

Wicked Cheese

Lunch Menu 11:30am – 3:00pm

Gluten free menu available - please see staff

Soup	Soup served with crusty bread	\$10.00
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(Please check board for today's soup & availability)

Platters & Starters

Pate	Seaeagle hot smoked trout pate or Chicken Liver Pate served with melba toast	\$12.00
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Dukkah Platter	Divine Addictions Balsamic & Olive Oil dipping sauce with Aromatic Nut Mix Dukkah served with crusty bread	\$12.00
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Deep Fried Camembert	Served with Wicked's fig & walnut fruit paste, salad and melba toast	\$16.50
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Cheese Platter	Wicked brie, Vintage cheddar, Blue vein, fruit paste, dried fruit, biscuits and melba toast	for 1-\$12.00 for 2-\$18.00
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****Add Olives & Salmon or Olives & Pastrami** for 1 - \$5.00 for 2 - \$7.00**

Goats Cheese Platter	Wicked Chevre (fresh goats cheese), William (hard goats cheese), Nanny Goats Blue, fruit paste, biscuits and melba toast	for 1-\$15.00 for 2-\$22.00
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****Add Olives & Salmon or Olives & Pastrami** for 1 - \$5.00 for 2 - \$7.00**

Wicked Platter	Tasmanian cold smoked salmon, ham, Wicked cheddar, Wicked brie, Seaeagle trout pate, Pork & Port terrine, olives, Kerensa tomato relish, By Eleni lemon pepper yoghurt cheese, salad and crusty bread	for 1 - \$23.00 for 2 - \$45.00 for 3 - \$60.00
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Farmers Lunch	Pork & Port Terrine, Kerensa tomato relish, Wicked cheddar, ham, pickle shallots & spiced cucumber, polish sausage served with crusty bread	\$23.00
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Antipasto Platter	Salami, chicken pate, olives, marinated vegetables, prosciutto, Wicked herb & garlic cheddar and crusty bread	\$20.00
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Salads & Wraps

Trout Salad	Smoked ocean trout served with Wicked brie and By Eleni lemon & pepper yoghurt cheese	\$20.00
Falafel Wrap	Falafel, Lettuce, tomato, cucumber, By Eleni oregano, rosemary & garlic yoghurt cheese (V)	\$12.00

Snags & Burgers

Snag	kransky served in a baguette with caramelised onion jam topped with Wicked cheddar and honey mustard	\$12.00
Beef Burger with Cheddar or Blue Vein cheese	Beef burger, with Kerensa tomato relish, Wicked cheddar <u>or</u> Wicked Blue vein, beetroot and lettuce on a Chia seed & grain roll	\$14.00
Chicken Burger	Grilled lighty smoked chicken breast, Wicked brie, tomato, red onion, lettuce & garlic aoli on a chia seed roll	\$15.00

Open Sandwiches – all served with salad

Cheese	Wicked Brie and Cheddar with Kerensa tomato relish	\$12.00
Ham	Ham, Wicked cheddar with Kerensa tomato relish	\$13.00
Turkey	Turkey, Wicked Brie and Island Berries blackcurrant paste	\$14.00
Salmon	Salmon, Wicked Brie, By Eleni lemon & black pepper yoghurt cheese	\$14.00

Toasted Pide Roll

Vege	Herb & Garlic Chevre, sundried tomatoes, red onion, Wicked brie and spinach	\$12.00
Ham	Ham, Wicked smoked cheddar and Richmond Jam Maker's Old School Relish	\$12.00
Turkey	Turkey, black currant paste, tomato, red onion, goats chevre, spinach and rocket	\$13.00
Pastrami	Pastrami, sundried tomatoes, Wicked cheese, spinach and Kerensa tomato relish	\$13.00

For the Kids or those with a kids appetite

Ham	Ham, Wicked cheddar and tomato sandwich or toasted	\$7.00
Turkey	Turkey, Wicked brie and rocket sandwich or toasted	\$7.00
Pizza - Ham	Muffin base, pizza sauce, ham, mozzarella and pineapple	\$7.00
Pizza - Salmon	Muffin base, smoked salmon, Wicked brie, and By Eleni - lemon pepper yoghurt cheese	\$9.00

Gluten Free Menu

Lunch Menu 11:30am – 3:00pm

Soup Soup served with Gluten Free Bread
(Super Seedy from Straight Up Bakers) \$10.00

(Please check board for today's soup & availability)

Platters & Starters

Pate Seaeagle Hot Smoked Trout Pate \$12.00
or Chicken Liver Pate served with GF biscuits

Deep Fried Served with Wicked's fig & walnut paste, salad and \$16.50
Camembert gluten free wafer thins
(DFC - rice crumbs and corn flour)

