

Dancing with Farmers – Wandering Cooks Menu

We support farmers that are small-scale, local and regenerative. They work with the seasons. They have gluts and crop failures. They don't have lemons all year round, and their much-anticipated watermelons may get eaten by hordes of ducks. They often have lots of radishes. They do not raise steaks and chicken wings, but whole, living animals that require thoughtful breaking down if they are to be killed for our food. If we need to scale up our ordering, we sometimes have to wait months for the producer to be able to meet our demand. In short, our menu is a dance with our farmers.

All this requires flexibility and creativity, which for us is what it really means to be a restaurant.

Take your time, order a few items from our bar snacks while you sip a glass of something perfect. Then, head back in for some bigger plates to fill you up. Food comes out casually, so let our staff know if you're looking for an 'entrée and main' course separation when you order. Or feel free to wander up and order a couple of times. We are generally pretty quick.

SATURDAY FARMGATE

All fresh produce (fruits, vegetables, herbs) and curated dairy and pantry goods from our menu are available for sale to the public via our Farm Gate, every Saturday from 10am – 3pm at 63 Vulture St, West End (our soon to be new home!)

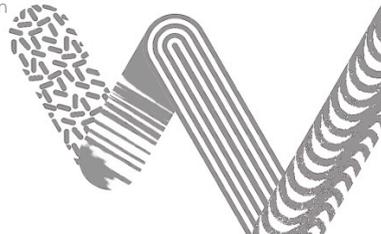
THE FARMERS & PRODUCERS IN OUR CURRENT MENU

Ark Farm (parsley)	L&L Pepperfarms (black peppercorns)	Slater Farms (rain fed bio dynamic brown rice)
Barambah Organics (sour cream)	Lirah Australian Vinegars (white wine, red wine & sherry vinegars)	Ten Acres Organic Farm (bread)
Bellevue Orchard (apple cider vinegar)	Loop Growers (cucumbers in our pickles)	Tommerups Dairy (crème fraiche, double cream, yoghurt, smoked salt butter)
Belly of the World Mushrooms (wild harvested)	Manildra Gold (canola oil)	Tommy's Pastured Eggs (eggs)
Blue Dog Farm (many leaves, sprouts & flowers)	Mary Valley Country Harvest (ginger, marjoram, oregano, watermelon)	Stephen & Tania Walter (bio dynamic oats, red split lentils)
Burrawong Gaia (ducks)	Metiisto (bean to bar chocolate)	Sunshine Sugar (white sugar, brown sugars)
Casaretto Family (insecticide free almonds)	Middle St Farm (curry leaves, Vietnamese mint, gota kola, kaffir lime leaves)	Taro Ramen (curly noodles & vegan noodles)
Charlie in Tent Hill (onions)	Mt Cotton Organic Farm (dutch cream potatoes)	Thai Hoa Growers (jicama, shiso, pandan, tomatoes, chillies, many herbs)
Falls Farm (leeks, spring onions, eggplants, basil, radishes, kaffir lime leaves)	Murray River (pink salt flakes)	Wheels in Orchard (pears)
Farmer Duc (Asian herbs)	Neighbourhood Farm (green papayas, nasturtium flowers, cranberry hibiscus, zucchini, tomatoes)	
Four Leaf Milling (polenta)	NYC Bagel Deli (milk buns)	
Gundwring (ice cream)	Nimbin Valley Dairy (butter, triple cream brie)	
Healthy Pulse Tofu (smoked, firm & silken tofu)	Olsson's (sea salt)	
Heart of Mushroom (oyster mushroom)	Piggy in the Middle (chickens, pork, eggs)	
Kyogle Garlic Growers Assoc (elephant garlic)	Pyengana Dairy (aged cheddar)	
Kialla Foods (sunflower kernels)	Sandy Creek (carrots, leek, capsicum)	
Little Acre Mushrooms (king brown mushrooms)		

(m) all our animal products are ethically sourced from small farmers.

(veg) vegetarian, including ethically sourced cheese & dairy. (v) vegan

(gf) gluten free: although we are careful not to add gluten to our gluten-free dishes, they are made in the same kitchen and at the same time as our gluten-full dishes, so are technically only low-gluten. (df) dairy free



TUESDAY'S FOOD MENU

BAR SNACKS

Filled socca, chickpea custard, corn, tomato, green onion, many leaves (v, gf)	\$11
Polenta chips, green salsa, sour cream, grated pyengana aged cheddar (veg)	\$16
King brown mushroom, mozzarella, carrot top pesto & brown rice arancini, capsicum puree, salsa verde, many leaves (veg)	\$18
Blue corn chips, chickpea, eggplant, chilli & capsicum salsa, tahini cream, coriander pesto (gf)	\$22
+ summer pork salami	\$8

LARGER MEALS

Burger, oyster mushroom, eggplant, snake bean & potato patty, jicama & green apple slaw, davidson plum ketchup, milk bun (veg)	\$24
Pandan, coconut and red lentil dahl, fermented pineapple, dinosaur melon & coconut sambal, pomegranate, many leaves, almonds, brown rice (v, gf)	\$26
+ smoked tofu (v, gf)	\$5
+ pork sambal, deep fried tofu, sequoia, herbs, green chilli (m, gf)	\$10
Noodles, sunflower seed satay, roasted sweet potatoes, gai laan, snake beans, chilli jam, many herbs, sesame & sunflower sprinkle (v)	\$27
+ smoked tofu (v, gf)	\$5
+ pork sambal, deep fried tofu, sequoia, herbs, green chilli (m, gf)	\$10
Sang choi bao, pork shoulder sambal, deep fried tofu, radish, bean sprouts, Asian herbs, iceberg lettuce, roasted almonds (m, gf)	\$29
Master-braised duck, pickled ginger, turnip, lobok & cucumber salad, pickled green papaya, tamarind dressing, brown rice (m, gf)	\$29
Ginger poached chicken, curly noodles, chicken broth, bok choy, creamed corn, green chilli (m)	\$29

SWEETS

Vanilla bean ice cream, smoked salted butterscotch, passionfruit (veg, gf)	\$12
Bean to bar chocolate pieces (43, 55, 67, 70 & 73%), basil granita, pear, shiso syrup (veg, gf, v option is 67, 70 & 73%)	\$22

KIDS

Curly noodles, butter, soy sauce (veg)	\$8
Brown rice, chicken (m, gf, df)	\$10
+ braised greens	\$4

(m) all our animal products are ethically sourced from small farmers.

(veg) vegetarian, including ethically sourced cheese & dairy. (v) vegan

(gf) gluten free: although we are careful not to add gluten to our gluten-free dishes, they are made in the same kitchen and at the same time as our gluten-full dishes, so are technically only low-gluten. (df) dairy free

