


# LUNCH MENU

*Kitchen Open for Lunch*  
*Monday, Thursday, Friday 11am-2pm*  
*Weekends 11am-2.30pm*  
*Dine-in / Picnic / Takeaway*

Order via QR Code   
or at the shop counter inside  
You need to know your table  
number to order.



## STARTERS

Chorizo Quesadillas; two toasted soft tortillas with smoked chorizo, smoked cheddar & shallots with smoky tomato/capsicum relish \$16

Beer battered onion rings, spicy chipotle aioli \$15

Vegetarian Quesadillas; two toasted soft tortillas filled with fresh tomato, Spanish onion, capsicum, shallots & cheddar with smoky tomato/capsicum relish \$16

## HOUSE MADE CHARCUTERIE

*Our deli selections are designed for 1 person or are perfect to share as a starter.*

Ploughman's deli selection: corned beef, double smoked ham off the bone, smoked cheddar, smoked olives & piccalilli relish with toasted sourdough & smoked butter [GFA] \$28

Gourmet deli selection: duck & orange pâté, chicken & pistachio terrine, smoked olives, red onion jam & local brie with toasted sourdough & smoked butter [GFA] \$28

## LOW AND SLOW SMOKED MEATS

Hickory smoked chicken wings, smoky ketchup & slaw [GF] \$27

Smokehouse hoagie: chopped alder smoked beef brisket & pan gravy on a long roll with smokehouse fries [GFA] \$26

Hickory smoked baby back pork ribs, house made bbq sauce, smokehouse slaw [GF] \$38

Smokehouse nachos; corn chips topped with our blend of kidney beans slow cooked with brisket, jus and tomato topped with smoked cheddar, sour cream, pico de gallo, smoked chilli jam and jalapeños [GF] \$25

### Smokehouse Feast for Two \$90

Hickory smoked baby back pork ribs with bbq sauce  
Low and slow hickory smoked chicken wings with smoky ketchup  
Hoagie roll filled with chopped 18 hour alder smoked beef brisket & pan gravy  
Smokehouse slaw  
Beer battered smokehouse fries  
House made pickles, smoky ketchup & bbq sauce dipping sauces

## TOASTIES

Our Smokehouse Reuben: golden grilled sourdough filled with house corned beef, smoked cheddar, sauerkraut & Russian dressing [GFA] \$20

Ham & Brie toastie: butter grilled sourdough filled with double smoked ham off the bone, triple cream brie, baby spinach & cherry chutney [GFA] \$20

## SEAFOOD

Prawn tacos: three soft flour tortillas filled with mildly spiced gazpacho barbequed prawns & crisp lettuce with lemon \$25

Baja fish tacos: three soft flour tortillas filled with beer battered whiting, raw slaw, pico de gallo, chipotle aioli & lemon \$25

## BURGERS ETC

Smokehouse burger: pure beef patty, double smoked bacon, smoked cheddar, sautéed onions, lettuce, tomato, smoky aioli, house made bbq sauce & smokehouse fries [GFA] \$26

Philly cheesesteak: thinly sliced barbecued scotch fillet, caramelised onions & smoked provolone cheese on a hoagie roll served with smokehouse fries [GFA] \$28

Southern fried chicken burger with slaw, house made bbq sauce, smoky aioli & smokehouse fries \$26

Cheeseburger: two pure beef patties, double smoked cheddar, house made pickles, smoky ketchup, house made mustard & fresh onion with smokehouse fries [GFA] \$26

## SMOKEHOUSE SIDES

Seasoned beer battered fries \$8 (our fries contain gluten)

Beer battered onion rings, spicy chipotle aioli \$15

Slaw of cabbage, carrot, capsicum, Spanish onion & shallots with house made dressing [GF] \$8

Chef's salad of cos lettuce, carrot, tomato, capsicum, shallots & Spanish onion with lemon thyme dressing [GF] \$8

Pit beans (kidney beans slow cooked with smoked brisket, jus and tomato) [GF] \$8

## HOUSE MADE CONDIMENTS

Smoky BBQ sauce \$2, smoky ketchup \$2, smoky aioli \$3, smoked chilli jam \$2, smoked butter \$2, chipotle aioli \$3, pickles \$3, mustard \$3, gravy \$3 (all GF except gravy)

Plus: Fountain squeeze tomato sauce 50c, sour cream \$3, sriracha \$3, jalapeños \$3

## SWEETS

Banana Bread Sundae: Warm banana bread with vanilla bean gelato, caramel syrup, chocolate syrup, whipped cream and cookie crumble \$21

Gelato cup: single scoop \$7, double scoop \$11 [All GF]  
Cookies \$4

Zooper Dooper: \$1.50

[see gelato, cookie and zooper dooper selections inside]

**DIETARY NOTES:** [GF]=gluten free. [GFA]=gluten free bread available \$2.50. Please confirm food allergies when ordering.  
*NB our fries contain gluten.*

## LOVEDALE SMOKEHOUSE

As part of our casual food-truck style we use BioPackaging for dine-in, picnic and takeaway meals and drinks. Wooden cutlery is available or stainless-steel cutlery is on-hand if you prefer.

Doors close at 3pm. 15% surcharge applies on public holidays.  
We are open for breakfast on weekends.

