly expanding in Australia, driven by growing health, environmental, and animal welfare concerns. Supermarkets and restaurants across the country are increasingly offering vegan and plant-based options to meet rising consumer demand.

- 1 Blend all spice paste ingredients until smooth. Set aside.
- 2 Stir-fry shallots in oil for 2-3 minutes. Add carrot and capsicum, cook 2-3 mins. Add cabbage and soy sauce, cook 2-3 mins. Remove from pan.
- 3 Cook spice paste in wok for 2 minutes until fragrant. Add rice and veggies, stir to combine.
- 4 Season with salt and pepper, then top with peanuts, coriander, and chilli. Serve with lime wedges.





THE BEST RIVERLAND

cheese board

FEW things capture the essence of the Riverland region quite like a beautifully prepared cheese board. With its sun-drenched orchards, artisan producers, and access to premium local ingredients, the Riverland offers everything you need

to create a gourmet grazing experience that celebrates the region's bounty. Whether you're entertaining friends on the banks of the Murray River or enjoying a quiet evening at home, here's how to prepare the best Riverland-inspired cheese board.



Start with the main event, cheese

The heart of any cheese board is, of course, the cheese. Look for:

- **Aged cheddar or vintage gouda** – sharp and crumbly for contrast.
- **Soft cheeses** like brie or camembert – especially those infused with native herbs or local fruits.
- **Goat cheese logs** – often available rolled in crushed pistachios or dried apricots.

Include a variety of textures and milk types (cow, goat, sheep) for a more dynamic spread.



Add local cured meats

No board is complete without a thoughtful assortment of meat.

- **Riverland smoked lamb or venison** – locally sourced and cured meats bring authentic flavour.
- **Prosciutto and salami** – available from local butchers.
- **Game meats** like kangaroo are increasingly available from specialty Riverland producers.

Aim for a mix of textures and flavour profiles – something salty, something spicy, and something mild. Between Berri North Meat Store, and Rollbusch Quality Meats, you will have endless options.



Feature seasonal Riverland produce

Incorporate:

- **Fresh stone fruits:** apricots, peaches, nectarines.
- **Citrus slices** like blood orange or mandarins.
- **Dried fruits** such as sun-dried figs, dates, and raisins.
- **Roasted almonds and pistachios** are local and flavourful additions that provide crunch.

Try QuirkyCots' wide range or pop into Riverland Sunfresh for a huge variety of nuts and goodies.



Choose fresh-baked bread and crackers

Offer an assortment of vessels to carry your meats and cheeses:

- **Locally baked sourdough** or crusty baguettes.
- **Seeded crackers** with native herbs like lemon myrtle or wattleseed.
- **Lavosh or flatbreads** with Riverland olive oil.

Make sure to include both hearty and delicate options. Check out Illalangi Gourmet Foods for inspiration.



Add the extras

Elevate your board with local condiments:

- **Fig and citrus chutneys** – sweet and tangy companions to cheese.
- **Olive tapenade or sun-dried tomato pesto** – rich and savory.
- **Pickled vegetables** – like carrots, beets, or cucumbers.
- **Local honey or quince paste** – drizzle over brie or pair with a sharp cheddar.

Try Singing Magpie Produce's Sticky Quince Figs, or add Half Barrel Honey's honeycomb for a sweet addition.

Final tip

The best Riverland cheese board isn't just a collection of snacks – it's a storytelling platter. Choose items that reflect the seasons, support local producers, and honour the region's rich agricultural heritage. It's a feast for the eyes as much as the palate.



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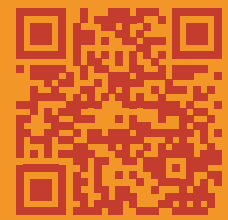


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The rise of the carnivore diet

THE carnivore diet — an all-animal-product way of eating — has gained popularity across the globe, including in Australia.

Based on the principle of consuming only meat, fish, eggs, and animal fats while eliminating plant-based foods, this diet appeals to those seeking simplicity, weight loss, or relief from autoimmune and digestive issues.

In Australia, the carnivore diet is increasingly accessible due to the country's strong livestock industry. High-quality beef, lamb, and pork are readily available from local butchers and supermarkets.

