

THE DELI at WANDERING COOKS

available every day Mo & Tu 4 – 8pm // We & Th 12 - 8pm // Fr & Sa 12 – 9pm // Su 12 – 8pm

At Wandering Cooks we highlight exceptional food from special producers, some of who use our kitchens.

Drinking Companions

Kaffir Lime & Chilli Granola v \$5.50
a next level bar snack – trust us on this one!

A Wandering Cooks Original // Oats // Peanuts // Coconut // Crunchy // Slightly Spicy // Addictive

Mixed Coolmunda Olives vgn, gfo \$7
served with lightly toasted sourdough bread

Queensland // Organic // Marinated In-House

Camel Dairy Fromage Blanc vg, gf \$9
served with preserved lemon and cherry tomatoes

Summerland Farm, QLD // Camel Milk // Fresh

But I want more!

Ploughman's Board v, gfo \$28
chunks of cheese, pile of bread, Pepe Saya butter, house pickle, chutney, crunchy vegetable, seasonal fresh fruit

Planter's Plate vgn, gfo \$26
Fenn smoked sesame cheese, pile of bread, olive oil, house pickle, chutney, crunchy vegetable, seasonal fresh fruit

add to your Board or Plate:

Lightly Smoked Ham gf \$7
Backfatters, QLD // Free Range // Heritage Breed

Extras

Crust & Co Peasant Loaf \$3 for 2 slices
served lightly toasted with Pepe Saya salted butter
Brisbane // Sourdough // Slow Fermented

Naked Crackers gf \$4 for 8 // \$8 for 16
\$12 for 34 (whole pkt)
Made at Wandering Cooks // Gluten Free

Blue Corn Totopos gf \$4.50 for 75g
Organic // Made in Australia // Gluten Free

Good things come in threes

Most of these plates come with a handful of divine crackers, toasted sourdough bread or blue corn totopos. If you would like more, you are welcome to purchase extra separately.

Le Roi Roquefort gfo \$12
served with pear-vanilla aigre doux and fresh celery

Will Studd import from France // Raw Ewe's Milk // Blue // Rich Texture // Salty-Sweet Finish

Bruny Island Cheese Co C2 v, gf \$16
served with candied cumquats and apple butter

Tasmania // Raw Cow's Milk // Aged 12 Months // Sweet Aroma // Mildly Nutty

Selection Rolf Beeler Gruyere AOP \$14
served with candied mandarin peel and caraway crumble

Fribourg Alps, Switzerland // Raw Cow's Milk // Aged 18 months // Aromatic // Fruity

Fenn Smoked Sesame Cheese vgn, gf \$14
served with red onion pickle and shiso leaves

Made by Alejandro Cancino, Brisbane // Plant Based // Tart // Smokey // Creamy

Fricandeaux gfo, df \$15
served with ruby sauerkraut and pear butter aigre doux

Bundarra Berkshire, NSW // Pastured Reared Heritage Breed Pork // Savoury // Fresh

French Ham gf, df \$15
served with Picklehead cucumber pickle and beer jam

Bundarra Berkshire, NSW // Pastured Reared Heritage Breed Pork // Chewy // Peppery

Here's what all those little letters mean...

v vegetarian // vgn vegan // vgn0 vegan option available // gf gluten free // gfo gluten free option available

DAILY SPECIAL FOOD MAKERS

We've got fabulous food makers serving up delicious meals throughout the week. These people are close to our heart, and the descriptions below are just a taster of what's in store for you.

Tuesdays

Little Lamb

from 5 – 8pm

run by Alissa and Kylie, taking an opportunity to experiment with vegan creations

Wednesdays

Flavours of Mexico

from 5 – 8pm

run by Marina Jeminez, made from scratch, seconds before you eat it

Thursdays

Mussel Brothers

from 6 – 8pm

run by Troy and Heath Lake, sustainably sourced mussels with incredible sauces

Indie Treats

from 5.30pm

run by Tanya Krikke of Breakfast Club, her bowls are vegan and full of indie pizzazz

Peruvian Munchies

from 5.30pm

run by Diana Small, just empanadas, just amazing

Fridays

Vurger

from 5 – 9pm

run by Alissa Lamb, bringing veggie burger bliss to your Friday nights

Peruvian Munchies

from 5 – 9pm

run by Diana Small, the most tasty dishes from her mother country

Saturdays

The Spicy Chef

from 12 – 9pm

run by Yuki and Susan, killer dumplings and other Szechuan delights

Sundays

Every Sunday our bar opens from 10am for Boozy Brunch cocktails, wines and beers. We also have these tasty treats on offer from early until late...

The Breakfast Club

from 7am – 1pm

run by Tanya Krikke, vegan breakfasts that offer omnivores delicious things too

The Steepery

from 7am – 1pm

run by Kym Cooper, curating an exceptional range of pure leaf teas for you to indulge in

alternate Sundays

MX Flavour

from 8am – 4pm

run by Ileana Navarro, fortnightly specials that capture the taste of Mexican home cooking

The Spicy Chef

from 7am – 3pm

run by Yuki and Susan, making Szechuan breakfasts and yum cha to rock your Sundays