

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

Alto Misto Olives vgn, gfo \$7

served with lightly toasted sourdough bread

Queensland // Organic // Australian Olive Oil

Corn Totopos gf, vgn \$9.50

served with peach 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

Lightly Smoked Ham gf \$7

Backfatters, QLD // Free Range // Heritage Breed

Toasties

Something yum to fill your tum. Please ask at the bar if toasties are being served today or make your selection from The Deli does Toasties menu (if attached).

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 vanilla pear butter aigre doux and caraway crumble

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

Fenn Smoked Sesame Cheese vgn, gf \$14

served with pickled cherry tomatoes and basil

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 // vgnno vegan option available // gf gluten free // gfo gluten free option available

Food & Drink at Wandering Cooks

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

Coffee & tea plus smaller meals and snacks are available every day from our little shed at the bottom of the beer garden.

Please order directly from the makers in their kitchen windows, or from the bar or café if you are ordering from The Deli.

COFFEE & TEA

6:30am – 2pm weekdays

7am – 12pm weekends

BAR

5pm – 8pm Mon – Tues

5pm – 10pm Wed - Thurs

noon – 10pm Fri, Sat & Sun

Mondays

BREAKFAST 6:30am – noon

The Deli does Breakfast

a home-away-from-home breakkie with a gourmet twist: utterly delicious granolas, spreads, yoghurts and breads, all made by local artisans with the greatest of care

LUNCH 11:30am – 1:30pm

Marché Gourmand

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

The Whole Box

run by Adrienne Jory, her salad boxes will leave you feeling wholesomely fulfilled

DINNER 5pm – 8pm

The Deli

a light selection of special bar snacks, raw milk cheeses and vegan nibbles

Little Lamb

run by Kylie Lamb, her plant-based pastas, all made from scratch, are bright, original and utterly more-ish

Tuesdays

BREAKFAST 6:30am – noon

The Deli does Breakfast

a home-away-from-home breakkie with a gourmet twist: utterly delicious granolas, spreads, yoghurts and breads, all made by local artisans with the greatest of care

LUNCH 11:30am – 1:30pm

Marché Gourmand

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

The Whole Box

run by Adrienne Jory, her salad boxes will leave you feeling wholesomely fulfilled

DINNER 5pm – 8pm

Marché Gourmand

exploring further into the world of crepes and gallettes for dinner because... why not?!

Mussel Brothers (coming soon)

run by Troy Lake, sustainably sourced mussels and seafood, accompanied by incredible sauces

The Deli

a light selection of special bar snacks, raw milk cheeses and vegan nibbles

Wednesdays

BREAKFAST 6:30am – noon

The Deli does Breakfast

a home-away-from-home breakkie with a gourmet twist: utterly delicious granolas, spreads, yoghurts and breads, all made by local artisans with the greatest of care

LUNCH 11:30am – 1:30pm

Marché Gourmand

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

Yes, Joy

run by Rachel Joy Surgeoner, her seasonal salads and baguettes showcase locally sourced ingredients

The Whole Box

run by Adrienne Jory, her salad boxes will leave you feeling wholesomely fulfilled

DINNER 5pm – 9pm

Flavours of Mexico

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

The Pie Hole

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

The Deli does Toasties

The Deli takes some of its fave foods and transforms them into toasties that will make any gourmand swoon

Thursdays

BREAKFAST 6:30am – noon

The Deli does Breakfast

a home-away-from-home breakkie with a gourmet twist: utterly delicious granolas, spreads, yoghurts and breads, all made by local artisans with the greatest of care

LUNCH 11:30am – 1:30pm

Marché Gourmand

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

The Whole Box

run by Adrienne Jory, her salad boxes will leave you feeling wholesomely fulfilled

DINNER 5pm – 8pm

The Deli does Toasties

The Deli takes some of its fave foods and transforms them into toasties that will make any gourmand swoon

Wow Dumplings

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

Rani's Cuisine

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

East by Middle East

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

Fridays

BREAKFAST

6:30am – noon

The Deli does Breakfast

a home-away-from-home breakkie with a gourmet twist: utterly delicious granolas, spreads, yoghurts and breads, all made by local artisans with the greatest of care

LUNCH

11:30am – 1:30pm

Marché Gourmand

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

The Pie Hole

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

The Whole Box

run by Adrienne Jory, her salad boxes will leave you feeling wholesomely fulfilled

The Deli (til 5pm)

a light selection of special bar snacks, raw milk cheeses and vegan nibbles

DINNER

5pm – 9pm

Indie Treats

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

Flavours of Mexico (til midnight)

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

Wow Dumplings

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

The Deli does Toasties (til midnight)

The Deli takes some of its fave foods and transforms them into toasties that will make any gourmand swoon

DESSERT

6pm – midnight

Made in Mayhem (coming soon)

run by Vanessa Ah Colt, her colourful ultra-stacked desserts will leave you with smiles and sugar highs in equal measure

Saturdays

BREAKFAST 7:30am – noon

The Deli does Breakfast

a home-away-from-home breakkie with a gourmet twist: utterly delicious granolas, spreads, yoghurts and breads, all made by local artisans with the greatest of care

Marché Gourmand

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

LUNCH noon - 1:30pm

Marché Gourmand

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

East by Middle East (til 5pm)

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

The Deli (til 5pm)

a light selection of special bar snacks, raw milk cheeses and vegan nibbles

DINNER 5pm – 9pm

Wow Dumplings

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

Little Island Street Food

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

East by Middle East

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

The Deli does Toasties

The Deli takes some of its fave foods and transforms them into toasties that will make any gourmand swoon

Sundays

BREAKFAST

7:30am – noon

Indie Treats

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

Rani's Cuisine

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

The Steepery pop up (8 – 11am)

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

The Deli does Breakfast

a home-away-from-home brekkie with a gourmet twist: utterly delicious granolas, spreads, yoghurts and breads, all made by local artisans with the greatest of care

LUNCH

noon - 1:30pm

Indie Treats

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

Rani's Cuisine (fortnightly!!)

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

The Deli

a light selection of special bar snacks, raw milk cheeses and vegan nibbles

DINNER

5pm – 8pm

The Pie Hole

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

Rani's Cuisine

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

The Deli

a light selection of special bar snacks, raw milk cheeses and vegan nibbles