# DRINKS MENU

*Dine-in / Picnic / Takeaway*

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## SOFT DRINKS

- Press'd Cold Pressed Orange Juice \$6.50
- Press'd Cold Pressed Carrot, Apple, Pineapple & Ginger Juice \$6.50
- Press'd Cold Pressed Cloudy Apple Juice \$6.50
- Press'd Cold Pressed Watermelon, Apple & Mint Juice \$6.50
- Spring Water 600ml \$3.50
- San Pellegrino Sparkling Water 250ml \$4.50, 750ml \$8.50
- Coke, Coke Zero Sugar or Diet Coke \$4.50
- Lemonade, Creaming Soda or Solo \$4.50
- Bundaberg Ginger Beer or Lemon, Lime & Bitters \$6
- Lipton Peach Iced Tea \$6.50
- Apple Pop Top Juice \$4.50
- Schweppes Dry Ginger Ale, Soda Water or Tonic Water \$4.50

## ICED DRINKS

- Iced Long Black \$6      Iced Latte \$7
- The following Iced Drinks include gelato and whipped cream:
- Iced Mocha \$10      Iced Chai \$9
- Iced Chocolate \$9      Iced Coffee \$9
- Boozy Iced Coffee with a spirit of your choice \$15

## MILKSHAKES \$8

Banana, Bubblegum, Bounty, Caramel, Choc-Mint, Chocolate, Coconut, Coffee, Cookies & Cream, Salted Caramel, Strawberry, Tahitian Lime or Vanilla.

## COFFEE, HOT CHOCOLATE, TEA

- Espresso \$3.90, Long Black \$4 / \$5, Macchiato or Piccolo \$4.20
- Flat White, Latte, Cappuccino or Chai Latte \$4.60 / \$5.60
- Mocha \$4.70 / \$5.70. Dirty Chai Latte \$5.60 / \$6.60
- Babycino with a marshmallow \$2.50
- Hot Chocolate with Marshmallow \$4.60 / \$5.60
- Boozy Hot Chocolate \$11.50 (Hot Choc with your choice of spirit)
- Chamomile, Lemon & Ginger or Peppermint tea \$3
- Leaf Tea:** English Breakfast, Green or Earl Grey \$4. Chai tea brewed on milk \$4.50

## SYRUPS & MORE

**Syrups:** Vanilla, Hazelnut, Butterscotch, Caramel, Salted Caramel or Mint \$1

**Extras:** extra shot \$1, decaf \$1, whipped cream \$2

**Alternate milks:** Milk Lab Soy, Almond or Oat \$1 (\$2 for milkshakes/iced drinks)

## SPIRITS AND LIQUEURS

- 30mls with a standard mixer
- Bombay Sapphire London Dry Gin \$10
- Smirnoff No. 21 Triple Distilled Vodka \$10
- Stolen Smoked Rum \$10
- Sailor Jerry Spiced Caribbean Rum \$10
- Bundaberg Original Underproof Rum \$10
- Canadian Club Canadian Whisky \$10
- Jack Daniel's Old No. 7 Tennessee Whiskey \$10
- Jim Beam Kentucky Bourbon Whiskey \$10
- Johnnie Walker Red Label Scotch Whisky \$10
- Baileys Irish Cream Liqueur \$10

## BEERS (Standard drinks)

- Heineken Zero Alcohol Lager (0.0) \$6.50
- Great Northern Super Crisp Mid Strength Lager (1.0) \$7.50
- Coopers Mid Strength Pale Ale (1.0) \$7.50
- Brookvale Union Ginger Beer (1.0) \$11
- Corona (1.3) \$10
- Hawke's Brewing Co. Lager (1.2) \$10
- Mountain Goat Very Enjoyable Beer Lager (1.2) \$10
- Young Henrys Newtowner Pale Ale (1.4) \$10
- Mountain Culture Status Quo Pale Ale (1.5) \$11
- Six String Hazy Pale Ale (1.5) \$11
- Stone & Wood Pacific Ale (1.1) \$10.50
- Kaiju Brewing Kaiju Krush Topical Pale Ale (1.4) \$10.50
- Balter Brewing XPA (1.5) \$12
- Aether Brewing Black XPA (1.5) \$12
- Bentspoke Brewing Co. Crankshaft IPA (1.7) \$12
- Zytho Brewing Hemp IPA (1.8) \$12
- 3 Ravens Juicy NEIPA (1.8) \$12
- Sydney Brewery Double Dry Hopped Double Neipa (2.4) \$12
- Monteith's Black Beer (1.4) \$10
- Young Henrys Motorcycle Oil Hopyy Porter (1.6) \$12

## CIDERS AND VODKA PREMIXES

- Kaiju Brewing Golden Axe Crisp Apple Cider (1.5) \$11
- Koppaberg Strawberry and Lime Cider (1.0) \$11
- Sydney Brewery Agave Ginger Cider (1.3) \$11
- Brookvale Union Vodka Lemon Lime & Bitters (1.0) \$11

## WINES

(150ml glass / 750ml bottle)

### SPARKLING WINES

- NV Peterson House Cuvée \$15 (200ml piccolo)
- NV Peterson House Sparkling Rosé \$15 (200ml piccolo) / \$45

### PINK & WHITE WINES

- NV Scotchmans Hill Moscato \$10 / \$40
- 2023 Comyns & Co Rosé \$10 / \$45
- 2023 Brokenwood Semillon Sauvignon Blanc \$10 / \$45
- 2014 Majors Lane Off Dry Semillon \$35
- 2017 Majors Lane Semillon \$35
- 2018 Majors Lane Semillon \$35
- 2022 Tulloch Verdelho \$10 / \$45
- 2022 Scarborough Offshoot Chardonnay \$10 / \$45

### RED WINES

- 2022 Tempus Two Merlot \$10 / \$45
  - 2019 Majors Lane Chambourcin \$35
  - 2018 Majors Lane Shiraz \$10 / \$35
- You are welcome to take home your unfinished bottle of wine.  
Vintage subject to change.*

15% surcharge applies on public holidays.  
As part of our ultra casual food-truck style most drinks are served in the can and bottle and we use reusable plastic wine/beer cups, recyclable BetaEco™ RPET Green Cups and Compostable BioCups where needed.