

Valentine's Day

LOVEDALE SMOKEHOUSE

Join us this Valentine's Day for a long lunch of ultimate indulgence at Lovedale Smokehouse.

Choose from two incredible share platters and settle in for an afternoon of great food, drinks and relaxed Hunter Valley romance.

Spots are limited — book ahead, arrive hungry and let us do the rest.

Book by 12 February via www.majorslane.com



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LOVEDALE SMOKEHOUSE

Smokehouse BBQ & Charcuterie Platter

A bold, indulgent spread for lovers of low 'n' slow barbecue and artisan charcuterie

Full rack of tender, melt-in-your-mouth baby back pork ribs slow-smoked over hickory for six hours and glazed with Ben's BBQ sauce

Bourbon BBQ-basted smoked turkey leg, infused with oak smoke, finished with sticky bourbon glaze

Flavour packed quesadillas with alder-smoked brisket, smoked cheddar and pico de gallo

Sliders featuring our eight-hour hickory-smoked Boston pulled pork and crisp apple slaw

Perfectly smoked chicken wings, generously basted with our signature smoky ketchup

Duck & orange pâté, rich and savoury with a hint of orange zest designed for spreading generously on your warm crusty baguette with a touch of red onion jam

Chicken, speck and pistachio terrine wrapped in house smoked bacon

Lightly smoked prosciutto, cured and smoked in-house

Fire-smoked corn on the cob, charred and sweet, with tangy mayo and smoky chipotle seasoning

Golden baked macaroni, wrapped in a velvety smoky cheese sauce

Crunchy golden beer battered, thick cut fries with our signature seasoning

Our house made BBQ sauce and ketchup

\$125 per person – includes a complimentary glass of wine, beer, cider or soft drink.

Saturday 14th February 2026. Lunch from 10.30am.

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LOVEDALE SMOKEHOUSE

Smokehouse Seafood Platter

A show-stopping seafood feast with a subtle smoky twist — overflowing, indulgent and designed to be shared slowly with good wine and even better company

At the centre, ½ fresh lobster tail, baked in a rich, golden mornay sauce

Fresh blue swimmer crab and whole king prawns, sweet, juicy and served in their shells for hands-on feasting

Perfectly grilled barramundi fillet, finished simply with olive oil, fresh lemon and garden herbs

Dive into plump scallops and smoked mussels, gently simmered in fragrant Thai coconut sauce served with rice

For the smokehouse touch, savour cold-smoked salmon, delicately infused with Farmers Wife Gin and garden-fresh dill, plus smoked rainbow trout pâté, silky and full-flavoured, perfect for spreading generously on your warm, crusty baguette

The platter is rounded out with lightly crumbed, marinated calamari, fried until golden and tender, crunchy beer-battered thick-cut fries with our signature seasoning, a bright Greek salad of fresh tomato, capsicum, fetta and olives plus fresh seasonal fruit

House sauces & accompaniments include Marie Rose sauce, lime chipotle aioli and fresh lemon wedges

A platter made for long lunches, special moments and unapologetic indulgence.

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