Many Australians also have access to grass-fed and pasture-raised meat, which is often preferred for its nutritional profile and ethical sourcing. Kangaroo meat, a lean and uniquely Australian option, is also commonly included in carnivore diets. Cooking at home remains the easiest way to stay compliant with the diet.

Supplements such as magnesium, potassium, or vitamin C may also be considered, though some proponents argue that organ meats, like liver and kidney, provide all necessary nutrients if consumed regularly.



The carnivore diet is highly restrictive and may not be suitable for everyone. It is important to consult with a qualified healthcare provider before making significant dietary changes, especially if you have pre-existing health conditions or nutritional concerns.

FIVE DAY SAMPLE MEAL PLAN

DAY ONE

- Breakfast: Three pasture-raised eggs, two rashers of bacon
- Lunch: Ribeye steak, sea salt
- Dinner: Grilled lamb chops, beef liver (50g)

DAY FOUR

- Breakfast: Scrambled eggs with minced liver (hidden in eggs)
- Lunch: Beef burgers (no bun), cheese (if tolerated)
- Dinner: Grilled rump steak, soft-boiled eggs

DAY TWO

- Breakfast: Kangaroo mince patties
- Lunch: Roast chicken thighs (with skin), chicken broth
- Dinner: Beef sausages (check ingredients), one hard-boiled egg

DAY FIVE

- Breakfast: Three eggs, leftover pork belly
- Lunch: Sardines or mackerel (in olive oil or brine)
- Dinner: Grilled kangaroo steak, chicken liver pâté (optional)

DAY THREE

- Breakfast: Two eggs fried in ghee, leftover lamb chops
- Lunch: Grilled barramundi or snapper fillets
- Dinner: Pork belly, bone broth

TIPS

- Hydration: Drink water liberally.
- Cooking Fats: Use beef tallow, ghee, duck fat, or butter.
- Optional Additions: Dairy (cheese, cream) if tolerated; avoid if you're strict.

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Coffee culture taking over the country

AUSTRALIA'S coffee culture has long been renowned for its quality, innovation, and community-driven ethos.

Over the past two decades, what began as a vibrant urban phenomenon in cities like Melbourne and Sydney has evolved into a nationwide and even global influence.

Australian coffee culture is now celebrated throughout the country, and increasingly in rural communities like the Riverland, and also internationally, shaping how the world drinks and thinks about coffee.

Central to this expansion is the flat white – a signature Australian creation that has gained popularity worldwide. Originally

developed in the 1980s, the flat white balances espresso strength with silky microfoam, offering a refined alternative to milk-heavy lattes and cappuccinos. Its global success, particularly in the UK and the US, showcases the growing influence of Australia's coffee scene.

Beyond specific drinks, Australian cafés are known for their emphasis on quality, sustainability, and craft. Independent cafés outnumber international chains, with baristas often trained to a high standard. Specialty coffee, single-origin beans, and direct trade practices are the norm. This emphasis on excellence has set a benchmark now emulated globally.

Australian coffee culture also prioritises the social experience.

Cafés serve as community hubs where design, food, and hospitality intersect. This holistic approach has inspired café openings



in cities from Tokyo to New York, modeled on the Australian style – minimalist aesthetics, all-day brunch menus, and an unhurried atmosphere.

As Australians continue to innovate – from nitro cold brews to sustainable roasting methods – the coffee culture only deepens its global reach. While rooted in

a local tradition of craftsmanship and connection, Australian coffee culture has become a worldwide ambassador for thoughtful, high-quality coffee.

Whether you're in a Melbourne laneway, a London borough, or overlooking the Murray River, the influence is unmistakable – and still growing.



Riverland Coffee Shop

Riverlanders are no strangers to a good cup of coffee, and the region is seeing a growing number of specialist cafés where this art is taken seriously. Whether you're starting your day, or catching up with friends for a cappuccino, there's great choices in all local towns.



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THE FRUIT PACKER'S DAUGHTERS

Introducing The Fruit Packer's Daughters, our licensed, destination café aboard the Murray River Queen! A homage to an industry so central to the Riverland. Think freshly squeezed OJ, orange & poppy seed cake, gourmet pies and fresh salads with a local twist!