Cheese Platter Wicked brie, Vintage cheddar, Blue vein, fruit paste for 1-\$12.00
and gluten free biscuits for 2-\$18.00

****Add Olives & Salmon or Olives & Pastrami**** for 1 - \$5.00
for 2 - \$7.00

Goats Cheese Platter Wicked Chevre (fresh goats cheese), William (hard for 1-\$15.00
goats cheese), Nanny Goats Blue, fruit paste and gluten for 2-\$22.00
free biscuits

****Add Olives & Salmon or Olives & Pastrami**** for 1 - \$5.00
for 2 - \$7.00

Wicked Platter Tasmanian cold smoked salmon, ham, Wicked cheddar, for 1 - \$23.00
Wicked brie, Seaeagle trout pate, Pork & Port terrine, for 2 - \$45.00
olives, Range Tasmania "tomato mustard sauce", By for 3 - \$60.00
Eleni lemon pepper yoghurt cheese with toasted gluten
free bread

Farmers Lunch Pork & Port Terrine, Range Tasmania "tomato mustard \$24.00
sauce", Wicked cheddar, ham, pickled shallots & spiced
cucumber, polish sausage served with gluten free bread

Salad

Trout Salad Smoked Ocean Trout served with Wicked brie and By \$20.00
Eleni lemon & pepper yoghurt cheese

Burger

Chicken Burger	Grilled lightly smoked chicken breast, Wicked brie, tomato, red onion, lettuce, garlic aoli on a gluten free foccacia	\$15.00
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Open Sandwiches – all served with salad

All on "straight Up GF Bakers "super Seedy Bread

Cheese	Wicked brie and cheddar with Kerensa tomato relish	\$13.00
Ham	Ham and Wicked cheddar with Kerensa tomato relish	\$14.00
Turkey	Turkey, Wicked brie and Island Berries blackcurrant fruit paste	\$15.00
Salmon	Salmon, Wicked brie, By Eleni Lemon & black pepper yoghurt cheese	\$15.00

Toasted Foccacia

All with "straight Up GF Bakers " Foccacias

Vege	Herb & Garlic Chevre, sundried tomatoes, red onion, Wicked brie and spinach	\$13.00
Ham	Ham, Wicked cheddar and Kerensa tomato relish	\$13.00
Pastrami	Pastrami, sundried tomatoes, cheese, spinach and Kerensa tomato relish	\$14.00
Turkey	Turkey, tomato, red onion and Wicked brie	\$14.00

For the Kids or those with a kids appetite

All on "straight Up GF Bakers "super Seedy Bread

Ham	Ham, Wicked cheddar and tomato sandwich or toasted	\$8.00
Turkey	Turkey, Wicked brie and rocket sandwich or toasted	\$8.00

Ingredients

Pork & Port Terrine	Pork, streaky bacon, port, salt, capers, mixed spices, pistachios, mineral salt (451)	Ziggy's Smallgoods
Super Seedy Bread	Rice, buckwheat, potato, coconut, molasses, canola oil, olive oil, gar gum, salt, sunflower seeds, pumpkin seeds	Straight Up Gluten Free Bakers
Foccacia	Rice, oil, potato, yeast, gar gum, salt, tapioca, coconut, coconut sugar	

Wicked Cheese

10am - 4:00pm menu

Cheese Platter - for one \$12.00, for two \$18.00

Wicked Brie, Vintage cheddar, Blue, fruit paste, biscuits and melba toast

Goats Cheese Platter – for one \$15.00, for two \$22.00

Cherve, William (hard goats cheese),

Nanny Goats Blue, fruit paste, biscuits and melba toast

****Add Olives & Salmon or Olives & Pastrami** for 1 - \$5.00 for 2 - \$7.00****

Desserts

Please see dessert board or cabinet for today's selection

Drinks

Pepsi Max - \$3.50, Spreyton's Ginger Beer - \$3.50, Orange Juice - \$3.00

Hartz - \$3.50 - lime, sarsaparilla, raspberry, lemonade, orange, lemon lime & bitters

Tasmanian Apple Juice - \$3.50 (still or sparkling)

Dew South - \$3.50 Sparkling Mineral Water

Malted Milk or Milk shakes - \$5.00

Banana, caramel, chocolate, coffee, lime, raspberry, strawberry, vanilla, spearmint

Iced chocolate or Iced coffee -\$6.00

Coffee - Cup \$3.50 Mug \$4.00 Babycino - \$1.00

Espresso, long black, flat white, latte, cappuccino, Mocha, chai latte, short/long macchiato

Coffee Syrups – vanilla, caramel & Hazelnut

Tea - \$3.00 for one, \$5.50 for two

Earl grey, English breakfast, chamomile, lemon, peppermint, green tea

Hot chocolate or white chocolate \$5.00

Affogato \$10.00 choice of shot - Midnight/Espresso/Licorice infused espresso