

THE DELI at WANDERING COOKS

available every day Mo & Tu 5 – 8pm // We & Th 5 - 10pm // Fr & Sa 12 – 10pm // Su 12 – 8pm

At Wandering Cooks we highlight exceptional food from special producers, some of whom 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 // Australian Olive Oil

Corn Totopos gf, vgn **\$9**

served with mango chutney and sesame cheese

Fenn Cheese by Alejandro Cancino, Brisbane // House Chutney // Fruity // Tangy // Slightly Spicy

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, Nutsy Cashew Cheeze, 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

Good things come in threes

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

Le Roi Roquefort gfo **\$12**

served with rosé soaked figs and preserved lemon

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

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 seasonal greens

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

Paprika Nutsy Cheeze vgn, gf **\$12**

served with pickled jalapeño and corn totopos

Made by Nutsy Nut Dairy, Brisbane // Plant Based // Exotic // Spicy // Creamy

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 // vgno 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.

Please order directly from the kitchen fronts which can be found across from the bar.

Tuesdays

Marché Gourmand

from 5 – 8pm

run by Sabrina Ravail, exploring further into the world of galettes for dinner because why not?!

Wednesdays

Flavours of Mexico

from 5 – 9pm

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

The Pie Hole

from 5 – 9pm

run by Susie Yang, tasty sweet and savoury old fashioned pies

Thursdays

Mussel Brothers

from 5 – 9pm

run by Troy Lake, sustainably sourced mussels with incredible sauces

The Spicy Chef

from 5 – 9pm

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

Rani's cuisine (from January 18th)

from 5 – 9pm

run by Rani Veerassany, delightful Mauritian and Indian curries that will keep you coming for more

Fridays

Indie Treats

from 5 – 9pm

run by Tanya Krikke, her bowls are plant-based and full of indie pizzazz

MX Flavour

from 5 – 9pm

run by Ileana Navarro, delicious food that captures the taste of Mexican home cooking

The Spicy Chef

from 5 – 9pm

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

Check next page for our weekend offerings

WEEKENDS AT WANDERING COOKS

Sunday's Coffee is available from the coffee house located outside on Saturdays and Sundays from 7:30am. Founder Josh Russell prides himself on visiting the coffee farms all of the coffee beans are grown and we reckon that's pretty cool.

Saturdays

Alphabet Café **from 7:30 – 1:30pm**

run by Zoe and Meghan Tulleners, donuts to die for (Available in our little café in the garden)

Marché Gourmand **from 7:30 – 1:30pm**

run by Sabrina Ravail, serving her decadent quiches and authentic gallettes

Zandi Organics (from 20th January) **from 8 – 11am**

run by Bel Lloyd, enticing you with her herbal lattes

East by Middle East **from 12 – 9pm**

run by Baljit Singh, with Persian and Punjabi inspired goodness for lunch and dinner

The Spicy Chef **from 2 – 9pm**

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

Little Island Street Food **from 5 – 9pm**

run by Hayley and Dami, showing off their love for the tasty Sri Lankan food of Dami's roots

Sundays

Every Sunday our bar opens from 12pm for Boozy Brunch cocktails, wines and beers. We also have these tasty treats on offer from early until late...

Alphabet Café (from 21st January) **from 7:30 – 1:30pm**

run by Zoe and Meghan Tulleners, branching out into breakfasts

The Steepery **from 8 – 11am**

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

Rani's Cuisine **from 5 – 9pm**

run by Rani Veerassamy, Mauritian and Indian curries that will keep you coming for more

The Pie Hole **from 5 – 9pm**

run by Susie Yang, tasty sweet and savoury old fashioned pies