☎ 08 8541 4411 🌐 themurrayriverqueen.com.au
📍 Grant Schubert Drive, Loxton SA 5333



PADDLE DUCK COFFEE & BREW

Paddle Duck Café is a cozy spot in Renmark, South Australia, offering fresh, quality breakfast and lunch options. Known for its relaxed vibe, the café serves up espresso coffee, light meals, and cold drinks—perfect for a morning start or a midday break.

Follow us on Instagram @paddleduck.renmark
📍 Shop 5/229 Twentyfirst Street, Renmark SA 5341



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 take away. Delicious barista made Amanti coffee is available. Vegetarian, vegan and gluten-free options also available. Open seven days a week.

☎ 8586 6156
📍 Renmark Avenue,
Renmark SA 5341



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📍 32 East Terrace, Loxton SA 5333



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



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murray-brews-coffee.square.site/



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☎ 08 8584 5760
📍 24 East Terrace, Loxton SA 5333



MUST-HAVE Kitchen Appliances FOR 2025

IN 2025, key trends in kitchen appliances include smart features, multifunctionality, and compact design. Expect to see more induction ranges, dual fuel ranges, and appliances with integrated smart technology like AI-powered cooking assistance. Leading the charge are brands like Ninja, Breville, Smeg and KitchenAid, all pushing the boundaries of innovation and style.



BREVILLE THE SMART TOAST

Smart kitchen appliances are all the rage, and Breville's intelligent toaster is here to elevate your humble, everyday toast. The six pre-set settings give you optimal browning control so you can achieve your ideal crisp and colour, while the LED progress indicator and countdown timer ensure accurate, flawless toasting. Plus, thanks to the sleek stainless steel construction with a removable crumb tray, cleaning up after is easier than ever.



POWERXL AIR FRYER OVEN

If you're looking for an air fryer that does a whole lot more than just air fry, this is the appliance for you. The PowerXL Air Fryer Oven seems to have all the benefits of both an oven model and a basket model because it's a multi-cooker, capable of dehydrating, grilling, roasting and a lot more.



KITCHENAID KSM 180 DESIGN SERIES FOOD MIXER

A food mixer is an essential kitchen appliance in any household, so why not go for one as versatile and sleek as the KitchenAid KSM 180? Blurring the line between appliance and art, this mixer will elevate the look of your kitchen. With over 10 attachments, you can easily make everything from fresh pasta and veggie noodles, to burgers, ice cream and more. The 10 speeds are perfect for tackling nearly every recipe with chef-level precision.



NINJA CREAMI ICE CREAM MAKER

The Ninja Creami has taken TikTok by storm, and for good reason. After all, who wouldn't love the idea of enjoying home-made ice cream every night? Whether you're in the mood for something indulgent or light, this small kitchen appliance makes it easy to create desserts that fit your lifestyle. Powered by Creamify technology and featuring an innovative re-spin function, it breaks down a uniform frozen block into an incredibly smooth, creamy texture.



VITAMIX A3500 ASCENT SERIES SMART BLENDER

Four program settings (for smoothies, hot soups, dips and spreads, and frozen desserts) automatically adjust to the container size you've selected, process your recipes, and stop the blender when complete. Built-in wireless connectivity will allow Ascent Series blenders to evolve with the latest innovations for years to come.



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A hand is pouring red wine from a dark bottle into a clear glass. The background is a solid blue color. The wine is a deep red color and is captured mid-pour, creating a dynamic splash. The hand holding the glass is visible at the bottom, and the bottle's neck is at the top right.

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Mallee Estate
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sales@malleeestate.com.au | (08) 8595 1099
malleeestate.com.au

Ricca Terra Wine Room
189 Murray Ave, Renmark, SA 5341
admin@riccaterrafarms.com.au | 0411 370 057
riccaterra.com.au

Spook Hill (By Appointment Only)
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mail@spookhillwines.com
spookhillwines.com

Top Block Wines
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topblockwines@gmail.com | 0408 245 749
topblockwines.com.au

Whistling Kite Winery
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adam@whistlingkitewines.com.au | 0421 384 658
whistlingkitewines.com.au

919 Wines
39 Hodges Rd, Glossop, SA 5344
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

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
onelonlybarrel.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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Berri Hotel	Loxton Hotel	BWS Barmera
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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